Product Specification/Formula Statement								
<b>integrated</b> 500 D SERVICE 310 W. Alondra Blvd. Gardena, CA 90248 (310) 523-3664 - Office (310) 523-1619- F			Curren Ver	nt as of: 07/01/16 rsion #: 07/29/15 rsion #: 09/02/14				
Commodity Code #: C32300B Commodity UPC#: 007219391 3200 5								
Brand: Hot Off The Grill	_	Commercial Code #: N32300B		Commercial UPC#: 007219391 3202 9				
Product Name: Triple B 100% Beef Burger with Foil Wrappers, Reduced Sodium - Bulk Pack (Natural Shape Hamburger)								
Packaging:         CN Label:         089537         Case Count:         90         Case Cube:         0.90         Cases/Pallet:         84           Portion Size:         3.00 oz.         Net Wt./Case:         16.88 LBS.         Case Dimensions:         19.44 x 13.88 x 5.5         Pallet Config:         7 x 12								
EQUIVALENT GRAIN CALCULATIONS								
Does product meet Whole Grain Rich criteria? (at least 50% or 1st ingredient?) Does product contain non-creditable grains?	No	Grain crediting from Exhibit "A" School Lunch and Breakfast						
		Orem Oferrale of	of Craditable Crain	Creditable				
Description of Creditable Grain Ingredient:	Grams of Creditable Grain ingredient in each portion?	Gram Standard of Creditable Grain per ounce equivalent?		Amount (A/B)				
Whole Wheat/Grain Flour (grams)	0.00	16 grams		0.00				
Enriched Wheat Flour (grams)	0.00	16 grams		0.00				
TOTAL CREDITABLE GRAINS BY WEIGHT:	0.00	TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4: 0.00						
EQUIVALENT GRAINS CALCULATIONS PER FOOD BUYING GUIDE (GROUP B)								
Description of Product per Food Buying Guide:	Portion size of product as purchased	Weight of one ounce equivalent as listed in SP 30-2012		Creditable Amount				
Bread or Buns	0.00 oz.	0.00 oz. 0.00		0.00				
	0.00							
M	EAT/ MEAT ALTERN	ATIVE CALCULAT	TIONS					
Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces of Raw Portion in Creditable Ingredient	Multiply	FBG Yield/Servings per Unit	Creditable Amount				
	0.00 oz.	x	0.00	0.00 oz.				
	0.00 oz.	X	0.00	0.00 oz.				
	0.00 oz.	X	0.00	0.00 oz.				
	0.00 oz.	X	0.00	0.00 oz.				
A. Total Creditable Cheese or M/MA								
Commodity Beef, Ground, 20% fat	3.88 oz.	X	0.74	2.87 oz.				
Commercial Beef, Ground, 24% fat	3.88 oz.	X	0.73	2.83 oz. 2.87				
B. Total Creditable Beef amount	B. Total Creditable Beef amount							
Description of APP, Manufacturer's Name and Code #	Oz. Dry APP per Portion N 0.00	x 0.00		Creditable Amount				
	0.00 oz.							
C. Total Creditable APP amount	0.00							
D. Total Creditable Amount (A + B + C, roun	2.75							
TOTAL CREDITABLE MEAL CONTRIBUTION:       EQUIVALENT GRAINS:       0.00       MEAT/ MEAT ALTERNATE:       2.75								

into avoto d	Produ	ict Specific	cation/Formu	la Statement			
integrated			Curre	nt as of: 07/01/16			
310 W. Alondra Blvd.			Ve	ersion #: 07/29/15			
Gardena, CA 90248 (310) 523-3664 - Office (310) 523-1619- F	Fax		Supersedes Ve	ersion #: 09/02/14			
Brand: Hot Off The Grill	-	de #: C32300B ode #: N32300B	•	<b>:#:</b> 007219391 3200 5 <b>:#:</b> 007219391 3202 9			
Product Name: Triple B 100% Beef Burger with Foil Wrappers, Reduced Sodium - Bulk Pack (Natural Shape Product Description:							
USDA Commodities used:	100154- Beef Coarse (	Ground					
Handling and Cooking Instructions:							
Shelf Life: 18 Months Frozen							
Conventional Oven (Frozen): 350 F	- 18 -22 Minutes	Convection Ov	en (Frozen): 325 F 16	- 20 Minutes			
Conventional Oven (Thawed): 350 F	- 14 - 17 Minutes	Convection Ove	en (Thawed): 325 F 11	- 14 Minutes			
Ingredients:	than 2% of each of the following	ingradianta: calt anica a	adium phaaphata				
Ground beef (not more than 20% fat) and not mo	ore than 2% of each of the following	ingredients: sait, spice, so	odium phosphate.				
			The a Marke				
Allergen Statement (Product C	Contains):	at 📕 Eggs	ts Soy	<ul><li>Fish/Shellfish</li><li>Gluten</li></ul>			
Nutritional Information:							
Weight 85.0	5 g Dietary Fib	er 0.0	5 g Sugar	0.00 g			
Calories 196.3		11.5	0	18.23 mg			
	6 % Fat (saturat % Trans Fat	,	64 g Iron 10 g Vitamin C				
% Calories Sat Fat				2.46 mg			
Protein 21 /			- 0	0.04 mg			
Protein 21.4 Carbohydrate 0.1	4 g Cholesterol	l 52.0	6 mg Vitamin A	0.04 mg 0.26 IU			
Carbohydrate 0.1		l 52.0 266.6	6 mg Vitamin A	0.04 mg			
Carbohydrate 0.1 Niacin 5.3	4 g Cholesterol 1 g Sodium	l 52.0 266.6	6 mg Vitamin A 6 mg Riboflavin 5 mg Potassium	0.04 mg 0.26 IU 0.18 mg 342.16 mg			
Carbohydrate 0.1 Niacin 5.3 Case Coding Example: (Manufacture Date/ Production Line #)	4 g Cholesterol 1 g Sodium 36 mg Thiamine	l 52.0 266.6	6 mg Vitamin A 6 mg Riboflavin	0.04 mg 0.26 IU 0.18 mg 342.16 mg			
Carbohydrate 0.1 Niacin 5.3 Case Coding Example: (Manufacture Date/ Production Line #) (Example: January 1st 2013 Product prod	4 g Cholesterol 1 g Sodium 36 mg Thiamine roduced on Line A)	I 52.0 266.6 0.0	06 mg Vitamin A 66 mg Riboflavin 95 mg Potassium	0.04 mg 0.26 IU 0.18 mg 342.16 mg			
Carbohydrate 0.1 Niacin 5.3 Case Coding Example: (Manufacture Date/ Production Line #)	4 g     Cholesterol       1 g     Sodium       36 mg     Thiamine       roduced on Line A)       correct and that a 3.00 ounce servir ections.	I 52.0 266.6 0.0	Vitamin A 6 mg Vitamin A 6 mg Riboflavin 5 mg Potassium 010112	0.04 mg 0.26 IU 0.18 mg 342.16 mg			
Carbohydrate       0.1         Niacin       5.3         Case Coding Example:       (Manufacture Date/ Production Line #)         (Example: January 1st 2013 Product pr	4 g     Cholesterol       1 g     Sodium       36 mg     Thiamine       roduced on Line A)       correct and that a 3.00 ounce servir ections.	I 52.0 266.6 0.0	Vitamin A 6 mg Vitamin A 6 mg Riboflavin 5 mg Potassium 010112	0.04 mg 0.26 IU 0.18 mg 342.16 mg			
Carbohydrate       0.1         Niacin       5.3         Case Coding Example:       (Manufacture Date/ Production Line #)         (Example: January 1st 2013 Product pr	4 g     Cholesterol       1 g     Sodium       36 mg     Thiamine       roduced on Line A)       correct and that a 3.00 ounce servir ections.	I 52.0 266.6 0.0	Vitamin A 6 mg Vitamin A 6 mg Riboflavin 5 mg Potassium 010112	0.04 mg 0.26 IU 0.18 mg 342.16 mg			
Carbohydrate 0.1 Niacin 5.3 Case Coding Example: (Manufacture Date/ Production Line #) (Example: January 1st 2013 Product product product product product of in l certify that the above information is true and of meat alternate when prepared according to dir I further certify that any APP used in the product	4 g Cholesterol 1 g Sodium 36 mg Thiamine roduced on Line A) correct and that a 3.00 ounce servir ections. Ict conforms to the Food and Nutriti	I 52.0 266.6 0.0	Vitamin A 6 mg Vitamin A 6 mg Riboflavin 5 mg Potassium 010112	0.04 mg 0.26 IU 0.18 mg 342.16 mg			
Carbohydrate       0.1         Niacin       5.3         Case Coding Example:       (Manufacture Date/ Production Line #)         (Example: January 1st 2013 Product product of the standard strength when prepared according to dir I further certify that any APP used in the product of the product of the standard strength when prepared according to dir I further certify that any APP used in the product of the pr	4 g     Cholesterol       1 g     Sodium       36 mg     Thiamine   roduced on Line A) correct and that a 3.00 ounce servir ections. Int conforms to the Food and Nutrition ons 7/1/20 Date	I 52.0 266.6 0.0	Vitamin A Riboflavin Smg Potassium	0.04 mg 0.26 IU 0.18 mg 342.16 mg			