



PRODUCT DESCRIPTION SHEET

PRODUCT: Food Service Franks - VP
BRAND/LABEL: Made With Black Angus Beef
MANUFACTURER: Farmland - Black Angus
PRODUCT GTIN: Smithfield
DATE: 00070247816382
February 21, 2019

General

- All product is produced in accordance with good manufacturing practices and conforms to all applicable federal, state and local regulations

Ingredients

- Beef, Water, Dextrose, Corn Syrup, Contains 2% or less of Salt, Potassium Lactate, Flavorings, Autolyzed Yeast, Sodium Phosphate, Sodium Diacetate, Ascorbic Acid, Sodium Nitrite, Extract of Paprika

Physical

Meat

- Fresh Black Angus beef

Appearance

- Free from grease, fat caps, and pitting - external
- Smooth with lean meat visible - internal
- Light to medium reddish brown - internal
- Skinless

Texture

- Firm, moist and tender

Flavor

- Mild, meaty and slightly smoky

Process

- Stuffed into casings
- Fully cooked
- Casings stripped
- Roller-grill tested
- Packaged

Dimensions

Size

Length

Count/Case

4/1

5.875"

40-42

Packaging

- Vacuum Packed
- Franks neatly stacked without criss-crossing
- Corrugated container with Black Angus logo

Weight

- Piece - variable (see dimensions)
- Bag – 5.0 Pounds
- Case - 10 pounds net weight
- Slight variation in piece weights are possible due to normal process variance, however, average weights per box will meet or exceed the stated weight

Shipping

- Case dimensions 10.625" x 7.625" x 6.438"
- Outside cubic feet 0.302
- Pieces per case 2
- Cases per pallet 198
- Stack pattern 22/layer by 9/high

Code

- Four digit Julian date of production in the form of YDDD
- Lot designation
- Establishment number

Handling

Storage

- Hold at or below 0 °F

Shelf Life

- Customer is guaranteed 30 days shelf life on delivery

Quality

Reporting

- If quality issues arise, make sure that all packaging and product are saved for review and retrieval of pertinent information (i.e., producing facility, lot, etc...)
- All quality issues should be reported to your company's corporate offices
- Your company's corporate offices will report the issues (along with all pertinent information) to Smithfield's Quality Assurance contact person
- Smithfield's Quality Assurance contact person will notify Product Management

GMPs

- Good Manufacturing Practices may be made available for review on an "In Plant" basis only

Nutrition

- Data submitted for this product are on an "AS PURCHASED" basis
- Serving Size = 113 gram (4 ounces)

CN Label

- Not CN labeled

Nutrient Analysis

Nutrients/ Calories	Per 100 gram (not rounded)	Per Serving Label Value (rounded)	% Daily Values (rounded)	Unit Weight
Calories	315	360		kcal
Calories from fat	248	270		kcal
Total fat	27.5	30	46	grams
Saturated Fat	11.4	12	60	grams
Trans Fat	0	0		grams
Cholesterol	56	60	21	milligrams
Sodium	934	1040	43	milligrams
Carbohydrates	5.5	6	2	grams
Dietary Fiber	0.0	0	Not a significant source	grams
Sugars	3.4	4		grams
Protein	10.8	12		grams
Vitamin A	4		0	IU
Vitamin C	0.01		0	milligrams
Calcium	13		0	milligrams
Iron	0.86		6	milligrams
Moisture				grams

**Product
Analysis**

Confidentiality

- The above nutrient analyses represent typical production lots, these are not guaranteed as minimum or maximum levels
- Smithfield certifies that the above meat product (ready for serving) contains **4.00** ounces lean meat/meat alternate per **4.00** ounces when prepared according to directions
- We regard this information as **CONFIDENTIAL & PROPRIETARY INFORMATION** of Smithfield. It shall not be disclosed, copied or used for any purpose other than that for which it is specifically furnished, without prior written consent of Smithfield.



Good food. Responsibly.®

Product Name: Black Angus Beef Franks Code No.: 70247 81638 7

Manufacturer: Smithfield Case/Pack/Count/Portion/Size: 4/1, 10#

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 *
Franks	4.00 oz	X	1:1	4.00 oz
		X		
		X		
A. Total Creditable M/MA Amount¹				4.00 oz

*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***
NA		X		÷ by 18	NA
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					NA
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					4.00 oz

*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 Creditable APP Amount from box B to box C.

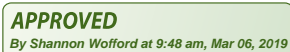
Total weight (per portion) of product as purchased 4.00 oz

Total creditable amount of product (per portion) 4.00 oz

(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 4.00 ounce serving of the above product (ready for serving) contains 4.00 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
Shannon Wofford
Printed Name

Labeling compliance
Title
03-06-19
Date
724-335-8002
Phone Number