

PRODUCT SPECIFICATION

Product Code: 10423

Product Name:	MagniFoods® Cooked Beef Pizza Topping	Box UPC:	10020534570951
Label Code:	10423	Package UPC:	Not Applicable
Order Code:	57095	USDA Est. #:	6829-A
Prepared By (Date):	Julee Petersen (4/24/2014)	Location:	Nevada, IA 50201-0209

FORMULATION INFORMATION

Ingredient Statement: Beef, Water, Textured Vegetable Protein (Soy Flour, Soy Protein Concentrate, Caramel Color), Salt, Seasoning (Sugar, Spice, Hydrolyzed Corn Protein), Sodium Phosphates.

Allergen Information: Contains Soy. Product is formulated with no gluten-containing ingredients.

PHYSICAL CHARACTERISTICS

Color: Medium brown cooked meat color

Flavor: Distinctive and uniform sweet beef with a predominate pepper flavor

Aroma: Free of any rancid or off odor

Size: Irregular shaped, 1/4 inch by 1/2 inch nuggets; Average 40 to 45 nuggets per ounce

Frozen State: Individually quick frozen (IQF) to internal temperature of at least 0 degrees F after cooking, resulting in a free-flowing condition

Foreign Material: No bone chips, gristle or other foreign material will be present; Product will pass through metal detector(s) prior to packaging

STORAGE INFORMATION

Plant Storage: Stored at -5 degrees F or below until shipping

Shelf Life: Product must be stored at 0 degrees F or below. To ensure optimum flavor, we recommend using product in your process within 9 months of the date of production. If it is necessary to thaw this product, it must be done at a refrigerated state of 35 degrees F or below. To assure food safety, product should be held at this refrigerated state for no more than 5 days. Once product is opened and/or used in your process, the shelf-life of the item becomes totally dependent on the storage and handling practices of the operation.

PACKAGING (External Measurements)

Units/Case: 2/5 lb. bag(s)

Package Type: Polyethylene bags (acceptable for freezing product without cause of dehydration) sealed by heat

Case Weight: 10.00 lbs. (net) 10.56 lbs. (gross)

Case Dimensions: 12.00 " (L) X 9.31 " (W) X 7.00 " (H)

Case Cube: 0.453 cubic foot

Palletization: 17 cases per layer - 10 layers per pallet

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DATE CODE INFORMATION

Eight Digit Production Date Code Number (printed on warehouse inventory label applied to side panel of each carton):

Example: PACKED ON 01/26/09 - 13
Explanation: First six digits: packed on date (01 month, 26 day, 09 year)
 Next two digits: hour of production (13 or 1:00 p.m.)

Eleven Digit Production Date Code Number (stamp on each bag):

Example: PACKED ON 01-26-09 1 - 1320
Explanation: First six digits: packed on date (01 month, 26 day, 09 year)
 Next digit: production line (1 or 2)
 Last four digits: military time (1320 or 1:20 p.m.)

**CHEMICAL SPECIFICATIONS
(Finished Product Analysis)**

Moisture: 60 ± 3%
Fat: 12 ± 3%

MICROBIOLOGICAL SPECIFICATIONS

<u>Characteristics</u>	<u>Limits/Gram</u>	<u>Analysis Method</u>
Aerobic Plate Count:	< 10,000/gm	FDA-BAM, Ch. 3, 8th ed.
Staphylococcus aureus (coagulase positive):	< 10/gm	FDA-BAM, Ch. 12, 8th ed.
Coliforms:	< 100/gm	FDA-BAM, Ch. 4, 8th ed.
E. Coli:	< 10/gm	FDA-BAM, Ch. 4, 8th ed.
Yeast and Molds:	< 50/gm	FDA-BAM, Ch. 18, 8th ed.

This product is produced under a HACCP plan that has been validated to achieve a minimum of a 7 log reduction of Salmonella (It should be recognized that this process lethality also results in cooked products free of E. coli 0157:H7 and Listeria monocytogenes). This process is compliant with USDA Compliance Guidelines for Lethality (Appendix A) and Stabilization (Appendix B). Under provisions of 9 CFR 430.4(b)(2), this product is classified as Alternative 2 (a post-lethality exposed product with a process that suppresses or limits the growth of Listeria monocytogenes). Extensive environmental sampling and product verification testing are conducted to assure that these products are not contaminated with pathogens after processing.

NUTRITIONAL INFORMATION

Mandatory Nutrients	Results Per 100g	Amount Per Serving (56g)	Nutrient Facts	Amount Per Serving (56g)	% Daily Value
Total Calories	200.60 Cal	112.34 Cal	Total Calories	110 Cal	
Calories from Fat	108.00 Cal	60.48 Cal	Calories from Fat	60 Cal	
Total Fat	12.00 g	6.72 g	Total Fat	7 g	10 %
Saturated Fat	4.91 g	2.75 g	Saturated Fat	2.5 g	14 %
Trans Fat	0.66 g	0.37 g	Trans Fat	0 g	
Cholesterol	44.33 mg	24.82 mg	Cholesterol	25 mg	8 %
Sodium	1113.70 mg	623.67 mg	Sodium	620 mg	26 %
Carbohydrates	7.86 g	4.40 g	Carbohydrates	4 g	1 %
Dietary Fiber	3.50 g	1.96 g	Dietary Fiber	2 g	8 %
Sugars	3.05 g	1.71 g	Sugars	2 g	
Protein	17.50 g	9.80 g	Protein	10 g	
Total Vitamin A	1.23 IU	0.69 IU	Total Vitamin A		0 %
Vitamin C	0.00 mg	0.00 mg	Vitamin C		0 %
Calcium	59.47 mg	33.30 mg	Calcium		4 %
Iron	2.19 mg	1.23 mg	Iron		6 %

The information contained herein is, to the best of our knowledge, correct. The data is based on mean values from the Genesis R&D SQL computerized database (ESHA Research, 2010) and verified with periodic laboratory testing.

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