



Simplot RoastWorks®
 Flame-Roasted Corn and Black Bean Fiesta Blend
 Pack: 6/2.5lb
 SKU: 1007117977762

USDA National Child Nutrition Program Product Specification Sheet

Serving Information

Serving Size (as purchased)	Contribution Equivalent	Equivalent Servings Per Bag	Equivalent Servings Per Case
3.63 oz. (about 3/4 cup)	½ cup cooked vegetable	9.90	59.40

Product Formulation Credits

Food Buying Guide Description of Creditable Ingredient	FBG Subgroup	Oz. / Raw Portion of Creditable Ingredient	Multiply	FBG Yield / Purchase Unit	Creditable Amt. (quarter cup)
Corn, frozen Whole Kernel, Includes USDA Foods	Starchy	1.4230	X	11.00 / 16	0.9783
Beans, Black (Turtle beans), dry Whole	Beans & Peas (Legumes)	0.8966	X	18.30 / 16	0.5127
Tomatoes, fresh Diced, Ready-to-use	Red/Orange	0.4145	X	6.67 / 16	0.1728
Peppers, Bell, frozen Green or Yellow, Diced	Other	0.2683	X	7.30 / 16	0.1224
Peppers, Bell, frozen Orange or Red, Diced	Red/Orange	0.1917	X	7.30 / 16	0.0874
Onions, Mature, frozen Chopped	Other	0.3452	X	5.94 / 16	0.1281

Each 3.63 ounce serving of the product above contains 1/8 cup Starchy vegetable, 1/8 cup Beans & Peas (Legumes) or 0.50 oz. equivalent Meat Alternate, and 1/4 cup Additional vegetable.

VEGETABLE BLEND / ROASTED, FROZEN: To contain 39.2% Roasted Cut Corn, 24.7% Black Beans, 11.4% Tomatoes, 9.5% Roasted Yellow Onion, 7.4% Roasted Green Peppers and 5.3% Roasted Red Peppers.

Nutrition

Serving Size: 3.63 oz. (about 3/4 cup)
 Calories: 120

	Amount per serving	% Daily Values
Total Fat	3.5g	4%
Saturated Fat	0.5g	3%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	170mg	7%
Total Carbohydrates	19g	7%
Dietary Fiber	5g	18%
Total Sugars	6g	
Includes 0g Added Sugars		0%
Protein	4g	
Vitamin D	0mcg	0%
Calcium	0mg	0%
Iron	1.3mg	8%
Potassium	300mg	6%
Vitamin A	0mcg	0%
Vitamin C	12mg	15%

The % Daily Value tells you how much a nutrient in a serving of foods contributes to a daily diet.

Ingredients

SWEET CORN, COOKED BLACK BEANS, TOMATO, ONION, GREEN BELL PEPPER, RED BELL PEPPER, CONTAINS LESS THAN 2% OF BROWN SUGAR, CITRIC ACID, DEHYDRATED VEGETABLES (ONION, BELL PEPPER, GARLIC), LIME JUICE POWDER (LIME JUICE CONCENTRATE, MODIFIED FOOD STARCH, MALTODEXTRIN, CITRIC ACID), NATURAL FLAVOR (INCLUDING GRILL AND SMOKE), OLIVE OIL, SALT, SPICES, SUGAR, YEAST EXTRACT.

For questions, please contact the Bid Department at (800) 572-7783.

I certify that the information provided is true and correct:

Kelsey Farley

Kelsey Farley
 Regulatory Manager

Product Specification

Country of Origin	Product of USA
Meets Buy American Provision	Y
Smart Snacks Compliant	Y
Halal	Y
Kosher	N
Vegan	Y
Vegetarian	Y
Gluten Free	Y
Zero Grams Trans Fat	Y
Milk	N
Egg	N
Wheat	N
Soy	N
Sesame Seed	N
Peanuts	N
Tree Nuts	N
Fish	N
Molluscan Shellfish	N

Benefits

- Featuring a Cuban-inspired seasoning of lime and garlic
- Reduce your labor costs with heat-and-serve prep
- Consistent flavor and roasting eliminates kitchen errors
- 100% yield, made with farm-fresh vegetables harvested at the peak of ripeness
- Broad appeal—customers love roasted vegetables

Shipping Information

Gross Weight	16.25lb
Net Weight	15lb
Length	13.375 in
Width	9.625 in
Height	7.625 in
Case Cube	.568
Tie High	15X8
Shelf Life	547 days
Storage Temp From/To	-10°F / 10°F

Serving Suggestions

Makes a great side dish or ingredient in your own salsa. BBQ chopped salad, Chicken avocado

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Caesar salad, Fiesta chicken wrap, Fiesta Tostada, Mole pizza, Pescado con salsa de Maize y Frijoles negros, Pork borracho wrap, Roasted corn black bean salsa.

Preparation Instructions For Food Safety And Quality

FOR FOOD SAFETY AND QUALITY, FOLLOW THESE COOKING INSTRUCTIONS TO ENSURE PRODUCT REACHES AN INTERNAL TEMPERATURE OF 165°F.

STOVE TOP Heat 2 Tbsp. oil in a large skillet on MED-HIGH heat. Add ½ bag of product and cover for 6-8 minutes, stirring frequently.

MICROWAVE (1100 WATTS) Microwave ½ bag of product on HIGH for 9 minutes, covered, stirring halfway through cook time. Let stand for 1 minute.

CONVECTION OVEN Bake vegetables at 350°F for 8-11 minutes in a single layer on a greased sheet pan. Rotate pan halfway through cook time.