

## Gordon Food Service Product Information

The below information has been provided by the manufacturer of the item and is believed to be accurate.

ITEM INFORMATION	177160, 50-3.85z Pork Rib Patty Ckd Cn GFS,
	Gordon Choice
SPECIFICATION APPROVAL DATE	1/13/2018
INGREDIENT INFORMATION	INGREDIENTS: PORK, BARBECUE SAUCE
	(TOMATO KETCHUP [TOMATO
	CONCENTRATE, CORN SYRUP, DISTILLED
	VINEGAR, SALT, NATURAL FLAVORINGS,
	ONION POWDER, SPICE, GARLIC POWDER],
	BROWN SUGUR, SUGAR, MUSTARD
	[DISTILLED VINEGAR, WATER, MUSTARD
	SEED, SALT, TURMERIC, PAPRIKA, SPICE,
	GARLIC POWDER], DEXTROSE, VINEGAR,
	CLOVE), WATER, TEXTURED VEGETABLE
	PROTEIN PRODUCT (SOY PROTEIN
	CONCENTRATE, CARAMEL COLOR, ZINC
	OXIDE, NIACINAMIDE, FERROUS SULFATE,
	COPPER GLUCONATE, VITAMIN A
	PALMITATE, CALCIUM PANTOTHENATE,
	THIAMINE MONONITRATE [B1],
	PYRIDOXINE HYDROCHLORIDE [B6],
	RIBOFLAVIN [B2], CYANOCOBALAMIN
	[B12]), SMOKE FLAVOR, SALT, MODIFIED
	FOOD STARCH, SODIUM PHOSPHATE.
ALLERGEN INFORMATION	SOY.

Nutrition Facts				
Serving Size	1 Piece (108g)			
Servings Per Container	50			
	About			
	Or Do Servings Vary? N	Vo		
Amount Per Serving				
Calories	250			
Calories from Fat	140			
	Per Serving	% Daily Value		
Total Fat (g)	15	23		
Saturated Fat (g)	5	25		
Trans Fat (g)	0.0			
Cholesterol (mg)	45	15		
Sodium (mg)	600 25			
Total Carbohydrate (g)	12	4		
Dietary Fiber (g)	2	8		

Sugars (g)	8	
Protein (g)	18	
Vitamin A (%)	4	
Vitamin C (%)	2	
Calcium (%)	4	
Iron (%)	10	
Additional NLEA		
Notes		

"1	NEW" Nutritio	on Facts Pan	el			
Serving per Container		50				
Serving Size		1 Piece (108g)				
	Per Se	erving	Per Contair	ner		
Calories	250					
Total Fat(g)	15.0	23				
Saturated Fat (g)	5.0	25				
Trans Fat (g)	0.0					
Cholesterol (mg)	45	15				
Sodium (mg)	600	25				
Total Carb. (g)	12	4				
Dietary Fiber (g)	2	8				
Total Sugars (g)	8					
Inc. Added Sugars (g)						
Protein (g)	18					
Vitamin D (mcg)						
Calcium (mg)		4				
Iron (mg)		10				
Potassium (mg)						
Additional Notes	Vitamin A 4%, Vi 2%	tamin C				





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

Product Name: Fully	Cooked Rib	Shaped Pork Patties Flavored with BBQ Sauce Smoke Flavoring Added	Code No:_	177160
Manufacturer:	AdvancePier	re Foods		
Case/Pack/Count/Po	ortion Size:	Net Wt. 12 Lbs / 50/3.85 oz		

#### 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*
Pork (Not More Than 24% Fat)	2.483	Х	73%	1.813
		Х		
		Х		
A. Total Creditable Amount <sup>1</sup>				1.813

<sup>\*</sup>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™ 4405	0.294	х	64.8%	÷ by 18	1.058
x ÷ by 18					
		Х			
B. Total Creditable Amount <sup>1</sup>				1.058	
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)				2.75	

<sup>\*</sup>Percent of Protein As-Is is provided on the attached APP documentation.

Total weight (per portion) of product as purchased: 3.85 oz

I certify that the above information is true and correct and that a 3.85-ounce serving (1 Piece) of the above product (ready for serving) contains 2.75 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).

Long Sockman	Lena Seckman	<u> </u>
Lena Seckinan Date	Lena Seckman	Date

Labeling and Commercialization Services Coordinator

<sup>\*\*18</sup> is the percent of protein when fully hydrated.

<sup>\*\*\*</sup>Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

<sup>&</sup>lt;sup>1</sup>Total 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.

<sup>\*</sup>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.

<sup>\*\*</sup>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.

# The Solae Company.

Solae, LLC P.O. Box 88940 St. Louis, MO 63188 USA 800.325.7108 7030035

This memo is to confirm that **RESPONSE**<sup>TM</sup> 4405, manufactured by The Solae Company, meets the requirements of <u>Appendix A 7 CFR to Parts 210, 220, 225 and 226</u> 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 for RESPONSE<sup>TM</sup> 4405 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<sup>TM</sup> 4405 is 2.6 parts water to 1 part RESPONSE<sup>TM</sup> 4405 to achieve 18% protein by weight.
- 4) The protein content of RESPONSE<sup>TM</sup> 4405 is 64.8% (as-is).

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

Sincerely,

Lorna Von Talge

Product Quality Lead

Lorna Von Talge