Premium All-Meat Beef Taco Filling

JTM Item Number: CP5249

Nutritional Information	Per Serving	Per 100 Grams
Serving Size (oz.)	2.71	3.53
Serving Size (g)	76.80	100.00
Servings Per Case	177	136
Calories (kcal)	124	161
Protein (g)	14	18
Carbohydrates (g)	2	3
Dietary Fiber (g)	1	1
Total Sugar (g)	0	0
Added Sugar (g)	0	0
Fat (g)	7	9
Saturated Fat (g)	2.7	3.57
Trans Fatty Acid (g)	0.0	0.00
Cholesterol (mg)	49	64
Vitamin D (mcg)	0	0
Calcium (mg)	17	22
Iron (mg)	2	2
Potassium (mg)	492	641
Sodium (mg)	287	374

Product Specifications

UPC (GTIN)	10049485052491
Case Pack	30# 6 Bags
Net Weight	30.000
Gross Weight	31.300
Case Length	15.310
Case Width	11.880
Case Height	6.880
Case Cube	0.720
TixHi	10x7
Shelf Life	730

Product Title

BEEF TACO FILLING

Ingredients

GROUND BEEF (no more than 20% fat), WATER, CONTAINS LESS THAN 2% OF DEHYDRATED ONION, CITRUS FLOUR, SEASONING (potassium chloride, flavor [contains maltodextrin]), SALT, CHILI PEPPER, DEHYDRATED GARLIC, VINEGAR, SPICES, BLACK COCOA POWDER, PAPRIKA EXTRACT.

CN Statement: CN ID Number:098174

This 30 lb. case provides 177 servings 2.71 oz each. Each 2.71 oz serving (by weight) of Taco Filling provides 2.00 oz equivalent meat for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-19.)

Allergens

None

Preparation

KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.

May 27, 2024

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PRODUCT ANALYSIS FORM FOR CHILD NUTRITION PRODUCTS
PRODUCT FORMULATION STATEMENT (PFS) FOR MEAT/MEAT ALTERNATE (M/MA), VEGETABLE COMPONET SUB – GROUPS (VEG) AND EQUIVALENT GRAINS (EG)

Product Name: Beef Taco Filling Code Number: CP5249 / 5249CE

Manufacturer: J.T.M. Provisions Company, Inc. Case/Pack/Count/Portion Size: 30 # case / 6/5 # bags / 2.71 oz sv by weight

I. Meat/Meat Alternate

The chart below shows the creditable amount of Meat/Meat Alternate determination.

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
		x		
Ground Beef (not more than 20% fat)	2.837	x	74%	2.099
		x		
A. Total Creditable Amount[1]				2.099

*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

If the product contains APP, the chart below to determine the creditable amount of APP is filled out. If APP is used, documentation as described in Attachment A of the sample statement for each APP used is provided.

Description of APP, Manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
N/A		x			
		x			
		x			
B. Total Creditable Amount[1]					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)[1]					2.00

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are also crediting APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

III. Grain Equivalent

I. Does the product meet the Whole Grain-Rich Criteria: Yes No (Circle correct answer)
(*Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.*)
II. Does the product contain non- creditable grains: Yes No **How many grams:** N/A

(*Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)*

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). *(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)*

Indicate to which Exhibit A Group (A-I) the Product Belongs: N/A

Total Creditable Amount

Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per Portion1 A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)2 B	Creditable Amount A ÷ B
Total Creditable Amount			N/A

Creditable grains are whole-grain meal/flour and enriched meal/flour.
1 (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
2 Standard grams of creditable grains from the corresponding Group in Exhibit A.
3Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.
Total weight (per portion) of product as purchased 50 g (1.75oz)
Total contribution of product (per portion) 2.00 oz equivalent
I certify that the above information is true and correct and that a 1.75 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

IV.Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount[1] (quarter cups)
			X		
			X		
			X		
			X		
			X		
			X		
			X		
			X		
Total Creditable Vegetable Amount:					

- [1]FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.
- Vegetables and vegetable purees credit on volume served.
- At least ⅛ cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.
- The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.
- School food authorities may offer any vegetable subgroup to meet the total weekly

Total Cups Beans/Peas (Legumes)	
Total Cups Dark Green	

requirement for the additional vegetable subgroup. ▪ Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as ½ cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors ▪ The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.	**Total Cups Red/Orange**	
	Total Cups Starchy	
	Total Cups Other	

I certify the above information is true and correct and that 2.71 ounce serving of the above product contains 0 cup(s) of N/A vegetables.

(Vegetable subgroup)

Quarter Cup to Cup Conversions*

0.5 Quarter Cups vegetable = ⅛ Cup vegetable or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups vegetable = ¼ Cup vegetable or 1.0 ounce of equivalent meat alternate

1.5 Quarter Cups vegetable = ⅜ Cup vegetable or 1.5 ounces of equivalent meat alternate

2.0 Quarter Cups vegetable = ½ Cup vegetable or 2.0 ounces of equivalent meat alternate

2.5 Quarter Cups vegetable = ⅝ Cup vegetable or 2.5 ounces of equivalent meat alternate

3.0 Quarter Cups vegetable = ¾ Cup vegetable or 3.0 ounces of equivalent meat alternate

3.5 Quarter Cups vegetable =⅞ Cup vegetable or 3.5 ounces of equivalent meat alternate

4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate

*The result of 0.9999 equals ⅛ cup but a result of 1.0 equals ¼ cup

Total weight (per portion) of product as purchased: 2.71 .

I certify that the above information is true and correct and that a 2.71 ounce serving of the above product (ready to cook) contains 2.0 ounces of equivalent meat/meat alternate and 0 oz equivalent grains when prepared according to directions.

(Reminder: Total creditable amount cannot count for more than the total weight of product)

I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Brian Hofmeier — Signature

Vice President of Education Sales — Title

Brian Hofmeier — Printed Name

6-15-23 — Date

800-626-2308 — Phone Number