

GFS® Breaded Beef Pattie

Item #: 269816 Pieces Per Case: 54 Piece Size (oz.): 3.00 Case Weight (lb.): 10.13



Product Status: Closed

Product Source: ROSS

Data Generated: 3/3/2018

Data Valid As Of: 12/11/2017

Description: Fully cooked, chopped beef with onion, breaded with a light, golden flour-based breading. Soy added. Oval shape.

Technical Label Name: Fully Cooked Chicken Fried Breaded Beef Patties

Brand: GFS

Packaging Type: BULK-LINER

Master Case GTIN: 10093901269819

Master Case Gross Weight: 11.39200

Master Case Length: 19.81250

Master Case Width: 13.18750

Master Case Height: 4.75000

Master Case Cube: 0.71820

Cases/Layer: 7

Cases/Pallet: 63

Layers/Pallet: 9

Frozen Shelf Life (days): 365

Refrigerated Shelf Life (days): 0

Preparation Method:

Deep Fryer: Preheat oil to 350 degrees f. Place frozen product in oil for 3 minutes or until internal temperature reaches 165 degrees f.

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 10-15 minutes or until internal temperature reaches 165 degrees f.

Microwave: Cook frozen product on high power for 2-3 minutes or until internal temperature reaches 165 degrees f.

Ingredient Statement: INGREDIENTS: Beef, Water, Textured Vegetable Protein Product [Soy Flour, 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)], Contains 2% or less of: Autolyzed Yeast Extract, Hydrolyzed Corn Gluten, Dextrose, Disodium Inosinate and Disodium Guanylate, Extractives of Paprika, Lactic Acid, Maltodextrin, Natural Flavors, Onion, Salt, Skim Milk, Sodium Phosphate, Soy Protein, Soy Sauce (Fermented Soybeans and Wheat, Salt), Soybean Oil, Spices, Sugar, Thiamine HCL, Wheat Gluten. Batter and Breaded with: Enriched Bleached Wheat Flour (Enriched with Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Contains less than 2% of: Caramel Color, Dextrose, Extractives of Paprika, Guar Gum, Kosher Gelatin, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Methylcellulose, Modified Corn Starch, Natural Flavoring, Soybean Oil, Potato Flour, Salt, Soy Flour, Soybean Oil, Spices, Yellow Corn Flour. Set in Vegetable Oil. CONTAINS: Milk, Wheat, Soy

CN Equivalency Statement: 269816

Master-Case-Labels: 269816

Nutrition Facts:

Serving Size: 3.00 OZ (84 g)
Servings Per Container: 54

Calories / Calories from Fat: 290 / 200

		% Daily Value **
Total Fat	22 g	34%
Saturated Fat	7 g	35%
Trans Fat	0 g	
Cholesterol	30 mg	10%
Sodium	430 mg	18%
Total Carbohydrate	15 g	5%
Dietary Fiber	1 g	4%
Sugars	2 g	
Protein	10 g	
Vitamin A		6%
Vitamin C		0%
Calcium		2%
Iron		10%

** 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	28.1	33.4
Calories	kcal	294.2	350.2
Calories from Fat	kcal	195.2	232.4
Cholesterol	mg	28.2	33.6
Dietary Fiber	g	1.3	1.5
Iron	mg	1.9	2.2
Protein	g	10.2	12.1
Saturated Fat	g	6.5	7.8
Serving Size	g	84.0	100.0
Sodium	mg	428.1	509.7
Sugars	g	1.6	1.9
Total Carbohydrate	g	15.1	17.9
Total Fat	g	21.6	25.8
Trans Fat	g	0.2	0.3
Vitamin A	IU	316.6	376.9
Vitamin C	mg	0.0	0.1



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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: Country Fried Breaded Beef Patty Code No: 269816

Manufacturer: AdvancePierre Foods Inc

Case/Pack/Count/Portion Size: Net Wt 10.13 LBS / 54 pc / portion size= 3.00 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*
		x		0
		x		
		x		
A. Total Creditable Amount¹				<u>0</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***
TVPP (Response 4403)	.2048	x	64.8	18	0.737
VPP (Solae ADM 163-118)	.118	x	64.8	18	0.42
		x			
B. Total Creditable Amount¹					<u>1.16</u>
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)¹					<u>1.00</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: 3.00 oz

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 1.00 ounces of equivalent meat/meat alternate and 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 Scardicchio

September 30, 2015

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.