



703 Leonard NW
 Grand Rapids, MI 49504
 (800) 748-0141

Nutritional Information* as purchased

Brand: GFS

Product No.: 194263 M/MA (1 link) = 2.5 oz.

Product : FRANKS - MADE WITH PORK, TURKEY AND BEEF

Size : 6-1-12"

| | |
|----------------------|------|
| Ounces / Serving | 2.67 |
| Servings / Container | 60 |

| | |
|--------------------|------|
| Grams / Serving | 75.6 |
| Calories / Serving | 230 |
| Calories from Fat | 190 |

| | Weight | | Percent Daily Value | |
|---------------|--------|----|---------------------|---|
| Total Fat | 21.0 | gm | 32.0 | % |
| Saturated Fat | 7.0 | gm | 35.0 | % |
| Trans Fat | 0.0 | gm | ---- | % |
| Cholesterol | 55.0 | mg | 18.0 | % |
| Sodium | 770.0 | mg | 32.0 | % |
| Potassium | 370.0 | mg | 11.0 | % |
| Carbohydrate | 2.0 | gm | 1.0 | % |
| Fiber | 0.0 | gm | 0.0 | % |
| Sugars | 1.0 | gm | ---- | % |
| Protein | 8.0 | gm | ---- | % |
| Vitamin A | 0.09 | IU | 0.0 | % |
| Vitamin C | 0.01 | mg | 0.0 | % |
| Calcium | 53.48 | mg | 6.0 | % |
| Iron | 1.01 | mg | 6.0 | % |

* Nutritional Information determined by USDA nutrient calculation

Ingredients : Meat ingredients; (pork, beef), mechanically separated turkey, water, salt, less than 2% of the following: flavoring, potassium lactate, spices, corn syrup solids, sodium lactate, sodium diacetate, sugar, sodium phosphate, sodium erythorbate, oleoresin of paprika, sodium nitrite.

Allergens : Meat product does not contain any of the eight (8) major allergens per Food Allergen Labeling and Consumer Protection Act of 2004.

No MSG (monosodium glutamate)

Gluten Free as defined per FDA final rule 72 FR 2795

No Artificial Trans Fats

Country of Origin: United States of America

Kent Quality Foods - Quality Assurance Department

February 26, 2019



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GTIN: 10093901 194265

Pack : 2 inner packages per case.
Count : 29 to 31 links per package

Net Weight : 10.0 lbs.
Gross Weight : 10.5 lbs.

Case Dimensions (OD) : 12 11/16" x 7 11/16" x 6 1/4"
Case Cube (OD) : 0.353
Ti / Hi : 18 per layer / 7 layers
Case Code Dating: USE/FREEZE BY Date / Time / Line
Storage : Keep Refrigerated @ 35 °F or less.

Shelf life : For optimum flavor,
63 days from date of pack.

Opened packages - 6 days @ 35F or less.

If packages are removed from the case, identify with date, time and product identification.

Failure to object in writing to any of the above within 10 business days of receipt of this document shall be construed as your acceptance of and agreement to the information set forth above.

Reviewed/Updated: February 9, 2012

Sample Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative.

Product Name: Franks - Made with Pork, Turkey + Beef Code No.: 194263

Manufacturer: Kent Quality Foods Case/Pack/Count/Portion/Size: 10lb. case

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

| Description of Creditable Ingredients per Food Buying Guide (FBG) | Ounces per Raw Portion of Creditable Ingredient | Multiply | FBG Yield/ Servings Per Unit | Creditable Amount * |
|---|---|----------|------------------------------|---------------------|
| Franks - 2.67 oz. | 2.67 | X | 100% | 2.67 |
| | | X | | |
| | | X | | |
| A. Total Creditable M/MA Amount¹ | | | | 2.67 |

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

| Description of APP, manufacture'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 | | ÷ by 18 | |
| B. Total Creditable APP Amount¹ | | | | | N/A |
| C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz) | | | | | 2.50 |

*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 crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 2.67 oz.

Total creditable amount of product (per portion) 2.50 oz.

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 2.67 ounce serving of the above product (ready for serving) contains 2.50 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Carrie J. Beduhn
Signature

Quality Systems Admin.
Title

Carrie J. Beduhn
Printed Name

01/06/17
Date

616-459-4595
Phone Number