



Visit us on our website:
www.funfoods.biz

Item: Breakfast Bean & Cheese Whole Grain Cheesurrito

Product Code: C4027001

Dimensions: 5 x 2" Hand Rolled Burrito

Unit Weight: 3.50 oz.

Count/Case: 70

Nutritional Analysis

Each 3.50 oz. Portion (cooked) will provide:

Flour Tortilla: 1.0 Grain Equivalent, containing 16 grams of grain-rich flour with 51% Whole Grain, and 49% enriched grain.

Product meets 1.50 oz. meat/meat alternate.

Cheese: (Mozzarella) .40 oz, and (Cheddar) .40 oz = .75 oz of Meat Alternate

Pinto Beans: .75 oz Meat Alternate **or**

Pinto Beans: 1/8 cup Beans/Peas Group

Ingredient Statement: Tortilla: Whole grain whole wheat flour, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), soybean oil, mono-diglycerides, salt, sugar, citric acid (to maintain freshness), guar gum, baking powder (sodium bicarbonate, sodium aluminum sulfate, calcium sulfate, corn starch, monocalcium phosphate). **Filling:** Water, pinto beans, cheddar cheese (pasteurized milk, cheese cultures, enzymes, salt, annatto color, anti-caking agent, natamycin [natural mold inhibitor]), part-skim mozzarella cheese (pasteurized part-skim milk, cheese cultures, salt, enzymes), corn starch (added to prevent caking). **Spices include:** Paprika, dehydrated garlic and onion, soy sauce powder (wheat, soybeans, salt), maltodextrin, salt, brown sugar, annatto (color, with no more than 2% silicon dioxide as an anticaking agent), and corn starch.

Allergen Statement: Contains Milk, Wheat & Soy.

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

Place 1 layer wrapped or bulk burritos on baking sheet.

Convection Oven: Bake 12-15 minutes @300°F for Bulk, Bake 13-16 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).

Nutrition Facts

70 Servings per Case	
Serving size	1 burrito (99g)
Amount Per Serving	
Calories	177
% Daily Value*	
Total Fat 7g	15%
Saturated Fat 4g	28%
Trans Fat 0g	
Cholesterol 20mg	11%
Sodium 264mg	18%
Total Carbohydrate 18g	11%
Dietary Fiber 4g	24%
Total Sugars 0g	
Includes 0g Added Sugars	
Protein 10g	
% Daily Value*	
Calcium 186mg	23%
Iron 1mg	7%
Vitamin A 168mcg	9%
*Nutrition information is based on calculated analysis.	

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



Vegetarian
entree



Whole grain
entree

Shipping Information:

Gross Wt. 17.31 lbs.

Net Wt.

15.31 lbs.

Cube 0.66

Cases/Pallet

70

Tie/High 7/10

Box Dims

19 x 13 1/4 x 4 1/2

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 breakfast bean and cheese whole grain burrito for Smart Foods 4 Schools/Fun Foods uses ingredients manufactured in the United States of America.

Regards,

A handwritten signature in black ink, appearing to be "Chris Cook", written in a cursive style.

Chris Cook
President - Smart Foods 4 Schools / Fun Foods



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

Product Name: Breakfast Whole Grain Cheesurrito Code No.: C4027001
 Manufacturer: Smart Foods 4 Schools / Fun Foods Case/Pack/Count/Portion/Size: 70/3.5 oz

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	.40 oz	X	16/16	.40 oz
Cheddar Cheese	.40 oz	X	16/16	.40 oz
Pinto Beans, Whole	.55 oz	X	21.7/16	.75 oz
A. Total Creditable M/MA Amount¹				1.50 oz

*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 Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					

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

**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.

Total weight (per portion) of product as purchased 3.5 oz

Total creditable amount of product (per portion) 1.50 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 3.5 ounce serving of the above product (ready for serving) contains 1.50 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.

Signature

President – Smart Foods 4 Schools / Fun Foods

Title

Chris Cook
Printed Name

03/20/25
Date

(888) 418-4065
Phone Number



Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

Product Name: Breakfast Whole Grain Cheesurrito

Code No.: C4027001

Manufacturer: Smart Foods 4 Schools / Fun Foods

Serving Size: 3.5 oz

I. Vegetable Component

Please fill out the chart below to determine the creditable 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	.55	X	21.7/16	.75	
			X			
			X			
Total Creditable Vegetable Amount:						
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. - At least 1/8 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. - School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup. - Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as 1/2 cup dark green 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 Beans/Peas (Legumes)	.75
					Total Cups Dark Green	
					Total Cups Red/Orange	
					Total Cups Starchy	
					Total Cups Other	

I certify the above information is true and correct and that 3.5 ounce serving of the above product contains 1/8 cup(s) of Beans/Peas vegetables.
(vegetable subgroup)



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 1/8 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, 1/2 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 = 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 = 1/2 Cup vegetable or 2.0 ounces of equivalent meat alternate

2.5 Quarter Cups vegetable = 5/8 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 1/8 cup but a result of 1.0 equals 1/4 cup

Signature

President – Smart Foods 4 Schools / Fun Foods

Title

Chris Cook
Printed Name

03/20/25
Date

(888) 418-4065
Phone Number