

Egg, Bacon, Cheese & Salsa 4.5 oz Bulk AM Burritos

Product # 00206

Make mornings easier and tastier for consumers with grab-and-go choices that are also simple to prep. These breakfast burritos are crafted with the delicious classics consumers crave: real applewood-smoked bacon, fluffy cage-free scrambled eggs, a gooey melted cheddar jack cheese blend, and mild salsa all wrapped up and ready to go in a warm, soft tortilla.

- No condiments needed — ideal for C-stores or foodservice
- Crafted with high-quality ingredients
- Perfect for a grab-and-go snack or meal
- Serve from a warming display case, warming tray or hot case
- Ready in minutes from standard oven types like conventional, convection or deep fryer



**EGG, BACON,
CHEESE & SALSA**

24 PER CASE

Ingredients

WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SCRAMBLED EGGS (WHOLE EGGS, NON FAT MILK, SOYBEAN OIL, MODIFIED FOOD STARCH, SALT, XANTHAN GUM, CITRIC ACID, BUTTER FLAVOR [MALTODEXTRIN, NATURAL BUTTER FLAVOR, ANNATTO AND TURMERIC (ADDED FOR COLOR)], PEPPER AND/OR LIQUID PEPPER EXTRACT), PROCESSED JACK AND AMERICAN CHEESE WITH PEPPERS PRODUCT (MONTEREY JACK AND AMERICAN CHEESE [CULTURED MILK, SALT, ENZYMES], WATER, MODIFIED FOOD STARCH, PALM OIL, JALAPENO PEPPERS, SODIUM PHOSPHATE, WHEY, SKIM MILK, SALT), CHEESE SAUCE (WATER, CHEDDAR CHEESE [PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES], MODIFIED CORN STARCH, SOYBEAN AND/OR CANOLA OIL, WHEY, XANTHAN GUM, NONFAT DRY MILK, SALT, SODIUM PHOSPHATE, BUTTER OIL, SUGAR, YEAST EXTRACT, PAPRIKA AND ANNATTO [COLOR], NATURAL FLAVORS), PASTEURIZED PROCESS CHEDDAR CHEESE (CHEDDAR CHEESE [MILK, CHEESE CULTURE, SALT, ENZYMES], WATER, SODIUM PHOSPHATE, MILKFAT, SODIUM HEXAMETAPHOSPHATE, SALT, VEGETABLE COLOR [ANNATTO AND PAPRIKA OLEORESIN]), BACON (WATER, SALT, SUGAR, SMOKE FLAVORING, SODIUM PHOSPHATES, SODIUM ERYTHORBATE, SODIUM NITRITE), VEGETABLE OIL (SOYBEAN, CANOLA AND/OR CORN OIL), CONTAINS 2%

Nutrition Facts

Serving Size 1 Burrito
Serving Per Container 24

Amount Per Serving	
Calories 270	Calories from Fat 90
% Daily Value*	
Total Fat 10g	15%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 100mg	33%
Sodium 540mg	23%
Total Carbohydrate 32g	11%
Dietary Fiber 1g	4%
Sugars 1g	
Protein 11g	
Vitamin A	4%
Vitamin C	2%
Calcium	8%
Iron	15%

* Percent Daily Values based on a 2,000 Calorie Diet

Shelf Life

Frozen: 455 days AT OR BELOW 10° F

Case Pack	1/24/4.5 oz.
Net Case WT (lbs)	6.75
Gross Case WT (lbs)	7.19
Case Cube	.36
Case Dimensions	8.38 x 9.81 x 7.56
Tier and High	24 x 5
Cases per Pallet	
Sell Unit UPC	
Master Case UPC	1 00 71007 00206 6

Cooking Instructions

Convection Oven

Cook 6 Burritos

Frozen: 350°F for 10 Minutes, flip and cook for an additional 10 Minutes

Thawed: 350°F for 6 Minutes, flip and cook for an additional 6 Minutes

Let rest for 1 minute before serving.

- Preheat oven to temperature shown.
- Place 6 Burritos on a baking tray that has been lined with parchment paper.
- Cook in preheated oven for the time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT

Conventional Oven

Cook 6 Burritos

Frozen: 350°F for 15 Minutes, flip and cook for an additional 15 Minutes

Thawed: 350°F for 10 Minutes, flip and cook for an additional 10 Minutes

Let rest for 1 minute before serving.

- Preheat oven to temperature shown.
- Place 6 Burritos on a baking tray that has been lined with parchment paper.
- Cook in preheated oven for the time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT

Deep Fryer

Cook 6 Burritos

Frozen: 350°F for 13 Minutes

Thawed: 350°F for 10 Minutes

Let rest for 1 minute before serving.

- Preheat oil in fryer to temperature shown.
- Place 6 Burritos in fry basket.
- Place loaded fry basket into preheated oil and use a basket lid to prevent Burritos from floating. Fry for the time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT

