

Flame Grilled USDA Choice Beef Chuck Steak Burger



Item #: 22801-761 **Pieces Per Case:** 40 **Piece Size (oz.):** 4.00 **Case Weight (lb.):** 10.00

Data Generated: 1/16/2018

Data Valid As Of: 6/15/2017

Description: Fully cooked, extra thick, beef steak burger. Juicy, loose bite with clean beef taste. Natural shape with charmarks.

Features & Benefits: Natural Burger Appearance-handmade texture and appearance; flamegrilled, juicy, extra thick steak burger; loose bite; charmarks; backyard-grilled flavor; clean beef taste; consistent taste, product size and quality; natural shape; IQF to lock in freshness. High Quality USDA-Approved Raw Materials-made from USDA Choice Beef Chuck; all meat-no added water, phosphates, binders or fillers. Increased Profits-tastes and holds better than burgers cooked from raw; feed more customers with faster speed of service during peak times; less waste; minimal cleanup, grease and shrinkage. Reduced Labor Costs-easy to prepare; just heat from frozen on a flat top grill, in a conventional or convection oven, Turbochef or in a microwave; no thawing necessary; easy clean up. Versatile-expand menu offerings to all day parts. Decreased Food Safety Concerns-fully cooked to USDA HACCP requirements utilizing calibrated thermometers; enhanced food safety; reduces cross contamination risk in your kitchen.

Technical Label Name: Fully Cooked Our Homestyle Charbroiled Beef Steak Burger USDA Choice

Brand: The Pub Steak Brgr Choice

Packaging Type: BULK-LINER

Master Case GTIN: 00080939928019

Master Case Gross Weight: 11.52700

Master Case Length: 17.75000

Master Case Width: 9.81250

Master Case Height: 5.00000

Master Case Cube: 0.50400

Cases/Layer: 10

Cases/Pallet: 80

Layers/Pallet: 8

Frozen Shelf Life (days): 365

Refrigerated Shelf Life (days): 7

CN Credit: 4 OZ MMA BEEF

Preparation Method:

Flat Grill: Preheat flat grill (350 degrees f) and heat 1-3 ounce products for 4-7 minutes and 4-6 ounce products for 8-15 minutes from a frozen state, turning frequently to avoid excessive browning.

Conventional Oven: Preheat oven to 350 degrees f and bake frozen product for 10-15 minutes.

Convection Oven: Preheat oven to 350 degrees f and bake frozen product for 6-13 minutes.

Microwave: Cook frozen product on high power for 30 seconds-2 minutes. Longer cooking times are required for thicker burgers.

Nutrition Facts:		
Serving Size: 4.00 OZ (112 g)		
Servings Per Container: 40		
Calories / Calories from Fat:	290 / 200	
		% Daily Value **
Total Fat	23 g	35%
Saturated Fat	9 g	45%
Trans Fat	0 g	
Cholesterol	85 mg	28%
Sodium	290 mg	12%
Total Carbohydrate	0 g	0%
Dietary Fiber	0 g	0%
Sugars	0 g	
Protein	20 g	
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		10%

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

Ingredient Statement: INGREDIENTS: Choice Chuck Beef, Seasoning (Salt, Dextrose, Natural Flavors, Spice), Natural Flavoring.

CN Equivalency Statement: 22801-761

Master-Case-Labels: 22801-761

Nutritional Data:

Name	UoM	Per Serving	Per 100g
Calcium	mg	8.3	7.4
Calories	kcal	291.5	260.3
Calories from Fat	kcal	204.8	182.8
Cholesterol	mg	84.0	75.0
Dietary Fiber	g	0.0	0.0
Iron	mg	2.0	1.8
Protein	g	20.2	18.1
Saturated Fat	g	9.2	8.3
Serving Size	g	112.0	100.0
Sodium	mg	289.9	258.8
Sugars	g	0.0	0.0
Total Carbohydrate	g	0.1	0.1
Total Fat	g	22.7	20.3
Trans Fat	g	0.1	0.1
Vitamin A	IU	0.6	0.5
Vitamin C	mg	0.0	0.0



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

Product Name: Fully Cooked Our Homestyle Charbroiled Beef Steak Burger USDA Choice Code No: 22801-761

Manufacturer: AdvancePierre Foods, Inc.

Case/Pack/Count/Portion Size: Net Wt. 10 Lbs / Bulk Pack / 40/4 oz

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*
Ground Beef (Not More Than 30% Fat)	6.068	x	70%	4.247
		x		
		x		
A. Total Creditable Amount¹				4.247

*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***
		x		÷ by 18	
		x		÷ by 18	
		x			
B. Total Creditable Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					4.00

*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: 4.00 oz.

I certify that the above information is true and correct and that a 4.00 - ounce serving of the above product (ready for serving) contains 4.00 ounces of equivalent lean 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).

Lena Seckman

Lena Seckman

Labeling and Commercialization Services Coordinator

February 6, 2012

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.