



Code: 25101

Product Name: Cheese Quesadilla

Serving Size: 4.22 oz.

CN 064668

Each 4.22 oz. Cheese Quesadilla provides 2.00 oz. equivalent meat alternate and 2 ¼ bread alternate for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 11/02).

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<i>Nutrient</i>	<i>Amount per 100g</i>	<i>Amount Per Serving*</i>
Calories	304	364
Protein	16.9 g	20.2 g
Carbohydrates	27.0 g	32.4 g
Dietary Fiber	2.77 g	3.32 g
Sugar – Total	3.43 g	4.11 g
Fat – Total	15.8 g	18.9 g
Saturated Fat	8.05 g	9.65 g
Trans Fat	0.5 g	0.5 g
Cholesterol	16.8 mg	20.1 mg
Vitamin A	785 IU	941 IU
Vitamin C	0.27 mg	0.32 mg
Thiamine	0.02 mg	0.01 mg
Riboflavin	0.13 mg	0.15 mg
Niacin	0.03 mg	0.04 mg
Calcium	254 mg	305 mg
Iron	0.07 mg	0.08 mg
Sodium	746 mg	895 mg

*Nutritional value based on handbook analysis.

INGREDIENTS: Cheese Filling: Pasteurized Process White Cheddar Cheese (Cultures Milk, Salt, Cheese Cultures, Enzymes), Water, Enzyme Modified Cheese (Cultured Milk, Water, Salt, Sodium Phosphate, Cream, Sodium Citrate, Enzymes, Sorbic Acid [Preservative], Artificial Color), Sodium Phosphate, Salt, Sorbic Acid [Preservative], Sodium Pyrophosphate, Lactic Acid, Red Sauce (Water, Tomato Paste [Tomatoes], Vinegar, Chili Powder [Chili Peppers, Spices, Salt], Paprika, Salt, Modified Food Starch, Cumin, Garlic Powder, Onion Powder.) Tortilla: Enriched Bleached White Flour (Flour, Niacin, Thiamin Mononitrate, Riboflavin, Folic Acid, Iron), Water, Vegetable Shortening (Partially Hydrogenated Soybean and Cottonseed Oils, Mono and Diglycerides, Polysorbate 60 added), Baking Powder (Sodium Bicarbonate, Corn Starch, Sodium Aluminum Sulfate, Calcium Sulfate, Monocalcium Phosphate), Salt, Rice Flour, Potassium Sorbate, Fumaric Acid), Flour (Bleached Wheat Flour Enrichment [Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Azodicarbonamide, Tricalcium Phosphate, Enzymes), Vegetable Oil (Soybean Oil). Contains Milk, Wheat And Soy.

HANDLING INSTRUCTIONS:

1. Place frozen quesadillas on parchment lined sheet pan.
 2. Lay out 2 rows of 10 quesadillas (20 per tray.) Lay each quesadilla flat, overlapping ½ to ¾ inches.
 3. Store in refrigerator overnight.
 4. Remove thawed quesadillas from refrigerator and bake in convection oven at 375°F for 8-10 minutes. Internal product temperature should reach 160°F.
 5. Allow product to cool prior to serving.
- OPTION 1: To minimize cooking time and obtain a softer tortilla, place quesadillas in a 180°F warmer for 1 to 2 hours before baking and then bake in a 375°F convection oven for 5-7 minutes.
- OPTION 2: For a more crunchy tortilla, place frozen quesadillas on a lined sheet pan and bake at 350°F for approximately 14-18 minutes.

NOTE: OVENS WILL VARY SO PLEASE ADJUST TIME AND TEMPERATURE. INTERNAL PRODUCT TEMPERATURE MUST REACH 160°F.