

310 W. Alondra Blvd.
 Gardena, CA 90248
 (310) 523-3664 | www.integratedfoodservice.com

Date Issued: 03/26/26
 Supersedes: 12/13/25



Product Name: Beef and Cheese Taco Stick on Whole Wheat Flour Tortilla – IW			
Commodity Code: C45019	Commodity UPC: 007219391 4519 7	Brand: Hot Off The Grill	
Commercial Code: 270019	Commercial UPC: 007219391 2719 3		
Portion Size: 4.60 oz.	Case Count: 50	Case Net Wt.: 14.38 lbs.	
Case Cube: 0.75	Case Dimensions: 18 x 12 x 6	Pallet Ti x Hi: 8 x 13	

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	17.97		16 grams		1.123
Enriched Wheat Flour	17.27		16 grams		1.079
TOTAL CREDITABLE GRAINS BY WEIGHT:					2.202
TOTAL GRAINS BY WEIGHT ROUNDED DOWN TO THE NEAREST QUARTER (0.25) oz EQUIVALENT:					2.00
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)	
Tortillas	2.10 oz.	1.00 oz.		2.10	
TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED DOWN TO THE NEAREST QUARTER (0.25) oz EQUIVALENT:					2.00


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	1.174	x	0.74			0.869	
Commercial Beef, Ground NTE 24% Fat	1.174	x	0.73			0.857	
		x					
		x					
Cooked Weight of Meat Ingredient:	1.50 oz.	Total Commodity Meat Creditable Amount:				0.869	
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	
Low Moisture Part Skim Mozzarella and Cheddar Cheese Blend	1.00	x	16.00	÷	16.00	1.00	
		x		÷			
		x		÷			
		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	
Ultra Soy 161201 (KP 100C)	0.085	x	50.00	÷ 18		0.236	
Total Creditable APP Amount:						0.236	
D. TOTAL CREDITABLE AMOUNT						(Sum of A + B + C from lines above)	2.105
TOTAL CREDITABLE MEAL CONTRIBUTION:	Equivalent Grains:	2.00 oz.	Commodity Meat/ Meat Alternate			2.00 oz.	
						(Rounded down to the nearest quarter [0.25] oz equivalent:	

NUTRITIONAL INFORMATION AND INGREDIENT STATEMENT

Product Name: Beef and Cheese Taco Stick on Whole Wheat Flour Tortilla - IW
Commodity Code: C45019 **Commercial Code:** 270019

<h3 style="margin: 0;">Nutrition Facts</h3> <p style="margin: 0;">Serving size 1 Stick (130g)</p> <p style="margin: 0;">Calories per serving</p>	330	<table border="1" style="width: 100%; border-collapse: collapse; font-size: 0.8em;"> <thead> <tr> <th style="text-align: left;">Amount/serving</th> <th style="text-align: right;">% Daily Value*</th> <th style="text-align: left;">Amount/serving</th> <th style="text-align: right;">% Daily Value*</th> </tr> </thead> <tbody> <tr> <td>Total Fat 15g</td> <td style="text-align: right;">19%</td> <td>Total Carbohydrate 29g</td> <td style="text-align: right;">11%</td> </tr> <tr> <td style="padding-left: 20px;">Saturated Fat 8g</td> <td style="text-align: right;">40%</td> <td style="padding-left: 20px;">Dietary Fiber 3g</td> <td style="text-align: right;">11%</td> </tr> <tr> <td style="padding-left: 20px;">Trans Fat 0g</td> <td></td> <td style="padding-left: 20px;">Total Sugars 1g</td> <td></td> </tr> <tr> <td>Cholesterol 45mg</td> <td style="text-align: right;">15%</td> <td style="padding-left: 20px;">Includes 0g Added Sugars</td> <td style="text-align: right;">0%</td> </tr> <tr> <td>Sodium 570mg</td> <td style="text-align: right;">25%</td> <td>Protein 19g</td> <td></td> </tr> </tbody> </table>	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*	Total Fat 15g	19%	Total Carbohydrate 29g	11%	Saturated Fat 8g	40%	Dietary Fiber 3g	11%	Trans Fat 0g		Total Sugars 1g		Cholesterol 45mg	15%	Includes 0g Added Sugars	0%	Sodium 570mg	25%	Protein 19g	
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Vitamin D 0mcg 0% • Calcium 384mg 30% • Iron 3mg 15% Potassium 306mg 6% • Vitamin A 38mcg 4% • 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:
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. **Fully Cooked Taco Beef Filling, Caramel Color Added:** Ground Beef, Water, Textured Vegetable Protein (Soy Flour, Caramel Color), Onions, Seasoning (Salt, Chili Pepper, Spices, Tomato Powder, Garlic Powder, Hydrolyzed Corn Gluten, Wheat Protein and Soy Protein, Silicon Dioxide, Autolyzed Yeast Extract, Sugar, Citric Acid, Sodium Diacetate, Malic Acid), Oats, Corn Starch, Paprika. **Cheese Blend: Low Moisture Part Skim Mozzarella Cheese:** Low Moisture Part-Skim Mozzarella Cheese (Cultured Pasteurized Part-Skim Milk, Salt, Enzymes). **Cheddar Cheese:** Pasteurized Milk, Cheese Cultures, Salt, Enzymes, Annatto (Color), Anticaking. **Processing Aid:** (Sodium Alginate [E401], Sugar [Sucrose-Potato or Corn Starch]), Water. **All Purpose Flour (As Anti-Caking Agent):** Wheat Flour, Malted Barley Flour (Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid).

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 COOKING INSTRUCTIONS

Thawing is required before cooking: Do not remove wrap on wrapped product before cooking.

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

COOKING INSTRUCTIONS: Place product on a bun pan and cook following instructions below. **Note:** Bulk or unwrapped product should be placed seam-side down.

Conventional Oven	325°F for 18 min.	Convection Oven	300°F for 18 min.
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Allow to cool for 5 minutes before serving.

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