

Facts about USDA Commodities for the
National School Lunch and School Breakfast Programs

CHICKEN FAJITA STROMBOLI SANDWICH
(OHIO PROCESSED)

Product Description

Stromboli sandwiches are made with Fajita Chicken and Cheddar cheese that are baked in a Yeast-raised crust weighing 5.25 oz. each.

Pack Size

Stromboli sandwiches packed 60 to a case.
Each case weighs 19.68 lbs.

Yield

Each Stromboli will provide 2 ounces of meat/
Meat alternate and 2 grain/bread servings credit
in the National School Lunch Program or School
Breakfast Program.

Uses

Stromboli sandwiches are pre-cooked and may be
served cold or heated. Stromboli sandwiches may be
heated in the wrapper.

Storage

Store stromboli sandwiches in the original container
at 0° F or below.

Best If Used By*

Stromboli sandwiches are best if used* within six months
of production.

Suggested Heating Instructions

Thaw on pan in wrap and put in oven at 225 degrees for
15 to 20 minutes or to temp. This will give the Stromboli
a better softness of bread and better results.

Preparation

Place TEMPERED Stromboli sandwich in convection
oven at 350° F for 12 minutes or bake in conventional
oven at 225° F for 20-25 minutes.

Nutritional Value

One (1) chicken fajita Stromboli sandwich provides:

| | |
|--------------------|-------|
| Calories..... | 360 |
| Protein..... | 21g |
| Carbohydrate..... | 41g |
| Fat..... | 12g |
| Saturated Fat..... | 6g |
| Cholesterol..... | 65mg |
| Vitamin A..... | 6% |
| Vitamin C..... | 2% |
| Iron..... | 15% |
| Calcium..... | 20 % |
| Sodium..... | 530mg |
| Dietary Fiber..... | 25g |
| Transfat..... | 0g |

**The "Best If Used By" date is intended to tell you how long the product will retain best flavor or quality. The term is not a safety date. "Best If Used By" dates are intended as useful guidelines. Some foods may deteriorate more quickly and other foods may last longer than the times suggest. A number of factors can shorten the useful life of a food product, such as improper handling and inadequate storage temperatures. The inventory control method of "first-in-first-out" should be practiced by those responsible for managing commodity inventories and distribution to the State and local level. Products kept past the "Best If Used By" dates are not necessarily unusable. Food products may be consumed after the "Best If Used By" date if the product has been properly stored and handled and the primary container is in good condition.*