

PRODUCT DESCRIPTION:

A golden-brown whole grain pastry crust of pre-cut triangles filled with creamy mozzarella cheese and sauce

- Two 2.2 oz portions provides 2 oz. equivalent meat/meat alternate, and 2 oz equivalent grains for the Child Nutrition Meal Pattern Requirements
- Par-Baked
- Easy preparation, freezer-to-oven convenience
- No cutting necessary, each sheet fits in a full size sheet pan and is pre-scored to easily break apart and serve



MENU APPLICATIONS:

- Serve with fruit and milk for a complete meal.

CHILD NUTRITION INFORMATION:

093144 -Divide each 35.20 oz. sheet into 16 - 2.20 oz. portions. Two 2.20 oz. Quesadillas (4.40 oz. total) (by weight) provide 2.00 oz. equivalent meat alternate and 2.00 oz. equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 07-15.)

HARD BID SPECIFICATIONS:

COYOTE GRILL® WG Cheese Quesadilla must provide 2.00 oz. equivalent meat/meat alternate, 2.00 oz. of equivalent grains, Portion to provide a minimum of 280 calories with no more than 14 fat grams. Must contain a minimum of 2 grams of fiber and less than 660 of sodium. Case pack of 96 per case.

CN Label required. Acceptable Brand: COYOTE GRILL® 78372

PREP INSTRUCTIONS:

COOKING INSTRUCTIONS FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165°F. Cook before serving. Prepare from frozen state. Oven Type Convection Preheat oven to 375°F, low fan. Place two frozen quesadilla sheets on parchment lined full sheet pan. Bake for 13-15 minutes. Conventional Preheat oven to 450°F. Place one frozen quesadilla sheet on parchment lined half sheet pan. Bake for 15-17 minutes. NOTE: Due to variances in oven regulators, cooking times and temperature may require adjustments. Refrigerate or discard any unused portion.

Cooking Method	Temp	Time	Instructions
Convection Oven	375 °F	13-15 MINUTES	Cook before serving
Conventional Oven	450 °F	15-17 MINUTES	Prepare from frozen state

INGREDIENTS:

INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), WATER, ISOLATED SOY PROTEIN, VEGETABLE OIL (SOYBEAN AND/OR CANOLA OIL), CONTAINS 2% OR LESS OF: WHEAT GLUTEN, POTATOES, DRIED WHOLE EGG, SALT, BAKING POWDER (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), DRIED GARLIC, MODIFIED FOOD STARCH; FILLING: LOW MOISTURE PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), WATER, TOMATO PASTE [NOT LESS THAN 28% SOLUBLE SOLIDS], CONTAINS 2% OR LESS OF: MODIFIED FOOD STARCH, DRIED WHOLE EGG, MALTODEXTRIN, WHEY PROTEIN CONCENTRATE, SPICE, SUGAR, DRIED ONION, SALT, CITRIC ACID, FLAVORING (POTASSIUM CHLORIDE, MALTODEXTRIN, AUTOLYZED YEAST EXTRACT, MODIFIED FOOD STARCH, WATER, YEAST EXTRACT, DEXTROSE, NATURAL FLAVOR), DRIED GARLIC.

SHIPPING INFO / SHELF LIFE:

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GTIN (Case):	10072180783728
Gross Weight:	28.06
Net Weight:	26.40
Each Weight:	4.40
Cube:	1.22
Dimensions (LxWxH):	16.63 x 11.63 x 10.88
Cases/Pallet:	45
Tie:	9
High:	5
SHELF LIFE:	365

ALLERGENS:

Contains Milk or its Derivatives, Eggs or its Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.



Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

NUTRITION INFORMATION:

Serving Size:	2 Pieces (125g)	-
Serving Size (grams):	125	-
Serving Size (weight oz):	4.4	-
Eaches/Case:	96	-
Inner Packs/Case:	1	-
Servings/Case:	96	-
Calories:	310	-
Calories From Fat:	110	-
Calories From Saturated Fat:	50	-
Total Fat:	12	16%
Saturated Fat:	6	29%
Trans Fat:	0	-
Cholesterol:	45	15%
Sodium:	560	24%
Potassium:	246	6%
Total Carbohydrate:	32	12%
Total Dietary Fiber:	3	11%
Sugars:	3	-
Protein:	19	-
Vitamin A:	77	8%
Vitamin C:	0	0%
Calcium:	329	25%
Iron:	2.4	15%
Whole Grain:	18	53%

* Percent Daily Values are based on a 2,000 calorie diet.

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