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Date Issued: 03/26/26
 Supersedes: 12/01/25



Product Name:	Three Cheese Breakfast Quesadilla on Whole Grain Flour Tortilla - Bulk		
Commodity Code:	C36410	Commodity UPC:	007219391 3641 6
Commercial Code:	364100	Commercial UPC:	007219391 3641 6
Portion Size:	2.20 oz.	Case Count:	100
Case Cube:	0.75	Case Dimensions:	18 x 12 x 6
		Brand:	Hot Off The Grill
		Case Net Wt.:	13.75 lbs.
		Pallet Ti x Hi:	8 x 11

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)
Whole Wheat/Grain Flour	10.35		16 grams		0.647
Enriched Wheat Flour	9.95		16 grams		0.622
TOTAL CREDITABLE GRAINS BY WEIGHT:					1.269
TOTAL GRAINS BY WEIGHT ROUNDED DOWN TO THE NEAREST QUARTER (0.25) oz EQUIVALENT:					1.25
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)	
Tortillas	1.20 oz.	1.00 oz.		1.20	
TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED DOWN TO THE NEAREST QUARTER (0.25) oz EQUIVALENT:					1.00

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	
		x					
		x					
		x					
		x					
Cooked Weight of Meat Ingredient:	N/A	Total Commodity Meat Creditable Amount:				0.00	
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	
Red. Fat/Sodium American Pasteurized Process Cheese	0.55	x	16.00	÷	16.00	0.55	
Monterey Jack Cheese with Jalapeno Peppers	0.25	x	16.00	÷	16.00	0.25	
Low Moisture Part Skim Mozzarella Cheese	0.20	x	16.00	÷	16.00	0.20	
		x		÷			
Cooked Weight of Meat Alternate Ingredient (Specify Ingredient Name, If Applicable):	N/A	Total Meat Alternate Creditable Amount:				1.00	
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	
		x		÷ 18			
Total Creditable APP Amount:						0.00	
D. TOTAL CREDITABLE AMOUNT						(Sum of A + B + C from lines above)	1.00
TOTAL CREDITABLE MEAL CONTRIBUTION:	Equivalent Grains:	1.25 oz.	Commodity Meat/ Meat Alternate (Rounded down to the nearest quarter [0.25] oz equivalent:			1.00 oz.	

NUTRITIONAL INFORMATION AND INGREDIENT STATEMENT

Product Name: Three Cheese Breakfast Quesadilla on Whole Grain Flour Tortilla - Bulk
Commodity Code: C36410 **Commercial Code:** 364100

Nutrition Facts

Serving size
1 Quesadilla (62g)

Calories
per serving **170**

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Total Fat 7g	9%	Total Carbohydrate 17g	6%
Saturated Fat 4.5g	23%	Dietary Fiber 1g	4%
Trans Fat 0g		Total Sugars 1g	
Cholesterol 20mg	7%	Includes 0g Added Sugars	0%
Sodium 300mg	13%	Protein 9g	

Vitamin D 0mcg 0% • Calcium 273mg 20% • Iron 1mg 6%
 Potassium 229mg 4% • Vitamin A 49mcg 6% • Vitamin C --mg --%

*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:

Whole Wheat Flour Tortilla: Whole Wheat Flour, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Leavening (Sodium Bicarbonate, Sodium Aluminum Sulfate, Calcium Carbonate), Sugar, Calcium Propionate and Fumaric Acid and Sodium Acid Pyrophosphate (To Maintain Freshness), Mono and Diglycerides, Soy Shortening, Wheat Fiber. **Cheese Blend: Reduced Fat and Reduced Sodium American Pasteurized Process Cheese:** Cultured Skim Milk and Milk, Water, Natural Flavor, Nonfat Dry Milk*, Maltodextrin*, Modified Food Starch* Sodium Citrate, Potassium Citrate, Salt, Annatto and Paprika (Color), Enzymes, Vitamin A Palmitate, Sorbic Acid (Preservative), Soy Lecithin (Anti-Sticking Agent). *Ingredient not in Regular Pasteurized Process American Cheese. **Monterey Jack Cheese with Jalapeno Peppers:** Pasteurized Milk, Jalapeno Peppers, Cheese Cultures, Salt, and Enzymes. **Low Moisture Part Skim Mozzarella Cheese:** Low Moisture Part-Skim Mozzarella Cheese (Cultured Pasteurized Part-Skim Milk, Salt, Enzymes).

Allergen Statement (Product Contains):	<input checked="" type="checkbox"/>	Wheat	<input checked="" type="checkbox"/>	Gluten	<input type="checkbox"/>	Eggs	<input type="checkbox"/>	Peanuts	<input type="checkbox"/>	Tree Nuts
	<input checked="" type="checkbox"/>	Milk	<input checked="" type="checkbox"/>	Soy	<input type="checkbox"/>	Sesame	<input type="checkbox"/>	Fish	<input type="checkbox"/>	Shellfish

SHELF LIFE:	Frozen: 18 months, once thawed 3 days (Refrigerated).	
CASE CODING EXAMPLE:	Manufacture Date/ Production Line Number (Example: January 1 st , 2025. Produced on Line A	010125A

SAFE HANDLING AND HEATING INSTRUCTIONS

For best results refrigerate product overnight or thaw prior to heating: **Do not remove wrap on wrapped product before heating.**
 For bulk/, heat unwrapped product as close to service as possible.

THAWING INSTRUCTIONS: If product is kept in original case allow 48 hours to thaw at <41°F before heating. On bun pans, allow 24 hours to thaw at <41°F before heating. Once fully thawed, product should be heated and served within 24 hours.

HEATING INSTRUCTIONS: Place product on a bun pan and heat following instructions below:


From Frozen:	Conventional Oven	350°F for 10-12 min.	Convection Oven	350°F for 10-12 min.
From Thawed:	Conventional Oven	350°F for 10-12 min.	Convection Oven	325°F for 10-12 min.

Because of variations in oven equipment, ensure that an internal temperature of at least 160°F is achieved. It is recommended that a calibrated food grade thermometer be used.

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:** 03/26/26