



Hormel Product Code: #18353
GTIN #90037600183539

HORMEL® PORK LOIN, SMOKED, BONELESS, 3 PC



FULLY SMOKED BONELESS PORK LOIN

Fully cooked boneless pork loin roast. The belly strap and false lean have been removed for an exceptionally lean roast.. The loin is cut in half with each piece vacuum packed for peak flavor.

- Fully Cooked Convenience Trimmed of all excess fat Vacuum packed to prevent freezer burn and deliver maximum flavor.

SUGGESTED USE

Great as a center of the plate breakfast or dinner item. Can also be sliced thin and used for a hearty BBQ sandwich.

PREPARATION INSTRUCTIONS

Fully cooked so just heat and serve.

NUTRITIONAL INFORMATION

NUTRITIONAL FACTS

Serving Size	84 g
Amount Per Serving	
Calories	90
Calories From Fat	30
Total Fat	3 g
Saturated Fat	1 g
Trans Fat	0 g
Cholesterol	40 mg
Sodium	740 mg
Potassium	0 mg
Total Carbohydrates	0 g
Dietary Fiber	0 g
Sugars	0 g
Protein	16 g
Vitamin A	0%
Vitamin C	0%
Iron	2%
Calcium	6%

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

INGREDIENTS

Ingredients: Cured with Water, Salt, Vinegar Powder (Dried Vinegar, Cultured Dextrose, Maltodextrin), Dextrose, Sodium Phosphate, Sodium Erythorbate, Sodium Nitrite.

Yield is based on average standard yields and may vary from case to case.

ALLERGEN INFO

No Allergens present

STORAGE & MASTER CASE

STORAGE

Storage Temp	32 F - 40 F
Storage Method	Keep Refrigerated

MASTER CASE

Net Weight	19.5957 LB
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FOODSERVICE



Product Name: HORMEL® SMOKED PORK CHOP WITH NATURAL JUICE, BONELESS...3PC Code No: 18353
 Manufacturer: HORMEL FOODS Case/Pack/Count/Portion/Size: 3.00 ounces

Child Nutrition #: NA

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount*
Pork Loin, Center Cut, BNLS	2.43	X	0.62	1.50
		X		
A. Total Creditable M/MA Amount¹				1.50

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP.

If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					1.50

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do not round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 3.00 ounce(s)

Total creditable amount of product (per portion) 1.50 ounce(s)

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 3.00 ounces serving of the above product (ready for serving) contains 1.50 ounce(s) of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Lydia Frank Regulatory Analyst, Legislative Affairs
 Signature Title
Lydia Frank January 10, 2018 (507) 437-5230
 Printed Name Date Phone Number