

# Beef Meatloaf Slice



**Item #:** 3330    **Pieces Per Case:** 96    **Piece Size (oz.):** 3.00    **Case Weight (lb.):** 18.00

**Data Generated:** 1/16/2018

**Data Valid As Of:** 9/21/2016

**Description:** Fully cooked beef with bell pepper and spices. Soy added. Sliced loaf shape.

**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 addsflexibility to your menu. Safe--IQF to seal in freshnessand flavor.

**Technical Label Name:** FULLY COOKED MEAT LOAF

**Brand:** CLASSICS

**Packaging Type:** BULK-LINER

**Master Case GTIN:** 00071421033304

**Master Case Gross Weight:** 18.89300

**Master Case Length:** 15.88000

**Master Case Width:** 13.00000

**Master Case Height:** 6.63000

**Master Case Cube:** 0.79210

**Cases/Layer:** 9

**Cases/Pallet:** 54

**Layers/Pallet:** 6

**Frozen Shelf Life (days):** 455

**Refrigerated Shelf Life (days):** 0

**Preparation Method:**

Conventional Oven: From frozen state, bake on a pan in a preheated conventional oven at 350 degrees f for 15 minutes.

Convection Oven: From frozen state, bake on a pan in a preheated convection oven at 350 degrees f for 10 minutes

Microwave: On high for about 1-1/2 minutes. Microwave ovens vary. Times given are approximate.

**Ingredient Statement:** INGREDIENTS: BEEF, WATER, CATSUP (TOMATO CONCENTRATE (WATER AND TOMATO PASTE), HIGH FRUCTOSE CORN SYRUP, CORN SYRUP, VINEGAR, SALT, ONION POWDER, SPICE AND NATURAL FLAVORS), ONIONS, TEXTURED VEGETABLE PROTEIN (SOY PROTEIN CONCENTRATE, CARAMEL COLOR, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, THIAMINE MONONITRATE (B-1), PYRIDOXINE HYDROCHLORIDE (B-6), RIBOFLAVIN (B-2) AND CYANOCOBALAMIN (B-12)), PEPPERS, BREADCRUMBS (BLEACHED WHEAT FLOUR AND YEAST), SEASONING (SALT, ONION POWDER, HYDROLYZED SOY PROTEIN, SPICES, TURMERIC, DEXTROSE, GARLIC POWDER). CONTAINS: SOY, WHEAT

Nutrition Facts:		
Serving Size: 3.00 OZ (84 g)		
Servings Per Container: 96		
Calories / Calories from Fat:	200 / 130	
		% Daily Value **
Total Fat	14 g	22%
Saturated Fat	6 g	30%
Trans Fat	0.5 g	
Cholesterol	45 mg	15%
Sodium	490 mg	20%
Total Carbohydrate	5 g	2%
Dietary Fiber	1 g	4%
Sugars	2 g	
Protein	12 g	
Vitamin A		4%
Vitamin C		4%
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.

**CN Equivalency Statement:** 3330

**Master-Case-Labels:** 3330

## Nutritional Data:

Name	UoM	Per Serving	Per 100g
Calcium	mg	28.3	33.7
Calories	kcal	197.4	235.0
Calories from Fat	kcal	125.9	149.9
Cholesterol	mg	42.9	51.1
Dietary Fiber	g	0.9	1.1
Iron	mg	1.9	2.3
Protein	g	12.1	14.4
Saturated Fat	g	5.7	6.8
Serving Size	g	84.0	100.0
Sodium	mg	491.4	585.0
Sugars	g	1.7	2.0
Total Carbohydrate	g	5.3	6.3
Total Fat	g	13.9	16.6
Trans Fat	g	0.5	0.7
Vitamin A	IU	185.9	221.3
Vitamin C	mg	2.6	3.1



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**PRODUCT ANALYSIS FORM FOR NON-CN PRODUCTS  
 PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA)**

Product Name: Fully Cooked Beef Meatloaf Slice Code No: 3330  
 Manufacturer: AdvancePierre Foods  
 Case/Pack/Count/Portion Size: \_\_\_\_\_

**I. Meat/Meat Alternate**

The chart below shows how 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*
Meat Block (Greater than 30% Fat)	N/A	x	N/A	N/A
		x		
		x		
<b>A. Total Creditable Amount<sup>1</sup></b>				<u>N/A</u>

\*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

**II. Alternate Protein Product (APP)**

If the product contains APP, the chart below to determine the creditable amount of APP is filled out. If APP is used, documentation as described in Attachment A of the sample statement for each APP used is provided.

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***
TVP-Textured Vegetable Protein Solae™ - Response® 4415	0.147	x	64.8%	÷ by 18	0.529
		x		÷ by 18	
		x			
<b>B. Total Creditable Amount<sup>1</sup></b>					<u>0.529</u>
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)</b>					<u>0.50</u>

\*Percent of Protein As-Is is provided on the attached APP documentation.

\*\*18 is the percent of protein when fully hydrated.

\*\*\*Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

<sup>1</sup>Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up.


If you are also crediting APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

Total weight (per portion) of product as purchased: 0.50 oz.

**I certify that the above information is true and correct and that a 3.00 - ounce serving (1 slice) of the above product (ready for serving) contains 0.50 ounces of equivalent meat alternate 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).

  
 \_\_\_\_\_  
 Jennifer Hoppe  
 Labeling and Commercialization Services Coordinator

June 13, 2012  
 \_\_\_\_\_  
 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 not a CN labeled product and the CN PQC Program, which ensures that every production run obtains the above numbers, is not applicable to the production of this item. The numbers above are based on current specifications.



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 Solae™  
Innovation through Nature



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QTP120202012

February 2, 2012

This memo is to confirm that **RESPONSE® 4415**, manufactured by Solae, LLC, meets the requirements of **Appendix A 7 CFR to Parts 210, 220, 225 and 226** for Alternate Protein Products. These requirements are:

**1) This product is processed so that some portion of the non-protein constituents of the food, have been removed. This product is a safe and suitable edible product produced from a plant source.**

**2) The biological quality of this protein is at least 80 percent that of casein, determined by Protein Digestibility Corrected Amino Acid Score (PDCAAS). The PDCAAS RESPONSE® 4415 is 1.0. Method to calculate is as follows:**

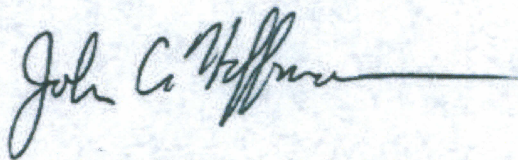
1. Determine protein content.
2. Determine essential amino acid (EAA) content.
3. Determine amino acid ratios by dividing the EAA content by the reference EAA content (the reference EAA content we use is the FAO/WHO 2-5 year old amino acid pattern).
4. The lowest ratio is the uncorrected EAA score (typically 1.04 for Methionine + Cysteine).
5. Determine digestibility (97% for our soy proteins).
6. Calculate PDCAAS by multiplying uncorrected EAA score by the digestibility (1.04 x 0.97 = 1.0). Scores over 1.0 are rounded down to 1.0.

**3) This product contains at least 18 percent protein by weight when fully hydrated or formulated. The maximum hydration ratio allowed for RESPONSE® 4415 is 2.6 parts water to 1 part RESPONSE® 4415 to achieve 18% protein by weight.**

**4) The protein content of RESPONSE® 4415 is 64.8% (as-is).**

Your company may make applications to FNS/USDA based on this confirmation.

Sincerely,



John Hoffmann  
Director of Quality Assurance

Version: 1.0 Issue Date: 02 FEB 2012 Supersedes all previous Solae Talking Point documents provided by Solae, LLC

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