

PRODUCT INFORMATION SHEET



Brand: **Hot Off The Grill** Code No. <u>C36200/362000 – Wrapped</u>

C36210/362100 – Bulk

Product Name: Twice Grilled Quesadilla CN Label #: <u>081066</u>

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

2 Meat/Meat Alternate

Portion Size As Purchased: 4.11 oz. UPC: 000000000 0000 0 Case Count 100

Cube: 0.88 ** Case dimensions: 18x12x7 ** Pallet configuration: 8x10 ** Case Net Wt: 25.69 Lbs

Type & Raw Weight Meat / Meat Alt.0.50 oz. Reduced Fat Cheddar Cheese

1.50 oz. Lite Mozzarella Cheese

Type & Cooked Weight of Enriched or Whole Grain Product: 2.1 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	116.8 g	Dietary Fiber	3.26 g	Sugar	0.41 g
Calories	289.15	Fat (total)	10.06 g	Calcium	509.02 mg
% Calories Fat	31.26 %	Fat (saturated)	6.57 g	Iron	1.80 mg
% Calories Sat Fat	20.46 %	Trans Fat	$0.00 \mathrm{g}$	Vitamin C	6.18 mg
Protein	21.12 g	Cholesterol	25.06 mg	Vitamin A	603.17 IU
Carbohydrates	30.68 g	Sodium	591.13 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). Cheese Blend: Lite Mozzarella Cheese: Lite Mozzarella Cheese (Pasteurized Skim Milk, Cheese Culture, Salt and Enzymes), Sodium Propionate. Reduced Fat Cheddar Cheese: Pasteurized Milk, Cheese Culture, Salt, Enzymes and Annatto-Color (If Colored). Powdered Cellulose (Anti-Caking Agent).

Allergens: Wheat and Milk

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

Handling / Heating Instructions: For best results refrigerate product overnight or thaw prior to heating.

From a 7	Thawed State	From a Frozen State		
300F Convection	325F Conventional	300F Convection	325F Conventional	
15 to 20 minutes	15 to 20 minutes	15 to 20 minutes	15 to 20 minutes	

I certify the above is true.

*Signature of Company Representative: <u>Dave J. Watzke</u> * Date: <u>07/05/11</u>