

# Beef For Stew



**Item #:** 30003    **Pieces Per Case:** 2    **Piece Size (oz.):** 80.00    **Case Weight (lb.):** 10.00

**Data Generated:** 12/12/2018

**Data Valid As Of:** 5/12/2017

**Description:** Lean 3/4-inch by 3/4-inch, non-marinated beef cubes for stew. Ideal for healthcare.

**Features & Benefits:** Reduced Labor Demands--seasoned and fully cooked,so you don't have to.Reduced Labor Demands--easy to prepare, just heat in boilable bag and serve.Increased Profits--100% yield means no waste.Increased Profits--two packages per case,so you can heat what you need.Keep Customers Coming Back--perfectly seasonedfor a truly homemade taste.Keep Customers Coming Back--fork-tender meatensures a great customer experience.

**Technical Label Name:** USDA Choice Beef For Stew

**Brand:** ADVANCE

**Packaging Type:** BULK-BAG

**Master Case GTIN:** 00880760036590

**Master Case Gross Weight:** 10.78000

**Master Case Length:** 16.37500

**Master Case Width:** 11.25000

**Master Case Height:** 4.00000

**Master Case Cube:** 0.42640

**Cases/Layer:** 9

**Cases/Pallet:** 72

**Layers/Pallet:** 8

**Frozen Shelf Life (days):** 730

**Refrigerated Shelf Life (days):** 0

**Preparation Method:**

**Flat Grill:** Add a small amount of oil to the medium heat section of the grill (350 degrees f). Break frozen pieces apart and cook for 3-4 minutes or until internal temperature reaches 165 degrees f, turning frequently to avoid overcooking.

**Conventional Oven:** Preheat oven to 375 degrees f. Bake frozen product for 25-30 minutes or until internal temperature reaches 165 degrees f.

**Convection Oven:** Preheat oven to 350 degrees f. Bake frozen product for 15-20 minutes or until internal temperature reaches 165 degrees f.

**Microwave:** Cook frozen product on high power for 2-4 minutes or until internal temperature reaches 165 degrees f.

**Ingredient Statement:** INGREDIENTS: Beef.

**CN Equivalency Statement:** 30003

**Master-Case-Labels:** 30003

<b>Nutrition Facts:</b>	
<b>Serving Size: 4.00 OZ (112 g)</b>	
<b>Servings Per Container: 40</b>	
Calories / Calories from Fat:	120 / 25
	% Daily Value **
Total Fat 3 g	5%
Saturated Fat 1 g	5%
Trans Fat 0 g	
Cholesterol 55 mg	18%
Sodium 120 mg	5%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Sugars 0 g	
Protein 23 g	
Vitamin A	0%
Vitamin C	0%
Calcium	0%
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.

## Nutritional Data:

Name	UoM	Per Serving	Per 100g
Calcium	mg	0.0	0.0
Calories	kcal	119.9	107.1
Calories from Fat	kcal	26.9	24.1
Cholesterol	mg	55.0	49.1
Dietary Fiber	g	0.0	0.0
Iron	mg	2.6	2.4
Protein	g	23.0	20.5
Saturated Fat	g	0.9	0.8
Serving Size	g	112.0	100.0
Sodium	mg	119.9	107.1
Sugars	g	0.0	0.0
Total Carbohydrate	g	0.0	0.0
Total Fat	g	3.0	2.6
Trans Fat	g	0.0	0.0
Vitamin A	IU	0.0	0.0
Vitamin C	mg	0.0	0.0



CORPORATE OFFICES  
 9990 Princeton Glendale Road  
 Cincinnati, OH 45246  
 Phone 800-543-1604/513-874-8741  
 Fax 513-874-7180

**PRODUCT ANALYSIS FORM FOR CN PRODUCTS & NON CN PRODUCTS**  
**PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA) AND EQUIVALENT GRAINS (EG)**

Product Name: Beef for Stew Code No: 30003

Manufacturer: AdvancePierre Foods Inc

Case/Pack/Count/Portion Size: Net Wt 10.00 LBS / 40 pc / 4.00 oz = portion size

**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*
Beef for Stew Meat	4.00	x	76%	3.04
		x		
		x		
<b>A. Total Creditable Amount<sup>1</sup></b>				<b><u>3.00</u></b>

**II. Alternate Protein Product (APP)**

If the product contains APP, the chart below to determine the creditable amount of APP is filled out.

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***
		x			0
		x			
		x			
<b>B. Total Creditable Amount<sup>1</sup></b>					<b><u>0</u></b>
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)<sup>1</sup></b>					<b>3.00 oz Meat</b>

**III. EQUIVALENT GRAINS (EG)**

The chart below shows the creditable amount of Grain used in finished good.

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Whole Grain Ingredient	% of Enrichment	Formula <sup>1</sup>	Creditable Amount
		%		
		%		
<b>D. Total Creditable Amount for Equivalent Grains</b>				<b><u>0</u></b>

Total Creditable Amount must be rounded **down** to the nearest ¼ serving. Do **not** round up.

Total weight (per portion) of product as purchased: 4.00

**I certify that the above information is true and correct and that a 4.00 - ounce serving of the above product (ready to cook) contains 3.00 ounces of equivalent meat 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).

*Kim Cracker*

*September 19, 2017*

Your Name  
 CN Labeling Technologist

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 a CN labeled product and the CN PQC Program, which ensures that every production run obtains the above numbers, is applicable to the production of this item. The numbers above are based on the current approval.