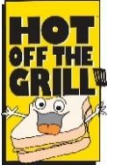


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Date Issued: 08/24/26
Supersedes: 02/26/26

Product Name: Fully Cooked Kettle Cook All-Purpose Beef – 8/5# Boil-in-Bag					
Commodity Code:	C18000B	Commodity UPC:	007219391 8000 6	Brand:	Hot Off The Grill
Commercial Code:	N18000B	Commercial UPC:	007219391 8100 3		
Portion Size:	3.00 oz.	Case Count:	213	Case Net Wt.:	40.00 lbs.
Case Cube:	0.91	Case Dimensions:	14.31 x 11.56 x 9.5	Pallet Ti x Hi:	9 x 5

EQUIVALENT GRAIN CALCULATIONS

Grain crediting from Exhibit "A": Grain Requirements for Child Nutrition Programs (National School Lunch and School Breakfast Programs)

Indicate which Exhibit A Group (A-I) the product belongs:	B	Does the product meet the Whole Grain Rich criteria? (At least 50% or 1 st ingredient?)	Yes	Does the product contain non-creditable grains?	No
Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per Portion (A)		Gram Standard of Creditable Grains Per Ounce Equivalent (B)		Creditable Amount (A÷B)
			16 grams		
			16 grams		
TOTAL CREDITABLE GRAINS BY WEIGHT:					
TOTAL GRAINS BY WEIGHT ROUNDED DOWN TO THE NEAREST QUARTER (0.25) oz EQUIVALENT:					0.00
Crediting Standards Based on Exhibit “A” Weights			Indicate which Exhibit A Group (A-I) the product belongs:		B
Description of Product per Exhibit A	Portion Size of Product as Purchased (A)		Weight of one ounce equivalent as listed in Exhibit A (B)		Creditable Amount (A÷B)
			1.00 oz.		
TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED DOWN TO THE NEAREST QUARTER (0.25) oz EQUIVALENT:					0.00

MEAT / MEAT ALTERNATE CALCULATIONS

A. MEATS

Description of Creditable Meat Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Meat Ingredient	Multiply	FBG Yield	Creditable Amount
Commodity Beef, Ground NTE 20% Fat	2.678	x	0.74	1.981
Commercial Beef, Ground NTE 24% Fat	2.678	x	0.73	1.954
		x		
		x		
Cooked Weight of Meat Ingredient:	3.00 oz.	Total Commodity Meat Creditable Amount:		1.981

B. MEAT ALTERNATES

Description of Creditable Meat Alternate Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Meat Alternate Ingredient	Multiply	FBG Yield	Divide	Purchase Unit in Ounces	Creditable Amount
		x		÷		
		x		÷		
		x		÷		
		x		÷		
Cooked Weight of Meat Alternate Ingredient (Specify Ingredient Name, If Applicable):	N/A	Total Meat Alternate Creditable Amount:				0.00

C. ALTERNATE PROTEIN PRODUCT (APP)

Description of APP, Manufacturer's Name, and Code Number	Ounces Dry per APP Portion	Multiply	% of Protein As Is	Divide by 18	Creditable Amount
Ultra Soy 161201 (KP 100C)	0.095	x	50.00	÷ 18	0.263
Total Creditable APP Amount:					0.263

D. TOTAL CREDITABLE AMOUNT

TOTAL CREDITABLE MEAL CONTRIBUTION:		Equivalent Grains:	0.00 oz.	Commodity Meat/ Meat Alternate (Rounded down to the nearest quarter [0.25] oz equivalent:	2.00 oz.
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NUTRITIONAL INFORMATION AND INGREDIENT STATEMENT

Product Name: Fully Cooked Kettle Cook All-Purpose Beef – 8/5# Boil-in-Bag
Commodity Code: C18000B **Commercial Code:** N18000B

Nutrition Facts

Serving size
3 oz. (85g)

Calories
per serving **170**

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Total Fat 11g	14%	Total Carbohydrate 1g	0%
Saturated Fat 4.5g	23%	Dietary Fiber 1g	4%
Trans Fat 0.5g		Total Sugars 0g	
Cholesterol 50mg	17%	Includes 0g Added Sugars	0%
Sodium 110mg	5%	Protein 14g	
Vitamin D 0.1mcg 0% • Calcium 20mg 2% • Iron 1.7mg 10% Potassium 280mg 6% • Vitamin A 0mcg 0% • Vitamin C 0mg 0%			
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.			



INGREDIENTS:

Ground Beef, Water, Textured Vegetable Protein (Soy Flour, Caramel Color), Citrus Fiber, Seasoning (Spices, Salt, Onion Powder, Garlic Powder, with not more than 2% Silicon Dioxide Added as an Anti-Caking Agent), Isolated Oat Fiber, Salt.

Allergen Statement (Product Contains):	☐	Wheat	☐	Gluten	☐	Eggs	☐	Peanuts	☐	Tree Nuts
	☐	Milk	☒	Soy	☐	Sesame	☐	Fish	☐	Shellfish

SHELF LIFE: Frozen: 18 months.

CASE CODING EXAMPLE: Manufacture Date/ Production Line Number
(Example: January 1st, 2025. Produced on Line A

010125A

SAFE HANDLING AND HEATING INSTRUCTIONS

Thawing Instructions: For best results, thaw in the refrigerator at least 48 hours for single bag units, or up to 72 hours for multiple bag units in a box. DO NOT thaw at room temperature.

Method 1 – Boil-in-Bag

Place frozen or thawed bag(s) of product into a large pot and add enough water to fully cover the bag(s). Bring to a boil on high heat, then reduce to medium-high heat. Heat until internal temperature reaches 165°F, as measured by an instant read thermometer. Remove from water. Cut open bag and pour package contents into desired serving pan and serve.

Method 2 – Foodservice Compartment Steamer or Combi Oven (Steam Mode)

Place frozen or thawed bag of product into a steam pan and place in steamer. Steam until internal temperature reaches 165°F, as measured by a meat thermometer. Remove from steamer. Cut open bag and pour package contents into desired serving pan and serve.

THAWED	FROZEN	TARGET INTERNAL TEMP
20-30 min	35-50 min	165°F / 15 sec

BUY AMERICAN PROVISION STATEMENT

Integrated Food Service certifies that we are in compliance with the “Buy American Provision” (SP09-2025 Revised). All products we produce and sell to School Food Agencies (SFA) containing USDA donated commodity beef and/or cheese have a minimum of 95% U.S. content.

Our commercial products on the average contain 85% U.S. content and minimum of 65% U.S. content.

Name of Company

Representative: Carmen Machuca **Title:** Product Compliance **Signature:**  **Date:** 08/24/26