



TACO TUBS



WHOLE GRAIN RICH EQUIVALENCY for School Programs

Every Tub meets Whole Grains 1 oz
equivalency for Group B – Tostada
Bowls/Tubs

Each Taco Tub meets the requirements for 1
Whole Grain Ounce.

INGREDIENTS: Whole Grain Corn Masa Flour, Vegetable Oil (may contain one or more of the following, High Oleic Safflower and/or Mid Oleic Sunflower) navy bean flour and a trace of lime

- “Fast Food” Appeal to students – keeps them on campus
- All Natural, No Preservatives
- Gluten Free
- No Sodium
- No Trans Fats
- Heat 3 minutes @ 350°/ in whole stacks/ Good for 24 hours after heating / NO FRYING
- 12 months shelf life
- Menu Versatility – For breakfast, lunch & snacks. Add proteins, grains, beans, veggies. Great for salads too
- Great “vehicle” for using with Commodity products
- Unique 3 x 5 shape designed to fit school trays
- Low cost, low labor, easy prep /use in Satellites and warmers
- Item #RR01011 - 200 count (8 x 25) Pallet/60**



Nutrition Facts

Serving Size 1 bowl (22g)
Servings Per Container 200

Amount Per Serving
Calories 110 **Calories from Fat 50**

% Daily Value*
Total Fat 6g **8%**
Saturated Fat 0g **0%**
Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 13g **4%**

Dietary Fiber 2g **8%**

Sugars 0g

Protein 2g

Vitamin A 0% • Vitamin C 0%

Calcium 2% • Iron 2%

* Percent Daily Values are based on a 2,000 calorie diet.
Your Daily Values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 * Carbohydrate 4 * Protein 4