

Italian Style Beef & Chicken Meatballs



Item #: 78-605-7 **Pieces Per Case:** 320 **Piece Size (oz.):** 0.50 **Case Weight (lb.):** 10.00

Data Generated: 11/17/2016

Data Valid As Of: 9/21/2016

Description: Fully cooked, beef and chicken meatballs with Romano and parmesan cheeses and Italian seasonings. Soy added.

Technical Label Name: Fully Cooked Beef and Chicken Meatballs

Brand: ADVANCEPIERRE FOODS ROSS

Packaging Type: BULK-BAG

Master Case GTIN: 00880760046780

Master Case Gross Weight: 10.79200

Master Case Length: 18.00000

Master Case Width: 10.00000

Master Case Height: 5.00000

Master Case Cube: 0.52080

Cases/Layer: 10

Cases/Pallet: 90

Layers/Pallet: 9

Frozen Shelf Life (days): 365

Refrigerated Shelf Life (days): 0

Preparation Method:

Conventional Oven: Preheat oven to 375 degrees f. Bake frozen product for 11-13 minutes or until internal temperature reaches 165 degrees f.

Convection Oven: Preheat oven to 350 degrees f. Bake frozen product for 8-10minutes 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, Mechanically Separated Chicken, Water, 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)], Bread Crumbs (Bleached Wheat Flour, Yeast, Sugar, Salt), Seasoning (Salt, Dehydrated Onion, Dehydrated Celery, Garlic Powder, Spices, Soybean Oil), Tomato Paste (Tomatoes), Parmesan Cheese (Cultured Pasteurized Part-Skim Milk, Salt, Enzymes), Romano Cheese Made From Cow's Milk [(Cultured Pasteurized Part-Skim Milk, Salt, Enzymes), Powdered Cellulose, Potassium Sorbate], Sodium Phosphate. CONTAINS: Soy, Milk, Wheat

CN Equivalency Statement: [78-605-7](#)

Master-Case-Labels: [78-605-7](#)

Nutrition Facts:

Serving Size: 3.00 OZ (84 g)
Servings Per Container: 53

Calories / Calories from Fat: 250 / 180	
	% Daily Value **
Total Fat 20 g	31%
Saturated Fat 7 g	35%
Trans Fat 0 g	
Cholesterol 50 mg	17%
Sodium 460 mg	19%
Total Carbohydrate 4 g	1%
Dietary Fiber 1 g	4%
Sugars 0 g	
Protein 14 g	
Vitamin A	2%
Vitamin C	2%
Calcium	4%
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.

Nutritional Data:

Name	UoM	Per Serving	Per 100g
Calcium	mg	35.2	41.9
Calories	kcal	249.1	296.5
Calories from Fat	kcal	177.8	211.7
Cholesterol	mg	51.8	61.7
Dietary Fiber	g	1.0	1.2
Iron	mg	1.5	1.8
Protein	g	14.0	16.7
Saturated Fat	g	7.1	8.5
Serving Size	g	84.0	100.0
Sodium	mg	462.0	550.0
Sugars	g	0.2	0.3
Total Carbohydrate	g	3.5	4.1
Total Fat	g	19.7	23.5
Trans Fat	g	0.1	0.1
Vitamin A	IU	82.8	98.6
Vitamin C	mg	1.5	1.8



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

Product Name: Fully Cooked Beef and Chicken Meatballs Code No: 78-605-7

Manufacturer: AdvancePierre Foods

Case/Pack/Count/Portion Size: Net Wt. 10 Lbs / 2/5 # Bags / 320/.50

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 > 30% Fat (34%)	0.230	x	N/A – Over the 30% Fat Limitation	0.000
Mechanically Separated Chicken	0.217	x	70%	0.152
Romano Cheese Made From Cow's Milk	0.004	x	100%	0.004
A. Total Creditable Amount¹				0.156

*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	0.035	x	64.8%	÷ by 18	0.126
		x		÷ by 18	
		x			
B. Total Creditable Amount¹					0.126
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					0.25

*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: 0.50 oz.

I certify that the above information is true and correct and that a 3.00 - ounce serving (6 meatballs) of the above product (ready for serving) contains 1.50 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).

Tamela Harsha
 Tamela Harsha
 Labeling and Commercialization Services Coordinator

May 12, 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.

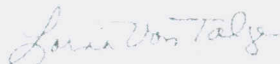
June 24, 2009

This memo is to confirm that **RESPONSE[®] 4405**, 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[®] 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 x 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[®] 4405 is 2.6 parts water to 1 part RESPONSE[®] 4405 to achieve 18% protein by weight.**
- 4) **The protein content of RESPONSE[®] 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