

Charbroil Pattie For Salisbury

Item #: 84022 Pieces Per Case: 53 Piece Size (oz.): 3.00 Case Weight (lb.): 9.94



Data Generated: 1/16/2018

Data Valid As Of: 9/21/2016

Description: Fully cooked beef and chicken with onion and seasonings. Soy added. Char marked.

Features & Benefits: Convenient and safe--fully cooked. Profitable--consistent food costs and less labor. Fresh and Flavorful--IQF. No Thawing Necessary--heats from a frozen state. Reduced Waste--individual portions.

Technical Label Name: Flamebroiled Patties For Salisbury

Brand: CLASSICS

Packaging Type: BULK-LINER

Master Case GTIN: 00031602052951

Master Case Gross Weight: 10.71300

Master Case Length: 19.06250

Master Case Width: 9.81250

Master Case Height: 4.68750

Master Case Cube: 0.50740

Cases/Layer: 10

Cases/Pallet: 90

Layers/Pallet: 9

Frozen Shelf Life (days): 365

Refrigerated Shelf Life (days): 0

Preparation Method:

Conventional Oven: Do not overlap. Conventional oven: frozen: 400 degrees f for 13-15 minutes. Defrosted: conventional oven: 400 degrees f for 7-10 minutes.

Convection Oven: Convection oven: frozen: 375 degrees f for 11-14 minutes. Defrosted: 375 degrees f for 6-8 minutes.

Ingredient Statement: INGREDIENTS: BEEF, MECHANICALLY SEPARATED CHICKEN, ONIONS, WATER, TEXTURED VEGETABLE PROTEIN PRODUCT [SOY FLOUR, CARAMEL COLOR, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, THIAMINE MONONITRATE (B1), PYRIDOXINE HYDROCHLORIDE (B6), RIBOFLAVIN (B2), CYANOCOBALAMIN (B12)], SOY GRITS, FLAVORING, SALT, SEASONING [DRIED SOY SAUCE (CONTAINS SOYBEANS, WHEAT, AND SALT), SALT, AUTOLYZED YEAST EXTRACT, AND BEEF FLAVOR (CONTAINS BEEF STOCK AND BEEF FAT)]. CONTAINS: SOY, WHEAT

[CN Equivalency Statement: 84022](#)

[Master-Case-Labels: 84022](#)

Nutrition Facts:

Serving Size: 3.00 OZ (84 g)
Servings Per Container: 53

Calories / Calories from Fat: 240 / 170	
% Daily Value **	
Total Fat 19 g	29%
Saturated Fat 7 g	35%
Trans Fat 0.5 g	
Cholesterol 50 mg	17%
Sodium 470 mg	20%
Total Carbohydrate 6 g	2%
Dietary Fiber 2 g	8%
Sugars 1 g	
Protein 13 g	
Vitamin A	4%
Vitamin C	2%
Calcium	4%
Iron	10%

** Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.



Nutritional Data:

Name	UoM	Per Serving	Per 100g
Calcium	mg	36.6	43.6
Calories	kcal	238.7	284.1
Calories from Fat	kcal	167.5	199.5
Cholesterol	mg	49.7	59.2
Dietary Fiber	g	2.0	2.4
Iron	mg	1.7	2.0
Protein	g	12.9	15.4
Saturated Fat	g	7.1	8.5
Serving Size	g	84.0	100.0
Sodium	mg	470.9	560.6
Sugars	g	1.3	1.5
Total Carbohydrate	g	5.5	6.6
Total Fat	g	18.6	22.1
Trans Fat	g	0.5	0.6
Vitamin A	IU	152.3	181.4
Vitamin C	mg	1.4	1.7



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

Product Name: Flamebroiled Patties For Salisbury Code No: 84022

Manufacturer: AdvancePierre Foods

Case/Pack/Count/Portion Size: Net Wt. 9.94 Lbs / Bulk Packed / 53/3

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*
Beef > 30% Fat (50%)	1.214	x	N/A – Over the 30% Fat Limitation	0.000
Mechanically Separated Chicken	1.168	x	70%	0.818
		x		
A. Total Creditable Amount¹				0.818

*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 Solae™ - CENTEX® 4145	0.183	x	52.2%	÷ by 18	0.531
		x		÷ by 18	
		x			
B. Total Creditable Amount¹					0.531
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					1.25

*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.

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 1.25 ounce 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).

Tamela Harsha
 Tamela Harsha
 Labeling and Commercialization Services Coordinator

June 21, 2011
 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.

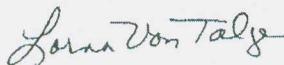
June 23, 2009

This memo is to confirm that **CENTEX[®] 4145**, 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 CENTEX[®] 4145 is 0.88. 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 CENTEX[®] 4145 is 1.9 parts water to 1 part CENTEX[®] 4145 to achieve 18% protein by weight.**
- 4) **The protein content of CENTEX[®] 4145 is 52.2% (as-is).**

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

Sincerely,



Lorna Von Talge
Product Quality Lead