

Flame Grilled Beef Steak Burger CN



Item #: 1-15-230 **Pieces Per Case:** 160 **Piece Size (oz.):** 3.00 **Case Weight (lb.):** 30.00

Data Generated: 1/8/2019

Data Valid As Of: 9/15/2018

Description: Fully cooked, thick, beef steak burger. Juicy, loose bite with mild beef taste. Natural shape with charmarks. Commodity processed product.

Features & Benefits: Great for Kids-high quality, all-meat CN labeled burger. Freshly Made Taste-handmade texture; flamegrilled, juicy, thick steak burger; loose bite; charmarks for a freshly grilled appearance; fully cooked; backyard-grilled flavor; mild beeftaste; consistent taste, product size and quality; natural shape; IQF to lock in freshness. High Quality USDA-Approved Raw Materials-made from USDA beef trim; all meat-no added water, phosphates, binders or fillers. Easy Preparation-tastes and holds better than burgers cooked from raw; feed more with faster speed of service during peak times; reduce labor costs; less waste; minimal cleanup, grease and shrinkage. Reduced Labor Costs-easy to prepare; just heat from frozen on a grill, in an oven, Turbochef or in a microwave; no thawing necessary; easy clean up. Decreased Food Safety Concerns-fully cooked to USDA HACCP requirements utilizing calibrated thermometers; enhanced food safety; reduces cross contamination risk in your kitchen.

Technical Label Name: Pub-Style Beef Steak Burgers Fully Cooked

Brand: Advance Pierre

Packaging Type: BULK-BAG

Master Case GTIN: 00880760034442

Master Case Gross Weight: 32.14100

Master Case Length: 19.75000

Master Case Width: 13.12500

Master Case Height: 12.75000

Master Case Cube: 1.91260

Cases/Layer: 7

Cases/Pallet: 21

Layers/Pallet: 3

Frozen Shelf Life (days): 455

Refrigerated Shelf Life (days): 0

CN Credit: 3 OZ MMA BEEF

Preparation Method:

Flat Grill: Add a small amount of oil to the grill (350 degrees f) and heat 1-3 ounce products for 4-7 minutes.

Conventional Oven: 350 degrees Fahrenheit for 10-15 minutes.

Convection Oven: 350 degrees Fahrenheit for 6-13 minutes.

Microwave: Heat frozen product on high power for 30 seconds-2 minutes.

Nutrition Facts:

Serving Size: 3.00 OZ (84 g)
Servings Per Container: 160

Calories / Calories from Fat: 190 / 110
% Daily Value **

Total Fat	13 g	20%
Saturated Fat	5 g	25%
Trans Fat	0 g	
Cholesterol	60 mg	20%
Sodium	260 mg	11%
Total Carbohydrate	0 g	0%
Dietary Fiber	0 g	0%
Sugars	0 g	
Protein	17 g	
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		8%

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

Steamer: Completely thaw burgers. Place burgers in a pan; staggering the patties. Cover the pan and place in steamer for 15 minutes (do not add water to the pan). After 15 minutes, uncover the pan and place back in the steamer for another 15 minutes.

Ingredient Statement: INGREDIENTS: Beef, Seasoning [Salt, Dextrose, Natural Flavors, Spice], Natural Flavoring.

CN Equivalency Statement: 1-15-230

Master-Case-Labels: 1-15-230

Nutritional Data:

Name	UoM	Per Serving	Per 100g
Calcium	mg	4.2	5.0
Calories	kcal	185.7	221.1
Calories from Fat	kcal	112.7	134.1
Cholesterol	mg	60.0	71.4
Dietary Fiber	g	0.0	0.0
Iron	mg	1.5	1.8
Protein	g	16.9	20.1
Saturated Fat	g	5.1	6.0
Serving Size	g	84.0	100.0
Sodium	mg	260.4	310.0
Sugars	g	0.0	0.0
Total Carbohydrate	g	0.1	0.1
Total Fat	g	12.5	14.9
Trans Fat	g	0.1	0.1
Vitamin A	IU	0.4	0.5
Vitamin C	mg	0.0	0.0



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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 Pub-Style Beef Steak Burgers Code No: 1-15-230

Manufacturer: AdvancePierre Foods Inc

Case/Pack/Count/Portion Size: Net Wt 30.00 LBS / 160 pc / 3.00= 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*
Commodity Ground Beef (not More than 20% Fat)	4.34	x	74%	3.21
		x		
		x		
A. Total Creditable Amount¹				<u>3.00</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***
		x			0
		x			
		x			
B. Total Creditable Amount¹					<u>0</u>
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)¹					<u>3.00</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
		%		
		%		
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: 3.00

I certify that the above information is true and correct and that a 3.00 - ounce serving of the above product (ready to cook) contains 3.00 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

Your Name
 CN Labeling Technologist

April 16, 2018

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.