

ITEM FACT SHEET

BEEF TACO FILLING

Lean ground beef, nutritious textured vegetable protein and diced, sweet white onions are blended with our proprietary Tex-Mex spice blend.



Nutrition Facts

160 Servings per container	
Serving Size	2 oz.
Amount Per Serving	
Calories	80
<small>% Daily Value*</small>	
Total Fat 4 g	5%
Saturated Fat 1.5 g	8%
Trans Fat 0 g	
Cholesterol 20 mg	6%
Sodium 370 mg	16%
Total Carbohydrate 4 g	1%
Dietary Fiber 1 g	5%
Total Sugars 1 g	
Includes 0g Added Sugars	0%
Protein 7 g	
Vitamin D 0 mg	0.0000
Calcium 24 mg	2%
Iron 1 mg	6%
Potassium 184 mg	4%

*The % Daily Values (DV) 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.



PRODUCT SPECIFICATIONS;

CODE	GTIN	DOT Code	PACK DESCRIPTION	GROSS WT.	NET WT.
103375	00015094033759	344232	4/5 LB. BAGS	20.9 LBS	20 LBS

SHIPPING INFORMATION;

LENGTH	WIDTH	HEIGHT	VOLUME	TI x HI	SHELF LIFE	STORAGE TEMP From/To
13 3/8 IN	9 1/8 IN	7 1/8 IN	0.50	13/7	540 Days	-10 FAH / 0 FAH

INGREDIENT INFO

INGREDIENTS: GROUND BEEF, WATER, TEXTURED SOY PROTEIN (SOY FLOUR, CARAMEL COLOR), TOMATO PASTE (TOMATOES), TACO SEASONING (SALT, SPICES, PAPRIKA, MALTODEXTRIN, GARLIC), FLOUR (WHEAT FLOUR ENRICHED (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MALTED BARLEY FLOUR), CUMIN, ONION POWDER, GARLIC.

CONTAINS: SOY, WHEAT

HANDLING SUGGESTIONS	PREP & COOKING SUGGESTIONS	BENEFITS
All products should be kept frozen. Products may be thawed in the refrigerator to speed preparation time. Never thaw products at room temperature. Reheating cooked product or adding reheated product to fresh product is not recommended.	Place unopened bag of product in a large pot of boiling water. Lower heat and simmer until product reaches internal temperature of 165°F. Approximately 40 - 50 minutes from frozen or 20 - 25 minutes from thawed state. Internal temperature can be checked by removing bag from water and folding it, unopened, around a stemmed thermometer. Transfer to a serving container and hold at 150°F –160°F until served.	Ready to use, simply heat to proper temperature, product is ready for service.