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PRODUCT ANALYSIS FORM FOR NON-CN PRODUCTS
PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/M/A) AND BREAD/BREAD ALTERNATE (B/BA)

Product Name: Chicken Fried Breaded Patties Made With Beef and Chicken Code No: 96041
 Manufacturer: AdvancePierre Foods, Inc.
 Case/Pack/Count/Portion Size: 90/3.20oz Servings Net Weight 18 LBS

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*
Beef	N/A	x	Greater than 30% Fat (Not Creditable)	N/A
Mechanically Separated Chicken	.6651	x	70%	0.4656
A. Total Creditable Amount¹				<u>.4656</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***
Solae Company™ Centex™ 4145	0.3937	x	52.2	÷ by 18	1.14
B. Total Creditable Amount¹					<u>1.14</u>
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)¹					<u>1.50</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.

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 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.

III. Bread/Bread Alternate

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	% of Enrichment	Formula ¹	Creditable Amount ²
Breader	0.3555	82.77	X 28.35÷16	0.52
Batter	0.1896	93.46	X 28.35÷16	0.31
D. Total Creditable Amount for Bread/Bread Alternate²				<u>0.75</u>

¹Ounces x percent of Ingredient x percent of Enrichment x 28.35 gm credit per serving ÷ 16.00 grams per bread/bread alternate serving.

²Total Creditable Amount must be rounded **down** to the nearest ¼ serving. Do **not** round up.

Total weight (per portion) of product as purchased: 3.20oz

I certify that the above information is true and correct and that a 3.20 - ounce serving of the above product (ready for serving) contains 1.50 ounces of equivalent meat/meat alternate and 0.75 serving of bread 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 Manager

June 6, 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.



Product Standard

CENTEX™ 4145 Textured Vegetable Protein Product

Product Description

CENTEX™ 4145 is a dry, lightly caramel colored, unflavored, fortified, textured soy flour that has a cooked meat appearance when hydrated and a designated particle size of 1/8 inch (4 mm) crumble. CENTEX 4145 is fortified to meet the Child Nutrition Program requirements.

This product is produced using The Solae Company's Quality Management System, which is based on sound quality principles intended to ensure the consistency, safety and performance of our products.

Product Analysis

Assay	Specifications	Methods of Analysis
Chemical Analysis		
Moisture	Max 10%	AOCS Sc 2-49
Protein, As Is	Min 62.2%	AOCS Ba 4a-93

Assay	Specifications	Methods of Analysis
Physical Properties		
Particle Size % retained on #4 (4.75 mm)	Max 5%	AOCS Da 28-39
Particle Size % thru #20 (0.85 mm)	Max 3%	AOCS Da 28-39

Assay	Specifications	Methods of Analysis
Microbiological Analysis		
Standard Plate Count	Max 10,000/g	FDA-BAM 8th Ed.
Salmonella (750g)	Negative	FDA-BAM 8th Ed.
E. coli /g (by test)	Negative	APHA Compendium 3rd Ed.

Ingredient Statement

Soy Flour, Caramel Color, Zinc Oxide, Nicotinic Acid, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), and Cyanocobalamin (B12).

Child Nutritional Applications

PCCAAS: 0.88 Amino acid analysis corrected for true protein digestibility.
Protein (% as is) 52.2 Min
Hydration: To equal 18% protein, hydrate at 1.9 to 1 ratio of water to CENTEX.

This product is a textured soy flour produced from soybeans where processing has removed the oil.

This product meets USDA-FNS requirements for Alternate Protein Products (APP) for the National School Lunch Program, School Breakfast Program, Summer Food Service Program, and Child and Adult Care Food Program as specified in Appendix A of 7 CFR 210, 220, 225, and 226.