

Quality Attributes Sheet For Award Cuisine Salisbury Steak with Gravy UPC 94643 48506

Ingredient Statement: Salisbury Steak (BEEF, Water, Bread Crumbs [Bleached Wheat Flour, Yeast, Salt, Sugar], Contains 2% or less of: Salt, Beef Flavor [{Yeast extract, leek juice concentrate, carrot juice concentrate, disodium inosinate, disodium guanylate}, Salt, autolyzed Yeast extract, Beef Fat, Sugar, Maltodextrin, Caramel Color, Flavor, Modified Corn Starch, Dehydrated Onion, Spices, Garlic], Isolated Soy Protein), Gravy (Water, Beef Tallow [BHT and Citric acid added to Help Protect Flavor], Modified Corn Starch, Contains 2% or less of: Onion, Beef Flavor [Beef extract, Yeast extract, Flavor, Salt, Maltodextrin, Lactic acid, Citric acid], Wheat Flour, Sugar, Flavors, Caramel Color, Vegetable Base [Sautéed Vegetable {Carrots, Celery, Onion}, Sugar, Soybean Oil, Salt, Maltodextrin, Modified Corn Starch, Flavoring], Flavoring, Salt, Mono- and Diglycerides, Black Pepper extractives, Lactic acid, Spice extractive, Beet Juice Concentrate).

CONTAINS: SOY, WHEAT

Nutritional Information:

-	4.0: 1
Per serving	1 Steak
_	w/Gravy
	(163g)
Calories	210
Calories From Fat	110
	% Daily
	Value
Total Fat, 12g	18
Saturated Fat, 5g	25
Trans Fat, 0.5g	
Cholesterol, 50mg	17
Sodium, 770mg	32
Carbohydrate, 9g	3
Dietary Fiber, <1g	3
Sugars, <1g	
Protein, 15g	
Vitamin A	0
Vitamin C	0
Calcium	0
Iron	10

Date: 1/2018

ALLERGENS	SOY,WHEAT
Product Facts	
Gross Weight (lbs)	19.668
Net Weight (lbs)	17.250
Case Cube (ft3)	0.838
Case Dimensions	021.938 x 013.375 x
(LxWxH)	004.938
Pattern Tie x High =	5 x 6 = 30
Total cases	
Shelf Life	540 days
Storage	Frozen
Kosher	No
Statement of Product	USA
Origin	

Page 1 of 1

Shawn Fear Customer Facing Quality Manager, Food Service Conagra Brands



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Product Analysis Sheet/Product Formulation Statement for Meat/Meat Alternate (M/MA) Products

Product Name: Food Service Salisbury Steak

Code No.: 9464348506

Manufacturer: ConAgra Foods

Case/Pack/Count/Portion/Size: 1 steak w/gravy (163g)

Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
Beef	2.0 oz.	х	12.10/16=.75	1.5 oz.
		x		
		X		

^{*}Creditable Amount - Multiple ounces per raw portion of creditable ingredient by the Food Buying Guide Yield

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 the Example of Documentation on the next page for each APP used.

Description of APP, manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As- Is*	Divide by 18**	Creditable Amount of APP***
		х		/18	
		х		/18	
		х		/18	
B. Total Creditable Amo	ount 1		-		
C. TOTAL CREDITABLE A	MOUNT (A+B r	ounded down t	o nearest ¼ oz)		

^{*}Percent of Protein As-Is is provided on the attached APP documentation

Total Weight (per portion) of product as purchased <u>5.7oz</u>

Total creditable amount of product (Per portion) 1.5 oz.

I certify that the above information is true and correct and that a <u>5.7</u> ounce serving of the above product (ready for serving) contains <u>1.5</u> ounces 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. This estimate of equivalents has not been evaluated by the FNS, or USDA.

David Schuett MS RD	Nutritionist	
Signature of Company Official	Title	
David Schuett MS RD	4/24/15	
Printed Name	Date	Phone Number

^{**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 bust be rounded down to the neares 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do not round up. If you are crediting both M/MA and APP, you do not need to round down in box A until after you have added the creditable APP amount from box B