

TACO MEAT - MUSHROOM + PEPPER ONION BLEND (FPC-HF4002)

Allergens: Contains Beef, Onion;
 Number of Servings: 75.00 Serving Size: 1 Bag
 Moisture gain/loss%: 0.0000 Yield: 1315 Pound, 6 5/8 Ounce
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000
 Total Recipe Cost: \$942.2078 Cost Per Serving: \$12.5628

BEEF, FINE, GROUND, 85/15, USDA

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Ingredient	Quantity
1	10100	BEEF, FINE GROUND 85/15, USDA , As Purchased	300 Pound, 9 Ounce	696.1779	BEEF, FINE, GROUND, 85/15, USDA LI100003	300 Pound, 9 Ounce
2	10101	BEEF, COARSE GROUND, USDA (60LB) , As Purchased	300 Pound, 9 Ounce	0.0000	BEEF, COARSE, GROUND, 85/15 LI100396	300 Pound, 9 Ounce
3	0	WATER , As Purchased	28 1/2 Gallon	0.0000	WATER LI100058	28 1/2 Gallon
4	55620	TOMATO, SAUCE, #10 CAN , As Purchased	4 1/8 no. 10 can	16.0313	TOMATO SAUCE LI100122	4 1/8 no. 10 can
5	54320	SPICE, GARLIC, GRANULATED, 25 LB , As Purchased	6 Pound, 4 1/2 Ounce	32.9138	GRANULATED GARLIC LI100173	6 Pound, 4 1/2 Ounce
6	55610	TOMATO, PASTE, #10 CAN , As Purchased	2 no. 10 can, 3 Cup	14.1335	TOMATO PASTE LI100121	2 no. 10 can, 3 Cup
7	54360	SPICE, PAPRIKA, GROUND, 5.5 LB , As Purchased	8 Pound, 7 3/8 Ounce	50.0888	PAPRIKA LI100171	8 Pound, 7 3/8 Ounce
8	54292	SPICE, CHILI POWDER, 4.5 LB, 17-18 (TEX SPICE) , As Purchased	21 Pound, 6 Ounce	97.4700	CHILI POWDER LI100175	21 Pound, 6 Ounce
9	54310	SPICE, CUMIN, GROUND, 5.5 LB , As Purchased	2 Pound, 1 Ounce	9.1328	GROUND CUMIN LI100170	2 Pound, 1 Ounce
10	54381	SPICE, PEPPER, BLACK, FINE GRIND, 1/4.5 LB, 17-18 , As Purchased	9 Ounce	4.4076	BLACK PEPPER, GROUND LI100167	9 Ounce
11	54230	SALT, 50 LB , As Purchased	1 Pound	0.1350	SALT, FOOD GRADE LI100155	1 Pound
12	84200	CASINGS. 10X24 , As Purchased	75 Each	19.4700		
13	84010	CLIPS, METAL, TIPPER TIE CLIPS , As Purchased	75 Each	1.0950		
14	84000	CASINGS, LABEL, 2.5 , As Purchased	1/4 Roll	1.1522		
15	18096	VEGETABLES, PEPPER/ONION BLEND, USDA (30LB) , As Purchased	200 Pound	0.0000	BELL PEPPER/ ONION BLEND USDA FROZEN LI100399	200 Pound
16	18082	MUSHROOMS, FROZEN, DICED, USDA (12/2.5LB) , As Purchased	200 Pound	0.0000	MUSHROOMS, WHITE, FRZ, DICED LI100398	200 Pound

Pre-Preparation Instructions

- 1. Add meat to kettle. Set kettle temp. to 165 degrees. Cook meat for approx. 25-30 min. or until meat reaches 165 degrees.
 - 1a. When meat is cooked, strain grease from meat, turn the beef every 2-3 minutes to maximize strain.
 - 2. Set kettle back to upright position and add 1/3 of the water, add garlic, onion, cumin, black pepper, salt, paprika and chili powder.
 - 3. Turn steam on and cook for 15 minutes at 165 degrees (cover kettle)
 - 4. Scrape the paddles, cook for another 15 min. at 165 degrees.
 - 5. Add the remainder of the water, tomato paste and tomato sauce.
 - 6. Cook for 20 min. at 180 degrees. After 20 min. at 180, turn the kettle off, pump the product between 130 and 140 degrees into 6 quart bags.
- IMPORTANT: PUMP 1 GALLON + 3 CUPS OF PRODUCT IN TO A SIX QUART BAG (cover kettle when pumping).
- 7. Place 30-35 bags in the chiller at a time. Remaining 30-35 bags need to be placed in the other chiller or spaced properly on a salad table and put into the freezer (-4 to -8 degrees) to begin chilling until a chiller is available.

Nutritional Information

	Fat	SFat	Carb	Protein	Sugar
% of Calories	59.61	19.32	11.08	33.11	4.077

Nutrients per 100 g

Calories (Kcal)	Fat (g)	Sfat (g)	TFat (g)	Chol (mg)	Na (mg)	Carb (g)	TDF (g)	Sugars (g)	Pro (g)	Fe (mg)	Ca (mg)	A,IU	VitC (mg)	Mois (g)	Ash (g)
115.086	7.622	2.471	1.203(M)	31.267	112.364	3.186	1.267	1.173	9.527	1.472(M)	15.811 (M)	833.998 (M)	0.62(M)	14.352 (M)	0.478(M)

Nutrients per serving (7955.582 g)

Calories (Kcal)	Fat (g)	Sfat (g)	TFat (g)	Chol (mg)	Na (mg)	Carb (g)	TDF (g)	Sugars (g)	Pro (g)	Fe (mg)	Ca (mg)	A,IU	VitC (mg)	Mois (g)	Ash (g)
9155.78	606.368	196.558	95.672 (M)	2487.48	8939.21	253.503	100.767	93.315	757.955	117.1(M)	1257.83 (M)	66349.4 (M)	49.354 (M)	1141.79 (M)	37.999 (M)

(M) Indicates missing nutrient values.