

DESCRIPTION:

Tender red beans in a tomato based sauce ready to serve on a bed of rice or simply in a bowl. Ready to heat and serve. The Latin flavor is enhanced by our secret blend of spices, tomatoes, green peppers and onions with the perfect touch of olive oil. The perfect and nutritious side dish for your menu.

CHILD NUTRITION:

SERVING SIZE: 6.92 oz provides - 2 oz meat alternate and 1/8 cup vegetable for Child Nutrition Meal Pattern Requirements.

HEATING DIRECTIONS (FROM FROZEN): PLACE SEALED BAGS IN 180°F WATER OR STEAMER

- o 50 55 minutes from Refrigerated
- o 55 60 minutes from Frozen

HEAT PRODUCT TO 160°F MINIMUM BEFORE SERVING

SPECIFICATIONS:

SHELF LIFE - 1 Year Frozen PACK - 4 / 8 lb bags NET WEIGHT - 32 lbs GROSS WEIGHT - 33.7 lbs CASE CUBE - 0.8336 ft3 TIE / HIGH / QTY - 6 / 6 / 36 L x W x H - 16.3125 x 15.8750 x 5.5625 UPC - 7 28464 91559 2 CODE NUMBER - 91559

ALLERGEN INFORMATION: Contains No Peanuts, Eggs, Milk, Fish, Wheat, Treenuts, Soybeans, or Shellfish.

GLUTEN FREE: Yes.

DATE: 30 Aug 2010

Nutrition Facts Serving Size 6.92 oz (196g) Servings Per Container 18			
Amount Per Servin	a		
Calories 190 Calories from Fat 15			
		% Da	aily Value*
Total Fat 1.5g			2%
Saturated Fat 0g			0%
Trans Fat 0g			
Cholesterol Omg 0%			
Sodium 300mg			13%
Total Carbohydrate 32g 11%			
Dietary Fiber 12g 47%			
Sugars 5g	129		
Protein 12g			
Vitamin A 2%	•	Vitamir	n C 20%
Calcium 6%	•	Iron 25	%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500			
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydrate Dietary Fiber Calories per gram: Fat 9 • Carl	Less than Less than Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

INGREDIENTS: COOKED RED BEANS [Water, Red Beans], WATER, TOMATOES [Tomatoes, Tomato Juice (contains 2% or less of Citric Acid and Calcium Chloride)], GREEN PEPPERS, ONIONS, FOOD STARCH-MODIFIED, OLIVE OIL, DEHYDRATED GARLIC, SUGAR, SALT, SPICES.