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### 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:** **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, L-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 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 VWrap. Serve immediately.

**Conventional Oven:** Bake 20 minutes @ 300°F for Bulk, Bake 22 minutes @ 300°F for VWrap. 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	
<b>Serving size</b>	<b>1 burrito (99g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>177</b>
% Daily Value*	
<b>Total Fat</b> 7g	15%
Saturated Fat 4g	28%
Trans Fat 0g	
<b>Cholesterol</b> 20mg	11%
<b>Sodium</b> 264mg	18%
<b>Total Carbohydrate</b> 18g	11%
Dietary Fiber 4g	24%
Total Sugars 0g	
Includes 0g Added Sugars	
<b>Protein</b> 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, consisting of a series of loops and strokes, representing the name Chris Cook.

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
<b>A. Total Creditable M/MA Amount<sup>1</sup></b>				<b>1.50 oz</b>

\*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>B. Total Creditable APP Amount<sup>1</sup></b>					
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)</b>					

\*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.

<sup>1</sup>Total 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  
 Manufacturer: Smart Foods 4 Schools / Fun Foods

Code No.: C4027001  
 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 <sup>1</sup> (quarter cups)	
Whole Pinto Beans	Beans/Peas	.55	X	21.7/16	.75	
			X			
			X			
Total Creditable Vegetable Amount:						
<ul style="list-style-type: none"><li><sup>1</sup>FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.</li><li>Vegetables and vegetable purees credit on volume served.</li><li>At least 1/8 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.</li><li>The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.</li><li>School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup.</li><li>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.</li><li>The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.</li></ul>					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 <sup>1</sup> (quarter cups)
N/A		X		
		X		
		X		

- <sup>1</sup>FBG 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