

CHICKEN TAQUITOS

GLUTEN FREE

PRODUCT INFORMATION SHEET

Code No: CTB43 &CTB43W WRAPPED AND BULK PACKED

Contribution to USDA Meal Pattern Requirements: 2 Taquitos meet 2 oz eq M/MA & 2 oz eq Grains. Portion Size as purchased: 2 taquitos = 4.7 oz Net Case Weight = 14.69 lbs.

Case Pack = 50 servings (100 taquitos)

M/MA: 2.3 oz. Cooked Chicken Breast (from raw NAE boneless skinless chicken) = 2 M/MA

Grains: Two - 1.0 oz. Whole Grain Corn Tortillas - Totaling 32.4 grams of Whole Grain Corn Masa Flour = 2 Grains

| Nutrition Facts | Amount/serving | % Daily Value* | Amount/serving % [| aily Value* | * The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 |
|--|--|----------------|--------------------------|-------------|---|
| | Total Fat 8g | 10% | Total Carbohydrate 17g | 6% | |
| | Saturated Fat 1.5g | 8% | Dietary Fiber 2g | 7% | |
| 1 serving per containerServing size2 TAQUITOS (133g)Calories per serving230 | Trans Fat 0g | | Total Sugars 0g | | |
| | Cholesterol 45mg | 15% | Includes 0g Added Sugars | 0% | calories a day is used for general |
| | Sodium 220mg | 10% | Protein 19g | | nutrition advice. |
| | Vitamin D 0mcg 0% • Calcium 20mg 2% • Iron 0.7mg 4% • Potassium 110mg 2% | | | | |

Ingredients: NAEBoneless Skinless Chicken Breast [Boneless Skinless Chicken Breast Containing Up To 10% Solution of Water and Sea Salt], Corn Tortillas [Whole Grain Corn Masa Flour, Water, Gum Blend, Fumaric Acid, Calcium Propionate, Potassium Sorbate, Phosphoric Acid, Sodium Hydroxide, Hydrated Lime]. Cooked Canned Pinto Beans Beans Pinto Beans, water, salt, garlic powder. Green Chiles [Green Peppers, Water, Vinegar, Salt, Spices, Garlic, Soybean Oil], Non-GMO Rice Bran Oil, Tic Gum [Acacia, Agar, Carrageenan, Guar, Konjac, Locust Bean Gum, Pectin, Tara Gum].

ALLERGENS: NONE

BESTWAY FOOD PRODUCTS PRODUCTION FACILITY IS FREE OF PEANUTS BESTWAY FOOD PRODUCTS PRODUCTION FACILITY DOES CONTAIN TREE NUTS FOR FURTHER PROCESSING

SHELF LIFE FROZEN 365 DAYS AFTER PRODUCTION

HANDLING PROCEDURES: From Frozen:

Convection Oven at 325F for 15-17 minutes or internal temperature is 165F Conventional Oven at 350F for 15-17 min. or internal temperature is 165F From Thawed: Keep product at 38F or below prior to serving. Reduce heating times by 5 minutes from thawed.

hrewhield Thing

Title President

Name: Greenfield Sawyer

Signature

Date 1/10/2022