



Asian Food Solutions®

NUTRITION . TASTE . VALUE

FULLY COOKED KOREAN BBQ STYLE BEEF

Product code:

74005 – GTIN# 00856235005637

MADE WITH USDA CHOICE

INGREDIENTS: BEEF, WATER, CORN STARCH, EGG WHITES, SODIUM PHOSPHATES, SALT, WHITE PEPPER
KOREAN BBQ SAUCE: (WATER, SUGAR, SOY SAUCE [WATER, SOYBEANS, WHEAT, SALT], MALTODEXTRIN, MOLASSES, DEHYDRATED GARLIC, CONTAINS LESS THAN 2% OF: DEHYDRATED ONION, SESAME OIL, YEAST EXTRACT, SPICE, XANTHAN GUM AND CITRIC ACID).

CONTAINS: EGGS, SOY, WHEAT

Nutrition Facts	
Serving Size 1 serving (118g/4.2oz)	
Servings Per Container 152	
Amount Per Serving	
Calories 180	Calories from Fat 30
% Daily Value*	
Total Fat 3g	5%
Saturated Fat 1.5g	7%
Trans Fat 0g	
Cholesterol 55mg	19%
Sodium 410mg	17%
Total Carbohydrate 18g	6%
Dietary Fiber 0g	0%
Sugars 10g	
Protein 18g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 10%
* Percent Daily Values are based on a 2,000 calorie diet.	

PACKAGING:

A. NET CASE WEIGHT:	40.09# NET; 41.74# GROSS
B. FROZEN SHELF LIFE	18 MONTHS
C. SERVINGS PER CASE	152
D. SERVING SIZE	4.22 OZ
E. CASE DIMENSION	19.75" x 13.25" x 6.25"
F. Ti x Hi	6 x 8
G. PACK SIZE	8 / 5.011 LBS BAG

COOKING INSTRUCTIONS:

Convection Oven, If Frozen, Pre-heat oven to 400 F. Place beef with sauce in hotel pan uncovered. Bake in oven for 20 - 25 minutes until sauce is caramelized and product reaches 165 F. Reduce time by 6 - 8 minutes if product is thawed.

Serving, Equipment and times may vary. Use thermometer to ensure food temperature is 165 F or above. Place cooked beef with sauce in a serving pan. Mix well then serve.

CN Equivalency = 2 M/MA (Serving size = 4.22oz)

Sample Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative

Product Name: Korean Beef Code No.: 74005

Manufacturer: Asian Food Solutions Case/Pack/Count/Portion/Size: 4.22 oz. 152 servings

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Beef Special Trim	3.52	X	0.57	2.0064
		X		
		X		
A. Total Creditable M/MA Amount¹				

*Creditable Amount Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information

II . Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					2.00

*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.

¹Total 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 crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total C creditable APP Amount from box B to box C.


Total weight (per portion) of product as purchased 4.22 oz

Total creditable amount of product (per portion) 2.00

(Reminder: Total creditable amount cannot count for more than the total weight of product)

I certify that the above information is true and correct and that a 4.22 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation

 Signature  _____
 Title Co-President

Lincoln Yee
 Printed Name
 11/20/17
 Date
 888-499-6888
 Phone Number