

Flame Grilled Chopped Beef Steak



Item #: 80038A **Pieces Per Case:** 78 **Piece Size (oz.):** 3.80 **Case Weight (lb.):** 18.53

Data Generated: 1/16/2018

Data Valid As Of: 6/24/2017

Description: Fully cooked, chopped beef steak. Loose, moist bite with mild beef flavor and hints of salt, onion and garlic. Homestyle shape with charmarks.

Features & Benefits: Freshly Made Taste-moist, juicy, loose bite; flamegrilled and charmarks for a freshly grilled taste and appearance; mild beef flavor and hints of salt, onion and garlic; consistent taste, product size and quality; homestyle shape; individually quick frozen (IQF) to lock in freshness. High Quality USDA-Approved Raw Materials-made from USDA beef trim; all meat-no added water, binders or fillers. Increased Profits-tastes and holds better than burgers cooked from raw; feed more with faster speed of service during peak times; less waste; minimal cleanup, grease and shrinkage; offers best value in all-meat category. 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. 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 FLAMEBROILED BEEF STEAKS CHOPPED AND FORMED

Brand: The Pub Chp Bf Stk Class Cir Z

Packaging Type: BULK-LINER

Master Case GTIN: 00316020604587

Master Case Gross Weight: 19.76900

Master Case Length: 19.06250

Master Case Width: 9.81250

Master Case Height: 8.56250

Master Case Cube: 0.92690

Cases/Layer: 10

Cases/Pallet: 50

Layers/Pallet: 5

Frozen Shelf Life (days): 455

Refrigerated Shelf Life (days): 7

Preparation Method:

Conventional Oven: Frozen product: preheat oven to 350 degrees f. Heat for 11 minutes.

Convection Oven: Frozen product: preheat oven to 350 degrees f. Heat for 8 minutes.

Microwave: Frozen product: microwave on high for 3 1/2-4 minutes.

Ingredient Statement: INGREDIENTS: BEEF, SALT, SEASONING (MALTODEXTRIN, GRILL FLAVOR [FROM SUNFLOWER OIL], MODIFIED CORN STARCH, DISODIUM INOSINATE AND DISODIUM GUANYLATE, TORULA YEAST, CORN SYRUP SOLIDS), SODIUM PHOSPHATES.

CN Equivalency Statement: 80038A

Nutrition Facts:

Serving Size: 3.80 OZ (106 g)
Servings Per Container: 78

Calories / Calories from Fat: 300 / 220
% Daily Value **

Total Fat	25 g	38%
Saturated Fat	10 g	50%
Trans Fat	0 g	
Cholesterol	80 mg	27%
Sodium	610 mg	25%
Total Carbohydrate	1 g	0%
Dietary Fiber	0 g	0%
Sugars	0 g	
Protein	18 g	
Vitamin A		0%
Vitamin C		0%
Calcium		2%
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.

Nutritional Data:

Name	UoM	Per Serving	Per 100g
Calcium	mg	15.6	14.6
Calories	kcal	301.1	283.0
Calories from Fat	kcal	222.4	209.0
Cholesterol	mg	82.1	77.2
Dietary Fiber	g	0.0	0.0
Iron	mg	1.7	1.6
Protein	g	18.3	17.2
Saturated Fat	g	10.1	9.5
Serving Size	g	106.4	100.0
Sodium	mg	613.5	576.6
Sugars	g	0.0	0.0
Total Carbohydrate	g	0.5	0.4
Total Fat	g	24.7	23.2
Trans Fat	g	0.2	0.1
Vitamin A	IU	0.0	0.0
Vitamin C	mg	0.0	0.0



CORPORATE OFFICES
 9990 Princeton Glendale Road
 Cincinnati, OH 45246
 Phone 800-543-1604/513-874-8741
 Fax 513-874-7180

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

Product Name: Flame-Broiled Beef Steaks – Chopped and Formed Code No: 80038A
 Manufacturer: AdvancePierre Foods
 Case/Pack/Count/Portion Size: Net Wt. 18.53 Lbs / Bulk Packed / 78/3.8

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 - Chopped and Formed - Not More Than 30% Fat	5.16	x	70%	3.612
		x		
A. Total Creditable Amount¹				3.50

*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***
N/A					0.000
B. Total Creditable Amount¹					0.000
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					3.50

*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: 3.80 oz.

I certify that the above information is true and correct and that a 3.80 - ounce serving of the above product (ready for serving) contains 3.50 ounces of equivalent 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).

Tamela Harsha
 Tamela Harsha
 Labeling and Commercialization Services Coordinator

December 2, 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.