



**JOHN MORRELL
FINISHED PRODUCT SPECIFICATION**

**Product: NATHAN'S BEEF FRANKS, 6 3/4" 5/1
2 packages/10lb box
Issued By: E. Williams**

**Spec No.: 97127
Revised: OCT 10 2013
Replaces: SEP 20 2013
Page 1 of 2**

GENERAL SPECIFICATIONS

1. All product shall (A) not be adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act (the "Act"), the Federal Meat Inspection Act, or the Poultry Meat Inspection Act; (B) not to be an article which cannot be introduced into interstate commerce under the provisions of §§404 and 505 of the Act; (C) to be in compliance with all applicable Federal, State, and local laws; and (D) to be free of any other defect in workmanship or material.

PRODUCT CODES

<u>Code #</u>	<u>Link Count</u>	<u>Box Net Weight</u>	<u>Box Gross Weight</u>
88313-97117	50 links ± 2 links	10 lb.	10.7 lb.

PRODUCT DESCRIPTION

1. This is a fully cooked, 2 vacuumed packages, 5/1 beef frank.
2. This product is packed as a 10# net weight unit.

INGREDIENTS TEXT

1. Beef, Water, Contains 2% or less of Salt, Sorbitol, Sodium Lactate, Natural Flavorings, Sodium Phosphates, Hydrolyzed Corn Protein, Paprika, Sodium Diacetate, Sodium Erythorbate, Sodium Nitrite.

ALLERGEN

1. None of the big 8 added

PHYSICAL CHARACTERISTICS

1. Product will be uniform texture and color.
2. Typical Analysis would be:

Moisture	53.0% - 57.0%
Fat	25.0% - 29.0%
Protein	11.5% - 13.0%
Salt	1.9% - 2.2%
Added Water	5.0% - 9.0%
Total Solids	43.0% - 47.0%
Residual Sodium Nitrite	< 90ppm

MICROBIOLOGICAL CRITERIA

1. Initial Total Plate Count ≤ 10,000 cfu/gm
2. No pathogen testing is conducted.

PACKAGING INFORMATION

1. Finish product packaging shall conform to applicable USDA labeling policies and requirements.
2. Each item shall be legibly code dated.
3. Type of code: Pack date MMM DD YYYY
EX: DEC 19 2013
4. Net weight: All packages will meet or exceed the stated net weight.
5. Shelf Life: 280 days

SHIPPING AND STORAGE CONDITIONS

1. Store at 0°F frozen for maximum shelf-life
2. All trailers must be clean and in good repair.

Confidential Trade Secret
Pursuant to 5 U.S.C. Sec 552(b)(4)



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PRODUCT STANDARDS

- | | |
|---------------------|-------------------------------------|
| 1. Foreign Material | None |
| 2. Odor | No off odor |
| 3. Color & Texture | Typical and consistent between lots |
| 4. Count | 50 links ± 2 links |
| 5. Length | 6.75" ± 1/4" |
| 6. Peeler Score | May not penetrate the protein skin |
| 7. Surface Fat | No visible fat flecks permitted |

PACKAGING REQUIREMENTS

- | | |
|--------------------------|----------------------------------|
| 1. Package Dimensions: | 11.0 x 7.5 x 3.0" |
| 2. Case Dimensions: | 10.625 x 7.625 x 6.625" (O.D.) |
| 3. Cube Feet: | 0.31 |
| 4. Pallet Configuration: | 22 per layer, 7 high (154 cases) |

Nutrition Facts	
Serving Size 1 Frank(91g)	
Servings Per Container 50	
Amount Per Serving	
Calories 270	Calories From Fat 220
% Daily Value *	
Total Fat 25g	38%
Saturated Fat 11g	55%
Trans Fat 1g	
Cholesterol 50mg	17%
Sodium 840mg	35%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 11g	
Vitamin A 4% - Vitamin C 0%	
Calcium 0% - Iron 6%	
* Percent Daily Values are based on a 2,000 calorie diet.	

Joe Sullivan
7/23/14