

Flamebroiled Beef and Onion Pattie with Foil Wrapper

Item #: 9664

Product Description: Fully cooked beef. Onion and soy protein added. Packaged with foil wrappers. Commodity processed product.

Technical Name: Fully Cooked Flame Broiled Beef Patties With Onion Caramel Color Added

Product Details

Packing Type: BULK-LINER
Pieces Per Case: 45
Portion Size (oz.): 5.40
Case Net Weight (lb.): 15.19

Case Dimensions: Width: 13.00
Length: 15.88
Height: 6.63
Case Cube: 0.79

Cases / Pallet: 54
Case TiHi: 9 x 6

Credit (CN): 4 OZ MMA BEEF
Equivalent Grain: -

Ingredients:

INGREDIENTS: Beef, Water, Onions, Textured Vegetable Protein Product (Soy Protein Concentrate, Caramel Color, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate, Pyridoxine Hydrochloride (B-6), Riboflavin (B-2), Cyanocobalamin (B-12), Seasoning (Hydrolyzed Corn Protein, Dextrose, Salt, Onion Powder, Spices), Sodium Phosphates, Caramel Color. CONTAINS: Soy

Shelf Life (days): 455
Starting from date of production when kept @ 0°F or below.

Preparation Method:
-

Master Case UPC Code: 00071421096644

Nutrition Facts:

Serving Size: 5.40 OZ (151 g)

Servings Per Container: 45

Calories / Calories from Fat: 300 / 170

% Daily Value **

Total Fat	19 g	29%
Saturated Fat	8 g	40%
Trans Fat	1 g	
Cholesterol	80 mg	27%
Sodium	640 mg	27%
Total Carbohydrate	5 g	2%
Dietary Fiber	1 g	4%
Sugars	1 g	
Protein	27 g	
Vitamin A		2%
Vitamin C		2%
Calcium		6%
Iron		15%

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

The trans fats reported on this product's nutrition facts panel are naturally occurring.

The data contained on this spec sheet has been approved by Child Nutrition Labeling Technologist, Ashley Sexton.

Ashley M. Sexton



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**PRODUCT ANALYSIS FORM FOR NON-CN PRODUCTS
 PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA)**

Product Name: Fully Cooked Flame Broiled Beef Patties With Onion-Caramel Color Added Code No: 9664

Manufacturer: AdvancePierre Foods

Case/Pack/Count/Portion Size: Net Wt. 15.19 Lbs / Bulk Packed / 45/5.4

I. Meat/Meat Alternate

The chart below shows how 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 (Not More Than 20%)	4.588	x	74%	3.395
		x		
		x		
A. Total Creditable Amount¹				3.395

*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***
VPP-Soy Protein Concentrate, Solae™ - Response® 4415	0.263	x	64.8	÷ by 18	0.947
		x		÷ by 18	
		x			
B. Total Creditable Amount¹					0.947
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					4.25

*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.

Total weight (per portion) of product as purchased: 5.40 oz.

I certify that the above information is true and correct and that a 5.40 - ounce serving of the above product (ready for serving) contains 4.25 ounces of equivalent meat/meat alternate 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).

Tamela Harsha
 Tamela Harsha
 Labeling and Commercialization Services Coordinator

August 3, 2011
 Date

*This information is needed if a creditable Alternate Protein Product (APP) is used in the product and counted toward meeting the meat/meat alternate requirements.

**This is not a CN labeled product and the CN PQC Program, which ensures that every production run obtains the above numbers, is not applicable to the production of this item. The numbers above are based on current specifications.

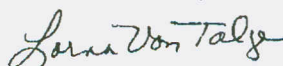
June 25, 2009

This memo is to confirm that **RESPONSE[®] 4415**, manufactured by Solae, LLC, meets the requirements of Appendix A 7 CFR to Parts 210, 220, 225 and 226 for Alternate Protein Products. These requirements are:

- 1) **This product is processed so that some portion of the non-protein constituents of the food, have been removed. This product is a safe and suitable edible product produced from a plant source.**
- 2) **The biological quality of this protein is at least 80 percent that of casein, determined by Protein Digestibility Corrected Amino Acid Score (PDCAAS). The PDCAAS RESPONSE[®] 4415 is 1.0. Method to calculate is as follows:**
 1. Determine protein content.
 2. Determine essential amino acid (EAA) content.
 3. Determine amino acid ratios by dividing the EAA content by the reference EAA content (the reference EAA content we use is the FAO/WHO 2-5 year old amino acid pattern).
 4. The lowest ratio is the uncorrected EAA score (typically 1.04 for Methionine + Cysteine).
 5. Determine digestibility (97% for our soy proteins).
 6. Calculate PDCAAS by multiplying uncorrected EAA score by the digestibility ($1.04 \times 0.97 = 1.0$). Scores over 1.0 are rounded down to 1.0.
- 3) **This product contains at least 18 percent protein by weight when fully hydrated or formulated. The maximum hydration ratio allowed for RESPONSE[®] 4415 is 2.6 parts water to 1 part RESPONSE[®] 4415 to achieve 18% protein by weight.**
- 4) **The protein content of RESPONSE[®] 4415 is 64.8% (as-is).** ←

Your company may make applications to FNS/USDA based on this confirmation.

Sincerely,



Lorna Von Talge
Product Quality Lead