

## Beef Dinner Loaf Slice



**Item #:** 56232    **Pieces Per Case:** 76    **Piece Size (oz.):** 3.15    **Case Weight (lb.):** 15.00

**Data Generated:** 1/7/2019

**Data Valid As Of:** 9/15/2018

**Description:** Fully cooked beef with onion and bell pepper. Soy added. Sliced loaf shape.

**Features & Benefits:** Profitable--reduced labor costs and time requirements. Easy Preparation--cooks from a frozen state. Portion-Controlled--prepare only the amount needed. Versatile--fits a variety of menu trends and adds flexibility to your menu. Safe--Individually Quick Frozen to seal in freshness and flavor.

**Technical Label Name:** Fully Cooked Dinner Loaf

**Brand:** ADVANCE

**Packaging Type:** BULK-BAG

**Master Case GTIN:** 00880760008443

**Master Case Gross Weight:** 16.25000

**Master Case Length:** 19.75000

**Master Case Width:** 13.12500

**Master Case Height:** 6.62500

**Master Case Cube:** 0.99380

**Cases/Layer:** 7

**Cases/Pallet:** 42

**Layers/Pallet:** 6

**Frozen Shelf Life (days):** 455

**Refrigerated Shelf Life (days):** 0

**CN Credit:** 2.25 OZ MMA BEEF

**Preparation Method:**

Conventional Oven: Preheat oven to 375 degrees f. Bake frozen product for 20-25 minutes.

Convection Oven: Preheat oven to 350 degrees f. Bake frozen product for 15-20 minutes.

Microwave: Heat frozen product on high power for 2-4 minutes.

**Ingredient Statement:** INGREDIENTS: Beef, 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)], Tomato Ketchup (Tomato Concentrate, Corn Syrup, Distilled Vinegar, Salt, Natural Flavorings, Onion Powder, Spice, Garlic Powder), Onions, Bread Crumbs [Bleached Wheat Flour, Soybean Oil, Dextrose, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Whey, Oleoresin Paprika], Bell Peppers, Seasoning [Dehydrated Onion, Dextrose, Autolyzed Yeast Extract, Spice Extractive], Salt, Dried Whole Eggs, Sodium Phosphate. CONTAINS: Milk, Egg, Soy, Wheat

**CN Equivalency Statement:** 56232

**Nutrition Facts:**

**Serving Size:** 3.15 OZ (88 g)  
**Servings Per Container:** 76

Calories / Calories from Fat: 170 / 90

		% Daily Value **
Total Fat	10 g	15%
Saturated Fat	4 g	20%
Trans Fat	0 g	
Cholesterol	45 mg	15%
Sodium	440 mg	18%
Total Carbohydrate	6 g	2%
Dietary Fiber	1 g	4%
Sugars	2 g	
Protein	17 g	
Vitamin A		2%
Vitamin C		4%
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	28.3	32.0
Calories	kcal	167.6	190.0
Calories from Fat	kcal	85.6	97.0
Cholesterol	mg	47.1	53.4
Dietary Fiber	g	1.2	1.4
Iron	mg	1.9	2.1
Protein	g	17.1	19.4
Saturated Fat	g	3.8	4.3
Serving Size	g	88.2	100.0
Sodium	mg	441.0	500.0
Sugars	g	1.6	1.8
Total Carbohydrate	g	6.1	6.9
Total Fat	g	9.5	10.7
Trans Fat	g	0.0	0.0
Vitamin A	IU	148.5	168.4
Vitamin C	mg	2.0	2.3



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**PRODUCT ANALYSIS FORM FOR CN PRODUCTS & NON CN PRODUCTS**  
**PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA) AND EQUIVALENT GRAINS (EG)**

Product Name: Fully Cooked Dinner Loaf Code No: 56232

Manufacturer: AdvancePierre Foods Inc

Case/Pack/Count/Portion Size: Net Wt 15.00 LBS / 76 pc / 3.15 oz = portion size

**I. Meat/Meat Alternate**

The chart below shows 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 (No More than 25% Fat)	2.06	x	72%	1.48
Whole Dried Egg	0.014	x	4	0.05
		x		
<b>A. Total Creditable Amount<sup>1</sup></b>				<b><u>1.53</u></b>

**II. Alternate Protein Product (APP)**

If the product contains APP, the chart below to determine the creditable amount of APP is filled out.

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***
Solae Response 4405 (Soy Protein Product)	0.209	x	64.8%	18	0.753
		x			
		x			
<b>B. Total Creditable Amount<sup>1</sup></b>					<b><u>0.753</u></b>
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)<sup>1</sup></b>					<b><u>2.25</u></b>

**III. EQUIVALENT GRAINS (EG)**

The chart below shows the creditable amount of Grain used in finished good..

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Whole Grain Ingredient	% of Enrichment	Formula <sup>1</sup>	Creditable Amount
		%		
		%		
<b>D. Total Creditable Amount for Equivalent Grains</b>				<b><u>0</u></b>

Total Creditable Amount must be rounded **down** to the nearest ¼ serving. Do **not** round up.

Total weight (per portion) of product as purchased: 3.15 oz

**I certify that the above information is true and correct and that a 3.15 - ounce serving of the above product (ready to cook) contains 2.25 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).

*Kim Crocker*

*August 22, 2018*

Your Name  
 CN Labeling Technologist

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.



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\*\*This is a CN labeled product and the CN PQC Program, which ensures that every production run obtains the above numbers, is applicable to the production of this item. The numbers above are based on the current approval.