

El Monterey® Beef Tamales 5 oz

Product # 50539

These authentic tamales are made by hand, easy to prep and will wow customers with their delicious taste. Crafted with a deliciously seasoned and soft corn masa shell, they're filled with flavorful beef.

- Ideal for C-stores, foodservice, cafeteria, catering or concessions
- Crafted with a deliciously seasoned and soft corn masa shell
- Perfect for a grab-and-go snack or meal
- Best served from a steamer. Can also be served from a warming display case or warming tray.
- Ready in minutes from tamale steamer/point-of-sale display units
- Shelf-life guidelines: Frozen — 455 days at or below 10° F, Refrigerated — 7 days at or below 40° F
- Case Pack Info: 60 tamales per case (5 oz. each)



BEEF

60 PER CASE

Ingredients

INGREDIENTS: WATER, TAMALE FLOUR (STONEGROUND CORN MASA FLOUR, TRACE OF LIME), BEEF, COOKED SHREDDED BEEF STEAK (WITH BROTH, SALT), VEGETABLE OIL (SOYBEAN, CANOLA, AND/OR CORN OIL), TEXTURED VEGETABLE PROTEIN (SOY FLOUR, CARAMEL COLOR), CONTAINS 2% OR LESS SALT, CHILI PEPPER, ENRICHED WHEAT FLOUR (WITH NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SPICES, FLAVOR. CONTAINS: SOY, WHEAT

Nutrition Facts

Serving Size 1 TAMALE (142g)
Serving Per Container 60

Amount Per Serving	
Calories 340	Calories from Fat 180
% Daily Value*	
Total Fat 20g	31%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 760mg	32%
Total Carbohydrate 31g	10%
Dietary Fiber 6g	24%
Sugars 1g Includes Added Sugars	
Protein 10g	
Vitamin A	15%
Vitamin C	2%
Calcium	6%
Iron 20g	

Shelf Life

Frozen: 455 days AT OR BELOW 10° F; Refrigerated: 7 days AT OR BELOW 40° F

Case Pack	1/60/5 oz
Net Case WT (lbs)	18.75
Gross Case WT (lbs)	21.59
Case Cube	0.73
Case Dimensions	7.63 x 10.56 x 15.56
Tier and High	10 x 5
Cases per Pallet	50
Sell Unit UPC	
Master Case UPC	1 00 71007 50539 0

Cooking Instructions

Other
REMOVE PARCHMENT PAPER PRIOR TO EATING
TAMALES ARE COOK-AND-SERVE PRODUCTS AND SHOULD BE COOKED TO AN INTERNAL TEMPERATURE THAT REACHES OR EXCEEDS 165° F.

Microwave From Frozen
SETTING: HIGH (1,100 WATT)
LEAVE PLASTIC WRAP ON TAMALES.
PLACE TAMALES ON MICROWAVEABLE PLATE.
FROZEN: 2 MINUTES 30 SECONDS
LET STAND FOR 1 MINUTE BEFORE SERVING.
TAMALES ARE COOK-AND-SERVE PRODUCTS AND SHOULD BE COOKED TO AN INTERNAL TEMPERATURE THAT REACHES OR EXCEEDS 165° F.
EQUIPMENT PERFORMANCE MAY VARY, ADJUST TIME AND TEMPERATURE ACCORDINGLY.
CAUTION: PRODUCT MAY BE HOT.

Steamer From Frozen
SETTING: STEAM TAMALES ON HIGH
POUR APPROXIMATELY 1 INCH OF CLEAN WATER INTO THE BOTTOM OF THE STEAMER UNIT.
PLACE THE DRAIN RACK IN THE BOTTOM OF THE TAMALES INSERT PAN AND ADD 1 MORE INCH OF CLEAN WATER.
PLUG STEAMER UNIT INTO STANDARD 110V RECEPTACLE AND TURN TEMPERATURE DIAL TO "10" OR "HIGH" SETTING. BRING WATER TO BOIL LEAVING THE PLASTIC WRAP ON. PLACE THE TAMALES IN THE STEAMER UNIT MEAT SIDE UP AND CLOSE LID.
DO NOT PACK TAMALES TOO TIGHT.
MAINTAIN WATER LEVEL. ADD HOT WATER WHEN NECESSARY.
STEAM TAMALES ON "HIGH" FOR APPROXIMATELY 1 HOUR AND 15 MINUTES UNTIL CORE TEMPERATURE (MEAT FILLING) REACHES 165° OR ABOVE.
TAMALES ARE COOK-AND-SERVE PRODUCTS AND SHOULD BE COOKED TO AN INTERNAL TEMPERATURE THAT REACHES OR EXCEEDS 165° F.
EQUIPMENT PERFORMANCE MAY VARY, ADJUST TIME AND TEMPERATURE ACCORDINGLY.
CAUTION: PRODUCT MAY BE HOT.

Microwave From Thawed
SETTING: HIGH (1,100 WATT)
LEAVE PLASTIC WRAP ON TAMALES.
PLACE TAMALES ON MICROWAVEABLE PLATE.
THAWED: 1 MINUTE
LET STAND 1 MINUTE BEFORE SERVING.
FOR FOOD SAFETY AND QUALITY, INTERNAL PRODUCT TEMPERATURE MUST REACH 165° F.
SINCE OVENS VARY, COOKING TIMES MAY REQUIRE ADJUSTING.
CAUTION: PRODUCT MAY BE HOT.

Combination From Frozen
MICROWAVE (1,100 WATT) AND TAMALES STEAMER
LEAVE PLASTIC WRAP ON TAMALES.
FROZEN: 7 MINUTES AND PLACE IN STEAMER SETTING AT 6
LET STAND 1 MINUTE BEFORE SERVING.
FOR FOOD SAFETY AND QUALITY, INTERNAL PRODUCT TEMPERATURE MUST REACH OR EXCEED 165° F.
SINCE OVENS VARY, COOKING TIMES MAY REQUIRE ADJUSTING.
CAUTION: PRODUCT MAY BE HOT.

