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







Item #: Pieces Per Case: Piece Size (oz.): Case Weight (lb.):

44-531 53 3.00 10.00

Data Generated: 1/8/2019

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.

Features & Benefits: Profitable--reduced labor costs and time requirements. Easy Preparation--cooks from a frozen state. Portion-Controlled--prepare only the amount needed. Verstile--fits a variety of menu trends and adds flexibility to your menu.

Safe--IQF to seal in freshness and flavor.

Technical Label Name: Fully Cooked Flamebroiled Rib Shaped Pork Pattie Smoke Flavoring Added

Brand: ADVANCE

Packaging Type: BULK-BAG

Master Case GTIN: 00880760008627

Master Case Gross Weight: 10.77900

Master Case Length: 18.00000

Master Case Width: 10.00000

Master Case Height: 6.00000

Master Case Cube: 0.62500

Cases/Layer: 10

Cases/Pallet: 70

Layers/Pallet: 7

Frozen Shelf Life (days): 365

Refrigerated Shelf Life (days): 0

CN Credit: 2.25 OZ MMA PORK

Preparation Method:

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

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

 $\label{thm:microwave:equation} \mbox{Microwave: Heat frozen product on high power for 2-4 minutes or until internal temperature reaches 165 degrees f.}$

Ingredient Statement: Pork, Barbecue 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, Textured 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)], Smoke Flavor, Salt, Modified Food Starch, Sodium Phosphate. CONTAINS: SOY

Nutrition Facts: Serving Size: 3.00 OZ (84 g) Servings Per Container: 53	
Calories / Calories from Fat:	190 / 110
	% Daily Value **
Total Fat 12 g	18%
Saturated Fat 4 g	20%
Trans Fat 0 g	
Cholesterol 35 mg	12%
Sodium 470 mg	20%
Total Carbohydrate 9 g	3%
Dietary Fiber 1 g	4%
Sugars 6 g	
Protein 14 g	
Vitamin A	2%
Vitamin C	2%

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

4% 8%

Calcium

Iron

Master-Case-Labels: 44-531

Nutritional Data:

Name	UoM	Per Serving	Per 100g
Calcium	mg	36.1	42.9
Calories	kcal	192.0	228.5
Calories from Fat	kcal	106.5	126.7
Cholesterol	mg	34.6	41.2
Dietary Fiber	g	1.2	1.5
Iron	mg	1.4	1.6
Protein	g	13.8	16.4
Saturated Fat	g	4.0	4.8
Serving Size	g	84.0	100.0
Sodium	mg	471.2	561.0
Sugars	g	6.4	7.6
Total Carbohydrate	g	9.2	10.9
Total Fat	g	11.8	14.0
Trans Fat	g	0.0	0.1
Vitamin A	IU	131.7	156.8
Vitamin C	mg	1.3	1.5





Manufacturer: AdvancePierre Foods Inc

Your Name

CN Labeling Technologist

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 Flamebroiled Rib Shaped Pork Pattie Smoke Flavoring Added Code No: __44-531

ne chart below shows the creditable	e amount of Meat/Mea	it Alternate deterr	mination.			
Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Credital Ingredient			Food Buying Guide Yield		Creditable Amount*
Ground Pork (No More than 24% Fat)	2.00	х	73%		%	1.46
		х				
A. Total Creditable Amount ¹		X				1.46
. Alternate Protein Product	rt below to determine t	he creditable amo			ed out.	
Description of APP, Manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	Pre	% of otein s-ls*	Divide by 18**	Creditable Amount APP***
Soy Protein Concentrate Response 1405	0.237	х	64	1.8%	3% 18	0.855
		X				
		х				
3. Total Creditable Amount ¹						
5. Total Orcaliable Allivalit						<u>0.855</u>
	T (A + B rounded dov	vn to nearest ¼	oz) ¹			<u>0.855</u> 2.25
C. TOTAL CREDITABLE AMOUNT EQUIVALENT GRAINS (ECT) The chart below shows the creditable Description of Creditable Ingredients per	G)		<u>, </u>			
EQUIVALENT GRAINS (EC	e amount of Grain use Ounces per Raw Portion of Creditable	d in finished good % of Enrichr	d		Formula ¹	2.25
EQUIVALENT GRAINS (EC	e amount of Grain use Ounces per Raw Portion of Creditable Whole Grain	d in finished good % of Enricht	d		Formula ¹	2.25
EQUIVALENT GRAINS (EC	e amount of Grain use Ounces per Raw Portion of Creditable Whole Grain Ingredient	d in finished good % of Enrichr	d		Formula ¹	2.25
EQUIVALENT GRAINS (EC the chart below shows the creditable Description of Creditable Ingredients per Food Buying Guide D. Total Creditable Amount fo Dotal Creditable Amount must be rounded Total Certify that the above information could cready to cook) con	e amount of Grain use Ounces per Raw Portion of Creditable Whole Grain Ingredient or Equivalent Grains d down to the nearest 1/4 weight (per portion)	% of Enrichr % of Enrichr % serving. Do not rou of product as pu	d ment und up. urchased	3.00 -	ounce serving	2.25 Credita Amou
EQUIVALENT GRAINS (EC the chart below shows the creditable Description of Creditable Ingredients per Food Buying Guide D. Total Creditable Amount for total Creditable Amount must be rounde Total certify that the above information count (ready to cook) concording to directions.	e amount of Grain use Ounces per Raw Portion of Creditable Whole Grain Ingredient or Equivalent Grains d down to the nearest 1/4 weight (per portion) nation is true and itains2.25 our	% of Enrichr % of Enrichr % serving. Do not rou of product as pu correct and the	und up. urchased at a 3 alent r	3.00 - neat/me	ounce serving at alternate w	2.25 Credita Amou
C. TOTAL CREDITABLE AMOUNT . EQUIVALENT GRAINS (ECT) The chart below shows the creditable Description of Creditable Ingredients per Food Buying Guide D. Total Creditable Amount for Total Creditable Amount must be rounded.	e amount of Grain use Ounces per Raw Portion of Creditable Whole Grain Ingredient or Equivalent Grains d down to the nearest 1/4 weight (per portion) nation is true and atains2.25 our	% of Enrichr % % % serving. Do not rou of product as put correct and the	d ment und up. urchased at a _3 alent r	3.00 - neat/me	ounce serving at alternate w	2.25 Credita Amou

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.



CORPORATE OFFICES 9990 Princeton Glendale Road Cincinnati, OH 45246 Phone 800-543-1604/513-874-8741 Fax 513-874-7180

Foods

**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.