



Pertinent Product Information (PPI)

CP5803

IW Twin Pack Beef Patty Sand w/ American Cheese



Product Title:

Twin Pack Mini Beef Patty Sandwiches with Cheese

FULLY COOKED BEEF PATTIES SANDWICHES WITH CHEESE CARAMEL COLOR ADDED

JTM Item Numbers: CP5803

Nutritional Information:	CN Serving Size	100g Serving
Serving Size (oz.)	5.00	3.53
Serving Size (g)	141.8	100
Servings Per Case	80	
Calories	370	261
Calories from Fat	140	99
Calories from Fat%	38 %	38 %
Protein (g)	21	15
Carbohydrates (g)	35	25
Fiber (g)	5	4
Total Fat (g)	15	11
Saturated Fat (g)	6.0	4.2
Trans Fat (g)*	0	0
<i>* contains 0 grams artificial trans fat</i>		
Cholesterol (mg)	50	35
Sodium (mg)	710	501
Sugar (g)	5	4
Vitamin A (IU)	150	106
Vitamin C (mg)	0	0
Calcium (mg)	174	123
Iron (mg)	4	3

Ingredients:

BUN: WATER, WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CORN SYRUP, YEAST, WHEAT GLUTEN, SOYBEAN OIL, CONTAINS 2% OR LESS OF THE FOLLOWING: SALT, HONEY, INVERT SUGAR, CORN SYRUP, CALCIUM PROPIONATE (PRESERVATIVE), MOLASSES, WHEAT STARCH, SOY LECITHIN, DOUGH CONDITIONERS (MONOGLYCERIDES, SODIUM STEAROYL LACTYLATE, ETHOXYLATED MONO- AND DIGLYCERIDES, ASCORBIC ACID), YEAST NUTRIENTS (CALCIUM SULFATE, AMMONIUM SULFATE). BEEF PATTY: GROUND BEEF (NO MORE THAN 20% FAT), WATER, TEXTURED VEGETABLE PROTEIN (SOY PROTEIN CONCENTRATE, CARAMEL COLOR), CONTAINS LESS THAN 2% OF SEASONING (POTASSIUM CHLORIDE, FLAVOR [CONTAINS MALTODEXTRIN]) VEGETABLE PROTEIN BLEND (HYDROLYZED SOY PROTEIN, SOY PROTEIN CONCENTRATE, CARRAGEENAN), SALT, DRY BEEF STOCK, CARAMEL COLOR, SPICES. PROCESSED AMERICAN YELLOW CHEESE: CULTURED MILK AND SKIM MILK, CREAM, SODIUM CITRATE, SALT, ARTIFICIAL COLOR, SODIUM PHOSPHATE, SORBIC ACID, ENZYMES, SOY LECITHIN.

CN Statement:

CN ID Number:

Product Specifications:

UPC (GTIN)	10049485058035
Case Pack	80ct
Net Weight	25.00 lbs
Gross Weight	26.81 lbs
Case Length	19.81 in
Case Width	11.31 in
Case Height	12.50 in
Case Cube	1.62 ft
TixHi	8x4
Shelf Life (frozen)	548 days

Preparation:

ALLOW SANDWICHES TO THAW

Place sandwiches packaged in oven-able wrap in a convectional / conventional oven with the blower off or on low on a sheet pan and heat at 250 degrees to 275 degrees F for approximately 20-25 minutes. Heat to an internal temperature of 160 degrees F and hold at 140 degrees F. for serving and / or transport or at your recommended local requirements.

Statement:

Products Containing USDA non-substitutable commodities bear the following statement: "Contains commodities donated by the United States Department of Agriculture. This product shall be sold only to eligible recipient agencies."

Allergens:

Milk, Soy, Wheat

Let's Create Great Dishes Together!®

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**PRODUCT ANALYSIS FORM FOR CHILD NUTRITION PRODUCTS
 PRODUCT FORMULATION STATEMENT (PFS) FOR MEAT/MEAT ALTERNATE (M/MA),
 VEGETABLE COMPONENT SUB – GROUPS (VEG) AND EQUIVALENT GRAINS (EG)**

Product Name: Twin Pack Beef Patties with Cheese Code Number: CP5803 / 5803CE

Manufacturer: J.T.M. Provisions Company, Inc. Case/Pack/Count/Portion Size: 80 ct / 5 oz

I. Meat/Meat Alternate

The chart below shows the creditable amount of Meat/Meat Alternate determination.

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
Ground Beef	1.9343	x	74%	1.4314 oz
(Not more than 20% Fat)		x		
		x		
A. Total Creditable Amount¹				1.4314 oz

*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

If the product contains APP, the chart below to determine the creditable amount of APP is filled out. If APP is used, documentation as described in Attachment A of the sample statement for each APP used is provided.

Description of APP, Manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
TVP (Soy protein concentrate)	0.2003	x	64.8%	Divided by 18	0.7211 oz
Arcon 158-30		x			
		x			
B. Total Creditable Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)¹					2.00 oz

*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 also crediting APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

III. Grain Equivalent

I. Does the product meet the Whole Grain-Rich Criteria: Yes No (Circle correct answer)

(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes No **How many grams:** No

(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: _____

Total Creditable Amount

Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A + B
Whole Wheat Flour	20 gm	16	1.25
Enriched Wheat Flour	15 gm	16	0.535
Total Creditable Amount			2.00

Creditable grains are whole-grain meal/flour and enriched meal/flour.

1 (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

2 Standard grams of creditable grains from the corresponding Group in Exhibit A.

3 Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.

Total weight (per portion) of product as purchased 50 g (1.75oz)

Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 1.75 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

IV. Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)	
			X			
			X			
			X			
			X			
			X			
			X			
			X			
Total Creditable Vegetable Amount:					N/A	
<ul style="list-style-type: none"> ▪ ¹FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions. ▪ Vegetables and vegetable purees credit on volume served. ▪ At least ¼ cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup. ▪ The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups. ▪ School food authorities may offer any vegetable subgroup to meet the total weekly 					Total Cups Beans/Peas (Legumes)	
					Total Cups Dark Green	

<p>requirement for the additional vegetable subgroup.</p> <ul style="list-style-type: none"> Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as ½ cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component. 	Total Cups Red/Orange	
	Total Cups Starchy	
	Total Cups Other	

I certify the above information is true and correct and that _____ ounce serving of the above product contains _____ cup(s) of _____ vegetables.
(Vegetable subgroup)

<u>Quarter Cup to Cup Conversions*</u>	
0.5 Quarter Cups vegetable = ¼ Cup vegetable or 0.5 ounces of equivalent meat alternate	
1.0 Quarter Cups vegetable = ½ Cup vegetable or 1.0 ounce of equivalent meat alternate	
1.5 Quarter Cups vegetable = ¾ Cup vegetable or 1.5 ounces of equivalent meat alternate	
2.0 Quarter Cups vegetable = 1 Cup vegetable or 2.0 ounces of equivalent meat alternate	
2.5 Quarter Cups vegetable = 1 ¼ Cup vegetable or 2.5 ounces of equivalent meat alternate	
3.0 Quarter Cups vegetable = 1 ½ Cup vegetable or 3.0 ounces of equivalent meat alternate	
3.5 Quarter Cups vegetable = 1 ¾ Cup vegetable or 3.5 ounces of equivalent meat alternate	
4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate	
*The result of 0.9999 equals ¾ cup but a result of 1.0 equals 1 cup	

Total weight (per portion) of product as purchased: _____.

I certify that the above information is true and correct and that a 5.00 ounce serving of the above product (ready to cook) contains 2 ounces of equivalent meat/meat alternate and 2 oz equivalent grains when prepared according to directions.

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

I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Brian Hofmeier

Vice President of Education Sales

Signature

Title

Brian Hofmeier

6/6/16

800-626-2308

Printed Name

Date

Phone Number