

El Monterey® Beef Tamales (with labels) 5 oz

Product # 00111

These authentic tamales are made by hand, easy to prep and will wow customers with their delicious taste. The soft corn masa shell is filled with perfectly seasoned beef. Every case comes with 8 bags and 8 labels for operators to bundle tamales together.

- 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
- Each case comes with 8 bags and 8 labels for bundled sales.
- Case Pack Info: 40 tamales per case (5 oz. each)



BEEF	40 PER CASE
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Ingredients

WATER, TAMALE FLOUR (STONEGROUND CORN MASA FLOUR, TRACE OF LIME), BEEF, COOKED 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, WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SPICE, FLAVOR. CONTAINS: SOY, WHEAT.

Nutrition Facts

Serving Size 1 Tamale (142g)
Serving Per Container 1

Amount Per Serving	
Calories 340	Calories from Fat 180
% Daily Value*	
Total Fat 20g	31%
Saturated Fat 6g	30%
Trans Fat 0.5g	
Cholesterol 25mg	8%
Sodium 760mg	32%
Total Carbohydrate 31g	31%
Dietary Fiber 4g	16%
Sugars 1g	
Protein 10g	
Vitamin A	15%
Vitamin C	2%
Calcium	6%
Iron 20g	

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

Shelf Life

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

Case Pack	1/40/5 oz
Net Case WT (lbs)	12.5
Gross Case WT (lbs)	15.15
Case Cube	0.570
Case Dimensions	8.38 x 9.94 x 11.81
Tier and High	15 x 5
Cases per Pallet	75
Sell Unit UPC	
Master Case UPC	1 00 71007 00111 3

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 SAFE 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, FOLDED PARCHMENT PAPER SIDE DOWN, 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° F 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 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.

