

Kitchen Sensations® USDA Choice Beef Tips And Gravy



Item #: 4105 **Pieces Per Case:** 2 **Piece Size (oz.):** 80.00 **Case Weight (lb.):** 10.00

Data Generated: 1/16/2018

Data Valid As Of: 5/12/2017

Description: Generous portion of USDA choice beef tips in a flavorful brown gravy. Fully cooked and frozen in a boilable bag.

Features & Benefits: Reduced Labor Demands--seasoned and fully cooked,easy to prepare, just heat in boiable bag and serve.Increased Profits--100% yield means no waste, two packagesper case, so you can heat what you need. Keep CustomersComing Back--perfectly seasoned for a truly homemade taste.

Technical Label Name: Fully Cooked Brown Gravy With Seasoned Braised Beef Tips Made With USDA Choice Beef

Brand: KITCHEN SENSATIONS(R)

Packaging Type: BULK-BOIL

Master Case GTIN: 00880760410505

Master Case Gross Weight: 10.85000

Master Case Length: 17.00000

Master Case Width: 11.00000

Master Case Height: 3.50000

Master Case Cube: 0.37880

Cases/Layer: 9

Cases/Pallet: 90

Layers/Pallet: 10

Frozen Shelf Life (days): 365

Refrigerated Shelf Life (days): 0

CN Credit: 1.75 OZ MMA BEEF

Preparation Method:

To Thaw: Product may be cooked from a frozen or thawed state. Thaw under refrigeration for 24-36 hours.

Conventional Oven: Remove product from bag. Preheat oven to 350 degrees f. If thawed, heat for 45-50 minutes. Not recommended if frozen.

Convection Oven: Remove product from bag. Preheat oven to 325 degrees f. If thawed, heat for 30 minutes. Not recommended if frozen.

Microwave: Individual portions: if thawed, heat for 2 minutes. Not recommended if frozen.

Stovetop: Place product in hot water. If frozen, heat for 30-40 minutes. If thawed, heat for 15-20 minutes.

Steamer: If frozen, heat for 40-50 minutes. If thawed, heat for 15-20 minutes.

Ingredient Statement: INGREDIENTS: Seasoned Cooked Beef and Binder Product (Beef, Water, Corn Syrup Solids and less than 1.5% of Salt, Modified Food Starch, Sodium Phosphate, Soy Protein Concentrate, Caramel Color, Spices, Flavorings), Beef Broth, Water, Modified Food Starch, Maltodextrin, and less than 2% of Corn Syrup Solids, Soy Sauce (Water, Wheat, Soybeans, Salt, Lactic Acid, Sodium Benzoate), Rendered Beef Fat, Salt, Wheat Flour, Sugar, Autolyzed Yeast Extract, Dehydrated Onion, Yeast Extract, Flavor (Flavoring, Maltodextrin, Salt,

Nutrition Facts:		
Serving Size: 5.00 OZ (140 g)		
Servings Per Container: 32		
Calories / Calories from Fat:	150 / 60	
		% Daily Value **
Total Fat	6 g	9%
Saturated Fat	1.5 g	8%
Trans Fat	0 g	
Cholesterol	25 mg	8%
Sodium	610 mg	25%
Total Carbohydrate	9 g	3%
Dietary Fiber	0 g	0%
Sugars	1 g	
Protein	14 g	
Vitamin A		0%
Vitamin C		0%
Calcium		2%
Iron		8%

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

Beef Extract, Rendered Beef Fat, Sesame Seed Oil), Butter Flavor (Maltodextrin, Butter Flavor, Flavor), Lecithin (from soy), Caramel Color, Xanthan Gum, Spices, Paprika and Extractives of Paprika, Disodium Inosinate and Disodium Guanylate, Citric Acid, Flavorings. Contains: Milk, Wheat, Soy.

[CN Equivalency Statement: 4105](#)

Nutritional Data:

Name	UoM	Per Serving	Per 100g
Calcium	mg	22.6	16.1
Calories	kcal	145.3	103.8
Calories from Fat	kcal	56.4	40.3
Cholesterol	mg	25.6	18.3
Dietary Fiber	g	0.1	0.1
Iron	mg	1.3	0.9
Protein	g	13.5	9.6
Saturated Fat	g	1.4	1.0
Serving Size	g	140.0	100.0
Sodium	mg	613.9	438.5
Sugars	g	1.1	0.8
Total Carbohydrate	g	9.1	6.5
Total Fat	g	6.2	4.4
Trans Fat	g	0.0	0.0
Vitamin A	IU	0.2	0.1
Vitamin C	mg	0.1	0.1



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

Product Name: Fully Cooked Brown Gravy with Seasoned Beef Tips Code No: 4105

Manufacturer: AdvancePierre Foods Inc

Case/Pack/Count/Portion Size: Net Wt 10 Lbs / 2/5# Bags

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 From Round Cuts	2.95	x	61%	1.80
		x		
		x		
A. Total Creditable Amount¹				

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			
		x			
		x			
B. Total Creditable Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)¹					0

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 ¹	Creditable Amount
		%		
		%		
D. Total Creditable Amount for Equivalent Grains				0

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

Total weight (per portion) of product as purchased: 5.00

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 1.75 ounces of equivalent meat/meat alternate and 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).

Kim Scardicchio

March 4, 2015

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.