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

Product Name: Fully Cooked Flamebroiled Patties Made with Beef & Chicken (Caramel Color Added) Code No: 87241

Manufacturer: AdvancePierre Foods, Inc.

Case/Pack/Count/Portion Size: Net Wt. 25.5 Lbs. / Bulk Packed / 136 / 3 oz.

**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*
Ground Beef > 30% Fat (50%)	0.898	x	N/A – Over the 30% Fat Limitation	0.000
Mechanically Separated Chicken	0.876	x	70%	0.613
		x		
<b>A. Total Creditable Amount<sup>1</sup></b>				<b>0.613</b>

\*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 – Soy Flour – ADM® TVP® 163-218	0.565	x	50%	÷ by 18	1.570
Isolated Soy Protein – Solae™ Supro® 515	0.114	x	86%	÷ by 18	0.544
<b>B. Total Creditable Amount<sup>1</sup></b>					<b>2.114</b>
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)</b>					<b>2.50</b>

\*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: 3.00 oz**

**I certify that the above information is true and correct and that a 3.00 - ounce serving of the above product (ready for serving) contains 2.50 ounces of equivalent meat/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).

Lena Seckman  
 Labeling Coordinator

January 22, 2014

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.



**TVP<sup>®</sup>**  
**163-218**

**DOCUMENTATION FOR ADM PRODUCTS  
USED AS ALTERNATE PROTEIN PRODUCTS (APP)  
FOR CHILD NUTRITION (CN) PROGRAM**

- a) ADM certifies that this product meets all requirements for APP intended for use in finished CN products as described in Appendix A of 7 CFR 210, 220, 225, and 226.
- b) ADM certifies that this product has been processed so that some portion of the non-protein constituents has been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non protein constituents.
- c) The PDCAAS score for this product is .94. It was calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989 in Rome, Italy.
- d) The protein level by weight of this product is at least 18% when hydrated at a ratio of 1.77 parts water to one part product.
- e) The protein level of this product is certified to be at least 50.0% on an "as is" basis as purchased.

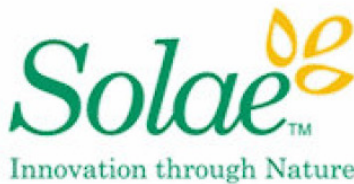
**Ingredient Statement:** Textured Vegetable Protein Product [Soy flour, Caramel color (contains sulfite), Zinc oxide, Niacinamide, Ferrous sulfate, Copper gluconate, Vitamin A palmitate, Calcium pantothenate, Thiamine mononitrate (B1), Pyridoxine hydrochloride (B6), Riboflavin (B2), and Cyanocobalamin (B12)].

This certification applies to the ingredient product as supplied by ADM and is valid 1 year from certification. The meat/meat alternate credit for products used in CN programs should be calculated using the correct as-is protein value for the respective APP ingredient. If multiple APP ingredients are used in the formulation of a CN product, then each APP ingredient should be calculated separately to determine the oz. meat alternate provided. Additional information is available from ADM to assist you with this calculation.

Date: 06-17-12

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This memo is to confirm that SUPRO<sup>®</sup> 515, 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 SUPRO<sup>®</sup> 515 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 ( $1.04 \times 0.97 = 1.0$ ). 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 SUPRO<sup>®</sup> 515 is 3.77 parts water to 1 part SUPRO<sup>®</sup> 515 to achieve 18% protein by weight.**
- 4) **The protein content of SUPRO<sup>®</sup> 515 is 86% (as-is).**

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

John Hoffmann  
Director of Quality Assurance

Version: 1.0 Issue Date: 03.FEB.2012 Reviewed Date: 03.FEB.2012 Supersedes all previous Solae Talking Point documents provided by Solae, LLC

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