

Item: Lunch Bean & Cheese Whole Grain Cheesurrito

Dimensions: 6 x 2" Hand Rolled Burrito **Product Code:** C4024902

Count/Case: 54 Unit Weight: 5.75 oz.

Nutritional Analysis

Each 5.75 oz. Portion (cooked) will provide:

Flour Tortilla: 2.0 Grain Equivalent, containing 32 grams of grain-rich flour with 51% Whole Grain, and 49% enriched grain.

Product meets 2.50 oz. meat/meat alternate.

Cheese: (Mozzarella) .625 oz, and (Cheddar) .625 oz = 1.25 oz of Meat Alternate

Pinto Beans: 1.25 oz Meat Alternate or Pinto Beans: I/4 cup Beans/Peas Group

Ingredient Statement: Beans: Water, Pinto Beans, spices.

Tortilla: Whole Grain whole wheat flour, enriched flour, (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), soybean oil, mono-diglycerides, salt, sugar, baking powder (sodium bicarbonate, sodium aluminum sulfate, calcium sulfate, corn starch, monocalcium phosphate), guar gum, I-cysteine. Cheese Blend: Cheddar Cheese (pasteurized milk, salt, enzymes annatto) Low moisture part-skim mozzarella cheese (cultured pasteurized milk, salt and enzymes).

Allergen Statement: Contains Milk, Wheat & Soy.

Cooking Instructions: (Cook Before Eating): Pre-heat oven to 300°F.

Place I layer wrapped or bulk burritos on baking sheet.

Convection Oven: Bake 20 minutes @300°F for Bulk, Bake 20

minutes @ 300°F for Wrap. Serve immediately.

Conventional Oven: Bake 20 minutes @ 300°F for Bulk,

Bake 22 minutes @ 300°F for Wrap. Burrito is cooked when internal temperature is 165°F.

Serve immediately.

Rethermalization Instructions: (Cook before eating):

Preheat oven to 250°F. Place wrapped or bulk burritos on baking sheet. Bake for 30 minutes. Burrito is cooked when internal temperature is 165°F. Then program to hold @ 165°F.

Note: For best results, thaw burrito prior to baking.

(Oven temperatures vary so please adjust time and temperature accordingly)

BATCH COOKING IS ADVISED TO MAINTAIN QUALITY OF BURRITO!

Buy American Compliant: I certify that the Ingredient, Allergen, NSLP & Nutrition Analysis information above is accurate. This product is made in the U.S., while also substantially sourcing ingredients from agricultural commodities that are produced in the U.S., per memorandum 7 CFR Part 210.21(d).

Z	u	tr	iti	on	Fa	icts
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54 Servings per Case

Serving size 1 burrito (163g)

Amount Per Serving Calories

292

	% Daily Value
Total Fat 12g	15%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 32mg	11%
Sodium 425mg	18%
Total Carbohydrate 31g	11%
Dietary Fiber 7g	25%
Total Sugars 0g	
Includes 0g Added Sugars	
Protein 16g	

	% Daily Value*
Calcium 294mg	23%
Iron 1mg	6%
Vitamin A 263mcg	29%

*Nutrition information is based on calculated analysis.

Lunch Bean & Cheese Burrito contains less than 2% non-creditable grains







Vegetarian entree

Whole grain entree

Shipping Information:

Gross Wt. 21.41 lbs. Net Wt. 19.41 lbs. Cube 0.62 Cases/Pallet

7/10 $19 \times 13^{1/4} \times 4^{1/4}$ Tie/High **Box Dims**

Christopher Cook - President April 23, 2025



April 23, 2025

To Whom It May Concern:

Please be advised 100% of the formula utilized in the production of the lunch bean and cheese whole grain burrito for Smart Foods 4 Schools/Fun Foods uses ingredients manufactured in the United States of America.

Regards,

Chris Cook

President - Smart Foods 4 Schools / Fun Foods



Sample Products Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Product Name: Lun	ch Whole Grain Cheesurrito	_ Code No.: _	C4024902
Manufacturer: Sma	rt Foods 4 Schools / Fun Foods	Case/Pack/Count/Portion/Size	e: <u>54.575 oz</u>

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate.

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Mozzarella Cheese	.625 oz	X	16/16	.625 oz
Cheddar Cheese	.625 oz	X	16/16	.625 oz
Pinto Beans, Whole	.92 oz	X	21.7/16	1.25 oz
A. Total Creditable M/MA Amount ¹				

^{*}Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
N/A		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount	B. Total Creditable APP Amount ¹				
C. TOTAL CREDITABLE AMO					
nearest ¼ oz)					

^{*}Percent of Protein As-Is is provided on the attached APP documentation.

-	Γotal weight (per portion) of product as purchased <u>5.75 oz</u>
-	Fotal creditable amount of product (per portion) 2.5 M/MA
(Reminder: Total creditable amount cannot count for more than the total weight of product.

I certify that the above information is true and correct and that a <u>5.75</u> ounce serving of the above product (ready for serving) contains <u>2.5</u> ounces of equivalent meat/meat alternate when prepared according to the directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

	President – Smart Food	s 4 Schools / Fun Foods
Signature	Title	e
Chris Cook Printed Name	03/20/25 Date	(888) 418-4065 Phone Number

^{**18} is the percent of protein when fully hydrated.

^{***}Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
¹Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.



Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

Product Name: Lunch W	C4024					
Manufacturer: Smart Foo	ze: <u>3.5 oz</u>					
I. Vegetable Compon	ent					
Please fill out the cha	rt below to det	ermine the credita	ible amount	of vegetables		
Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)	
Whole Pinto Beans	Beans/Peas	.92	X	21.7/16	1.25	
			X			
			X			
	Total Creditab	le Vegetable Amoi	unt:		1.25	
■ ¹FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions. ■ Vegetables and vegetable purees credit on volume served. (I						¹⁄₄ cup
vegetable component o The other vegetable s the dark green, red/oran	 At least ½ cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup. The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups. Total Cups Dark Green					
 School food authoriti weekly requirement for Please note that raw school meals (For exan vegetable. Legumes m 	r the additional volumes the design terms of the terms of	vegetable subgroup. etables credit as hal spinach credits as ½	f the volume 2 cup dark gre	served in	Total Cups Red/Orange	
vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following						
page for conversion factors. The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component. Total Cups Other						
I certify the above infor	rmation is true a Beans/Peas getable subgroup)	nd correct and that _vegetables.	ounc	ce serving of th	e above product co	ontains



II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)
N/A		X		
		X		
		X		

- ¹FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions.
- Fruits and fruit purees credit on volume served.
- At least ½ cup of recognizable fruit is required to contribute towards the fruit component.
- Please note that dried fruits credit as double the volume served in school meals (For example, ½ cup raisins credits as 1 cup fruit).

I certify the above information is true and correct and that	ounce serving of the above product contains
cup(s) of fruit.	

Quarter Cup to Cup Conversions*

- 0.5 Quarter Cups vegetable = \(\frac{1}{8} \) Cup vegetable or 0.5 ounces of equivalent meat alternate
- 1.0 Quarter Cups vegetable = 1/4 Cup vegetable or 1.0 ounce of equivalent meat alternate
- 1.5 Quarter Cups vegetable = 3/8 Cup vegetable or 1.5 ounces of equivalent meat alternate
- 2.0 Quarter Cups vegetable = ½ Cup vegetable or 2.0 ounces of equivalent meat alternate
- 2.5 Quarter Cups vegetable = \% Cup vegetable or 2.5 ounces of equivalent meat alternate
- 3.0 Quarter Cups vegetable = 3/4 Cup vegetable or 3.0 ounces of equivalent meat alternate
- 3.5 Quarter Cups vegetable = 7/8 Cup vegetable or 3.5 ounces of equivalent meat alternate
- 4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate
- *The result of 0.9999 equals $\frac{1}{8}$ cup but a result of 1.0 equals $\frac{1}{4}$ cup

	President – Smart Fo	ods 4 Schools / Fun Foods
Signature		Γitle
Chris Cook Printed Name	03/20/25 Date	(888) 418-4065 Phone Number



(Crediting Standards Based on Grams of Creditable Grains)

Product Name: <u>Lunch Whole Grain (</u>	Cheesurrito C	ode No.: <u>C</u>	4024902		
Manufacturer: Smart Foods 4 Schoo (raw dough weight may be used to cal		Serving:ount)	5.75 oz		
I. Does the product meet the Whole (Refer to SP 30-2012 Grain Requirem Program.)				Breakfast	
II. Does the product contain non- cr (Products with more than 0.24 oz equ creditable grains may not credit towa	ivalent or 3.99 grams for C	Groups A-G o	r 6.99 grams for		
III. Use Policy Memorandum SP 30 and School Breakfast Program: Ex or Group 1. (Different methodologies are applied Groups A-G use the standard of 16grocreditable grain per oz eq; and Group Indicate to which Exhibit A Group	hibit A to determine if the to calculate servings of grams creditable grain per of I is reported by volume or	e product fit ain componed eq; Group H weight.)	ts into Groups A nt based on cred	A-G, group H itable grains.	
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Creditable	Standard of the Grain per oz the (16g or 28g) ² B	Creditable Amount A ÷ B	
Whole Grain Whole Wheat Flour	16.32		16	1.02	
Enriched Flour	15.68		16	.98	
Total Creditable Amount ³				2 grains	
*Creditable grains are whole-grain meal/flour 1 (Serving size) X (% of creditable grain in for 2 Standard grams of creditable grains from the 3 Total Creditable Amount must be rounded de Total weight (per portion) of product as pure total contribution of product (per portion)	rmula). Please be aware serving secorresponding Group in Exhibit own to the nearest quarter (0.25) aurchased 5.75 oz	: A.		rted to grams.	
I certify that the above information is true Provides 2 oz equivalent Grains. I further Products with more than 0.24 oz equivale may not credit towards the grain requiren	certify that non-creditable gr nt or 3.99 grams for groups A	rains are not a	bove 0.24 oz eq. p	er portion.	
	D	.:4	4E-1-4C1 1	. / D D 1	
Signature	<u>Pres</u>	<u>President – Smart Foods 4 Schools / Fun Foods</u> Title			
Chris Cook		03/20/25	(888)	(888) 418-4065	
Printed Name		Date	rnor	Phone Number	