



# BEEF & BEAN BURRITOS - FOR SCHOOLS

# 01329

Case Pack	5/10/5.78 oz
Net Case WT(lbs)	18.1
Gross Case WT(lbs)	18.79
Case Cube	0.73
Case Dimensions	15 4/7 x 10 4/7 x 7 5/8
Tier and High	10 x 5
Cases per Pallet	50
Sell Unit UPC	N/A
Master Case UPC	1 00 71007 01329 1



## Ingredients

WATER, GROUND BEEF, WHOLE WHEAT FLOUR, BEANS, ENRICHED WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (SOYBEAN, SUNFLOWER, CANOLA AND/OR CORN OIL), ISOLATED SOY PROTEIN PRODUCT, BROWN SUGAR, WHEAT GLUTEN, SALT, TEXTURED VEGETABLE PROTEIN PRODUCT (SOY FLOUR), DISTILLED VINEGAR, CHILI PEPPER, YEAST, FLAVOR, SPICES, GUAR GUM, SAVORY SEASONING (YEAST EXTRACT, MALTODEXTRIN, SALT, SOY SAUCE (WHEAT, SOYBEANS, SALT), AUTOLYZED YEAST EXTRACT, LACTIC ACID, NATURAL FLAVOR, CALCIUM LACTATE, SILICON DIOXIDE (ANTICAKING AGENT)).CONTAINS: WHEAT, SOY.

## Nutrition Facts

Serving Size 1 BURRITO (164g)

Servings Per Container 1

### Amount Per Serving

**Calories** 320 **Calories from Fat** 110

% Daily Value \*

**Total Fat** 12g **18%**

**Saturated Fat** 3.5g **18%**

**Trans Fat** 0g

**Cholesterol** 25mg **8%**

**Sodium** 600mg **25%**

**Total Carbohydrate** 37g **12%**

**Dietary Fiber** 6g **24%**

**Sugars** 2g

**Protein** 16g

**Vitamin A** 8% • **Vitamin C** 2%

**Calcium** 10% • **Iron** 20%

\* Percent Daily Values based on a 2,000 Calorie Diet.

## Cooking Instructions

Method	Temp	Frozen	Thawed	Comments
CONVECTION	350°F	10 BURRITOS - 42 MINUTES	10 BURRITOS - 35 MINUTES	PREHEAT OVEN TO 350°F, PLACE BURRITOS EVENLY 1 INCH APART ON COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER. COVER TIGHTLY WITH ALUMINUM FOIL. PLACE IN PREHEATED OVEN FOR TIME SHOWN IN CHART. *INTERNAL TEMPERATURE OF THE BURRITO MUST EXCEED 161°F. USE A POCKET THERMOMETER FOR ACCURACY. KEEP COVERED AND LET REST FOR 2 MI
OTHER				FOR FOOD SAFETY AND QUALITY, INTERNAL PRODUCT TEMPERATURE MUST REACH 161° F. SINCE OVENS VARY, COOKING TIMES MAY REQUIRE ADJUSTING. *CAUTION: PRODUCT MAY BE HOT.*