

Super Rib™ Pork Rib Pattie With Built-In BBQ Sauce

Item #: 44-531-0 Pieces Per Case: 100 Piece Size (oz.): 2.50 Case Weight (lb.): 15.63



Data Generated: 11/26/2018

Data Valid As Of: 9/15/2018

Description: Fully cooked, boneless, chopped pork rib pattie. Seasoned with a sweet, smoky barbeque flavor. Soy added. Rib shape. CNlabeled.

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--IQF to seal in freshness and flavor. Great for Children--CN labeled.

Technical Label Name: Flamebroiled Rib Shaped Pork Patties- Flavored with Barbeque Sauce-Smoke Flavoring Added

Brand: ADVANCE

Packaging Type: BULK-BAG

Master Case GTIN: 00880760008672

Master Case Gross Weight: 17.50000

Master Case Length: 19.75000

Master Case Width: 13.12500

Master Case Height: 7.87500

Master Case Cube: 1.18130

Cases/Layer: 7

Cases/Pallet: 35

Layers/Pallet: 5

Frozen Shelf Life (days): 365

Refrigerated Shelf Life (days): 0

CN Credit: 2 OZ MMA PORK

Preparation Method:

Flat Grill: Add a small amount of oil to the medium heat section of the grill (350 degrees f); cook frozen product for 3-4 minutes on each side or until internal temperature reaches 165 degrees f, turning frequently to avoid overcooking.

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

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

Microwave: Cook frozen product on high power for 2-4 minutes or until internal temperature reaches 165 degrees f.

Ingredient Statement: INGREDIENTS: Ground Pork (Not More Than 24% Fat), Barbeque Sauce [Tomato Ketchup (Tomato Concentrate, Corn Syrup, Distilled Vinegar, Salt, Natural Flavorings, Onion Powder, Spice, Garlic Powder), Brown Sugar, Sugar, Mustard (Distilled Vinegar, Water, Mustard Seed, Salt, Turmeric, Paprika, Spice, Garlic Powder), Dextrose, Vinegar, Clove], Water, Vegetable Protein Product [Soy Protein Concentrate, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), Cyanocobalamin (B12), (May Contain Caramel Color), (May Contain Soy Lecithin)], Smoke Flavor, Salt, Modified Food Starch, Sodium Phosphate. CONTAINS: Soy

CN Equivalency Statement: 44-531-0

Master-Case-Labels: 44-531-0

Nutrition Facts:

Serving Size: 2.50 OZ (70 g)
Servings Per Container: 100

Calories / Calories from Fat:		160 / 90
% Daily Value **		
Total Fat	10 g	15%
Saturated Fat	3.5 g	18%
Trans Fat	0 g	
Cholesterol	30 mg	10%
Sodium	390 mg	16%
Total Carbohydrate	8 g	3%
Dietary Fiber	1 g	4%
Sugars	5 g	
Protein	12 g	
Vitamin A		2%
Vitamin C		2%
Calcium		4%
Iron		6%

** 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	30.0	42.9
Calories	kcal	160.0	228.5
Calories from Fat	kcal	88.7	126.7
Cholesterol	mg	28.8	41.2
Dietary Fiber	g	1.0	1.5
Iron	mg	1.1	1.6
Protein	g	11.5	16.4
Saturated Fat	g	3.4	4.8
Serving Size	g	70.0	100.0
Sodium	mg	392.7	561.0
Sugars	g	5.3	7.6
Total Carbohydrate	g	7.6	10.9
Total Fat	g	9.8	14.0
Trans Fat	g	0.0	0.1
Vitamin A	IU	109.7	156.8
Vitamin C	mg	1.0	1.5



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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: Flamebroiled Rib Shaped Pork Patties with Barbecue Sauce Code No: 44-531-0
 Manufacturer: AdvancePierre Foods Inc
 Case/Pack/Count/Portion Size: Net Wt. 15.63 LBS / 100 pc / 2.50 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 Pork (No More Than 24% Fat)	1.73	x	73%	1.26
		x		
		x		
A. Total Creditable Amount¹				<u>1.26</u>

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***
VPP Response 4403	0.205	x	64.8	18	0.738
VPP Arcon 157-172	0.016	x	64.8	18	0.057
		x			
B. Total Creditable Amount¹					<u>.795+1.26=2.05</u>
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)¹					<u>2.00</u>

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 ¹	Creditable Amount
		%		0
		%		
D. Total Creditable Amount for Equivalent Grains				<u>0</u>

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

Total weight (per portion) of product as purchased: 2.50

I certify that the above information is true and correct and that a 2.50 - ounce serving of the above product (ready to cook) contains 2.00 ounces of equivalent meat/meat alternate and 0 equivalent grains 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

March 16, 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.

**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.