

PRODUCT INFORMATION SHEET



Brand: Hot Off The Grill Code No: 365000 (C36500)

Product Name: BBQ Chicken Quesadilla - Individually Wrapped

Contribution to USDA Meal Pattern Requirements: 2.25 Bread, 1 servings of Whole Grain

Credit, 2 Meat/Meat Alternative

Portion Size As Purchased: 4.41oz.

Case Count: 100

Cube: 0.88 ** Case dimensions: 18x12x7 ** Pallet configuration: 8x10 ** Case per pallet: 80 **

Type & Raw Weight Meat /Meat Alt. <u>0.50 oz Diced Chicken Meat, 1.50 oz Mozzarella Cheese</u>

Type & Cooked Weight of Enriched or Whole Grain Product: 2.10 oz Whole Grain Flour Tortilla made with Whole Grain Wheat Flour and Bleached Enriched Flour (Contains minimum of 35.24 grams of flour).

Nutrition Information:

Weight	124.53 g	Dietary Fiber	3.86 g	Sugar	3.36 g
Calories	323.79	Fat (total)	10.09 g	Calcium	452.07 mg
% Calories Fat	30.30 %	Fat (saturated)	4.71 g	Iron	2.45 mg
% Calories Sat Fat	13.09 %	Trans Fat	0.00 g	Vitamin C	7.10 mg
Protein	18.08 g	Cholesterol	39.87 mg	Vitamin A	253.33 IU
Carbohydrate	32.88 g	Sodium	528.89 mg		

Ingredients: Whole Grain Flour Tortilla: Whole Grain Wheat Flour, Bleached Enriched Flour, (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Palm Oil, Contains less than 2% of the Following: Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Sodium Aluminum Sulfate), Salt, Sugar, Calcium Propionate (Preservative), Potassium Sorbate (Preservative), Mono-Diglycerides, Fumaric Acid, Yeast, Enzyme, L-Cysteine (Dough Conditioner). Mozzarella Cheese: Pasteurized Milk, Cultures, Salt and Enzymes. Grilled Diced Chicken Breast: Chicken Breast, Modified Food Starch, Isolated Soy Protein, Carrageenan. BBQ Sauce: Tomato Puree (Water, Tomato Paste), Sugar, Vinegar, Molasses, Salt, Modified Food Starch, Apple Cider Vinegar. Contains Less Than 2% of Honey, Natural Smoke Flavor, Mustard Flour, Spice, Dried Onions, Dried Garlic. Cilantro. Soybean Oil. Allergen: Wheat, Milk, Soy

Shelf Life: Frozen – 12 months, once thawed – 3 days (refrigerated).

Heating / Handling Instructions:

For best results refrigerate product overnight or thaw prior to heating. Cook unwrapped product as close to service as possible – ovens may vary, always cook until internal temperature of 160° F is achieved.

Conventional Oven: 325° F
Frozen: 15 - 20 min. 15 - 20 min.

Conventional Oven: 325° F
Convection Oven: 300° F
Convection Oven: 300° F
Thawed: 15 - 20 min. 15 - 20 min.

I certify the above is true.