

Breaded Pork Loin Fritter



Item #: 24240 **Pieces Per Case:** 40 **Piece Size (oz.):** 4.00 **Case Weight (lb.):** 10.00

Data Generated: 1/16/2018

Data Valid As Of: 10/4/2017

Description: Thick cut, whole muscle pork loin. Battered and breaded with a wheat flour breading with visible black pepper flakes. Par-fried to set the breading. Natural shape.

Features & Benefits: Profitable--pre-portioned to eliminate waste; meat block gives whole muscle bite at a competitive price. Labor Saving--goes from freezer to fryer or oven; par-fried to lock in flavor; pre-battered and breaded; consistent product. Improved Food Safety--reduced risk of cross-contamination. Versatile--may be baked or fried.

Technical Label Name: Partially Cooked Boneless Pork Chop Fritter Sliced and Cubed

Brand: PIERRE ZARTIC

Packaging Type: BULK-LINER

Master Case GTIN: 00031602134930

Master Case Gross Weight: 10.93000

Master Case Length: 16.43750

Master Case Width: 11.37500

Master Case Height: 4.75000

Master Case Cube: 0.51400

Cases/Layer: 9

Cases/Pallet: 81

Layers/Pallet: 9

Frozen Shelf Life (days): 365

Refrigerated Shelf Life (days): 0

CN Credit: 1.25 OZ MMA PORK 1 SERV BBA

Preparation Method:

Deep Fryer: Cook from frozen state, deep fry at 350 degrees f for 4-4 1/2 minutes

Conventional Oven: Preheat oven to 375 degrees f. Place frozen product in oven and bake for 20-25 minutes or until internal temperature reaches 165 degrees f.

Convection Oven: Preheat oven to 350 degrees f. Place frozen product in oven and bake for 15-20 minutes or until internal temperature reaches 165 degrees f.

Nutrition Facts:		
Serving Size: 4.00 OZ (112 g)		
Servings Per Container: 40		
Calories / Calories from Fat:	320 / 120	
		% Daily Value **
Total Fat	13 g	20%
Saturated Fat	3 g	15%
Trans Fat	0 g	
Cholesterol	45 mg	15%
Sodium	1010 mg	42%
Total Carbohydrate	28 g	9%
Dietary Fiber	0 g	0%
Sugars	1 g	
Protein	19 g	
Vitamin A		0%
Vitamin C		0%
Calcium		4%
Iron		15%

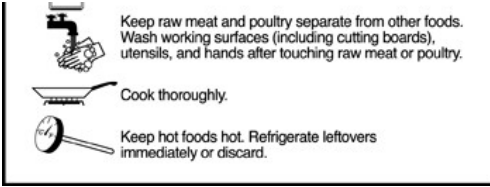
** Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.



Keep refrigerated or frozen.
Thaw in refrigerator or microwave.



Ingredient Statement: INGREDIENTS: Pork (Contains up to 15% Solution of Water, Dextrose, Sodium Phosphate, Oil of Lemon). Battered and Breaded with: Wheat Flour, Water, Enriched Bleached Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Crushed Crackers [Wheat Flour, Animal And/Or Vegetable Shortening (Contains One or more of the Following: Lard, Beef Fat, Partially Hydrogenated Soybean Oil or Cottonseed Oil), Salt, Leavening (Sodium Bicarbonate, Yeast), Dextrose, Lecithin, Malt Syrup], Modified Food Starch, Salt, Flavor, Autolyzed Yeast Extract, Whey, Yellow Corn Flour. Set In Vegetable Oil. CONTAINS: MILK, SOY, WHEAT

CN Equivalency Statement: 24240

Master-Case-Labels: 24240

Recipes:

Italian-Style Country Fried Cuban

Nutritional Data:

Name	UoM	Per Serving	Per 100g
Calcium	mg	31.6	28.2
Calories	kcal	316.2	282.4
Calories from Fat	kcal	119.8	107.0
Cholesterol	mg	43.1	38.5
Dietary Fiber	g	0.3	0.3
Iron	mg	2.4	2.1
Protein	g	18.9	16.8
Saturated Fat	g	3.0	2.6
Serving Size	g	112.0	100.0
Sodium	mg	1014.8	906.1
Sugars	g	0.7	0.6
Total Carbohydrate	g	27.9	24.9
Total Fat	g	13.3	11.8
Trans Fat	g	0.1	0.1
Vitamin A	IU	14.8	13.2
Vitamin C	mg	0.2	0.1



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

Product Name: Uncooked- Partially Cooked Boneless Pork Chop Fritter Sliced and Cubed Code No: 24240

Manufacturer: AdvancePierre Foods Inc.

Case/Pack/Count/Portion Size: Net Wt 10 lbs / 40 pc / portion size 4.00 oz

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*
Pork Loin Chop, Fresh or Frozen -- W/O Bone Center Cut	3.636	x	70%	2.54
		x		
		x		
A. Total Creditable Amount¹				<u>2.50</u>

*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			0
		x			
		x			
B. Total Creditable Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)¹					0

*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.

III. Bread/Bread Alternate

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	% of Enrichment	Formula ¹	Creditable Amount ²
0		%		0
		%		
D. Total Creditable Amount for Bread/Bread Alternate²				<u>0</u>

¹Ounces x percent of Ingredient x percent of Enrichment x 28.35 gm credit per serving ÷ 16 grams per bread/bread alternate serving.

²Total Creditable Amount must be rounded **down** to the nearest ¼ serving. Do **not** round up.

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 to cook) contains 2.50 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 Scardicchio

January 27, 2015

Your Name

Date

CN Labeling Technologist

*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.