

# 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)



## 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

## 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

## Nutrition Facts

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

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

## 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 MICROWAVABLE 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.

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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 MICROWAVABLE 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.\*

