

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

Date Issued: 03/27/26
 Supersedes: 12/13/25



Product Name:	Three Cheese Corn Enchilada – Bulk (Not ready-to-eat; cook before serving)		
Commodity Code:	C80940	Commodity UPC:	007219391 8940 5
Commercial Code:	809040	Commercial UPC:	007219391 8940 5
Portion Size:	2.05 oz.	Case Count:	120
Case Cube:	0.56	Case Dimensions:	18 x 12 x 4.5
		Brand:	Hot Off The Grill
		Case Net Wt.:	15.38 lbs.
		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 Grain Corn Flour	16.00		16 grams		1.00
TOTAL CREDITABLE GRAINS BY WEIGHT:					1.00
TOTAL GRAINS BY WEIGHT ROUNDED DOWN TO THE NEAREST QUARTER (0.25) oz EQUIVALENT:					1.00
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	1.05 oz.	1.00 oz.		1.05	
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 Chese	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:	1.00 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 Corn Enchilada – Bulk (Not ready-to-eat; cook before serving)
Commodity Code: C80940 **Commercial Code:** 809040

Nutrition Facts	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Serving size 1 Enchilada (58g) Calories per serving 140	Total Fat 6g	8%	Total Carbohydrate 13g	5%
	Saturated Fat 3.5g	18%	Dietary Fiber 1g	4%
	Trans Fat 0g		Total Sugars 1g	
	Cholesterol 20mg	7%	Includes 0g Added Sugars	0%
	Sodium 200mg	9%	Protein 8g	
	Vitamin D 0mcg 0% • Calcium 209mg 15% • Iron 0mg 0% Potassium 164mg 4% • Vitamin A 49mcg 6% • Vitamin C --mg --%			
	<small>*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.</small>			



INGREDIENTS:
Whole Grain Corn Flour Tortilla: Whole Grain Corn Flour, Water, Less Than 2% Of: Sorbic Acid, Calcium Propionate and Fumaric Acid (To Maintain Freshness), Guar Gum, Enzymes, Trace of Lime. **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). **Processing Aid:** (Sodium Alginate [E401], Sugar [Sucrose-Potato or Corn Starch]), Water.

Allergen Statement (Product Contains):	<input type="checkbox"/> Wheat	<input 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: 12 months, once thawed 2 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.

THAWING INSTRUCTIONS: For best results, remove from case and refrigerate product overnight.

COOKING INSTRUCTIONS: It is recommended to spray cooking pan with non-stick cooking spray. Place enchiladas on tray, seam side down. Follow the two-step cooking process below:

STEP 1: Cook from a thawed state:

Conventional Oven	325°F for 18-20 min.	Convection Oven	300°F for 18-20 min.
--------------------------	----------------------	------------------------	----------------------

STEP 2: Add enchilada sauce to cover enchiladas. Garnish with shredded cheese if desired. Cover and cook.

Conventional Oven	325°F for 15-18 min.	Convection Oven	300°F for 15-18 min.
--------------------------	----------------------	------------------------	----------------------

To prevent enchiladas from becoming soggy, it is best when they are consumed within one hour of cooking.

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:** 03/27/26