

Shorty's™ Taco Meat



Item #: 370610 **Pieces Per Case:** 6 **Piece Size (oz.):** 48.00 **Case Weight (lb.):** 18.00

Data Generated: 1/16/2018

Data Valid As Of: 5/12/2017

Description: Blend of seasoned beef, chicken and soy protein. Great for a variety of entrees. Fully cooked and frozen in a boilable bag.

Features & Benefits: Reduced Labor Costs--fully cooked to save you time and money. Reduced Labor Costs--easy to prepare, just heat in boilable bag and serve. Increased Profits--100% yield means no waste.

Technical Label Name: Fully Cooked Taco Filling With Beef, Chicken and Textured Vegetable Protein Caramel Color Added

Brand: Shorty's(TM)

Packaging Type: BULK-BOIL

Master Case GTIN: 00880760802492

Master Case Gross Weight: 19.01700

Master Case Length: 19.62500

Master Case Width: 10.00000

Master Case Height: 6.00000

Master Case Cube: 0.68140

Cases/Layer: 8

Cases/Pallet: 48

Layers/Pallet: 6

Frozen Shelf Life (days): 365

Refrigerated Shelf Life (days): 0

Preparation Method:

To Thaw: Product may be cooked from a frozen or thawed state. To thaw, place product 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.

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: Beef, Mechanically Separated Chicken, Hydrated Vegetable Protein (Water, Soy Concentrate, Caramel Color), Water, Yellow Corn Flour, And Contains 2% Or Less Of The Following: Salt, Maltodextrin, Paprika, Spices (Including Mustard), Modified Food Starch, Chili Pepper, Sugar, Flavor, Citric Acid, Autolyzed Yeast Extract, Caramel Color, Dehydrated Potatoes, Soy Lecithin, Dried Beef Stock, Red Pepper, Sodium Phosphate, Natural Flavor. CONTAINS: Soy

CN Equivalency Statement: 370610

Nutrition Facts:	
Serving Size: 2.00 OZ (56 g)	
Servings Per Container: 144	
Calories / Calories from Fat:	110 / 50
	% Daily Value **
Total Fat 6 g	9%
Saturated Fat 2 g	10%
Trans Fat 0 g	
Cholesterol 20 mg	7%
Sodium 350 mg	15%
Total Carbohydrate 4 g	1%
Dietary Fiber 1 g	4%
Sugars 0 g	
Protein 7 g	
Vitamin A	10%
Vitamin C	2%
Calcium	2%
Iron	6%

** 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	28.7	51.3
Calories	kcal	110.2	196.9
Calories from Fat	kcal	54.4	97.2
Cholesterol	mg	20.4	36.5
Dietary Fiber	g	0.9	1.7
Iron	mg	1.0	1.8
Protein	g	6.7	12.0
Saturated Fat	g	2.1	3.8
Serving Size	g	56.0	100.0
Sodium	mg	354.8	633.6
Sugars	g	0.3	0.5
Total Carbohydrate	g	3.6	6.4
Total Fat	g	6.0	10.8
Trans Fat	g	0.2	0.4
Vitamin A	IU	551.8	985.4
Vitamin C	mg	0.6	1.1



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

Product Name: Shorty's Fully Cooked Taco Filling Code No: 370610

Manufacturer: AdvancePierre Foods

Case/Pack/Count/Portion Size: 6 – 48 oz (3 Lbs) Pouch = 18 Lb Case

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*
Beef (Not More Than 30%)	0.53	x	70%	0.371
Mechanically Separated Chicken	0.46	x	70%	0.322
		x		
A. Total Creditable Amount¹				0.693

*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	0.13	x	64.8%	÷ by 18	0.468
		x		÷ by 18	
		x			
B. Total Creditable Amount¹					0.468
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					1.00

*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: 2.00 oz by weight

I certify that the above information is true and correct and that a 2.00-ounce serving (by weight) of the above product (ready for serving) contains 1.00 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).

Lena Seckman

Lena Seckman
 Labeling and Commercialization Services Coordinator

May 17, 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.

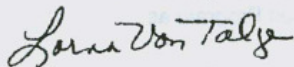
June 25, 2009

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