

GFS® Flame Grilled Beef Pattie

Item #: 512590 Pieces Per Case: 64 Piece Size (oz.): 3.00 Case Weight (lb.): 12.00



Product Status: Closed

Product Source: ROSS

Data Generated: 3/3/2018

Data Valid As Of: 4/29/2017

Description: Fully cooked, beef pattie. Lightly seasoned with only 300mgsodium per 3-ounce portion. Soy added. Hoagie shape with charmarks.

Technical Label Name: Fully Cooked Char-Broiled Hoagie Beef Patties

Brand: GFS

Packaging Type: BULK-BAG

Master Case GTIN: 00093901125903

Master Case Gross Weight: 13.50600

Master Case Length: 18.00000

Master Case Width: 10.00000

Master Case Height: 5.50000

Master Case Cube: 0.57290

Cases/Layer: 10

Cases/Pallet: 80

Layers/Pallet: 8

Frozen Shelf Life (days): 365

Refrigerated Shelf Life (days): 0

Preparation Method:

Conventional Oven: Preheat oven to 350 degrees f. Bake frozen product for 15-17 minutes.

Convection Oven: Preheat oven to 350 degrees f. Bake frozen product for 6-8 minutes.

Microwave: Heat frozen product on high power for 80-90 seconds.

Ingredient Statement: Ingredients: Beef, Water, Soy Protein Concentrate, Seasoning (Sugar, Salt, Monosodium Glutamate, Spices, Paprika, Tumeric Soybean Oil), Dextrose, Potassium Phosphates. Contains: Soy

CN Equivalency Statement: 512590

Master-Case-Labels: 512590

Nutrition Facts:

Serving Size: 3.00 OZ (84 g)
Servings Per Container: 64

Calories / Calories from Fat: 190 / 120

% Daily Value **

Total Fat	13 g	20%
Saturated Fat	5 g	25%
Trans Fat	0.5 g	
Cholesterol	30 mg	10%
Sodium	300 mg	13%
Total Carbohydrate	4 g	1%
Dietary Fiber	2 g	8%
Sugars	1 g	
Protein	15 g	
Vitamin A		0%
Vitamin C		0%
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	47.0	55.9
Calories	kcal	187.1	222.7
Calories from Fat	kcal	117.8	140.3
Cholesterol	mg	32.4	38.5
Dietary Fiber	g	2.1	2.5
Iron	mg	1.9	2.3
Protein	g	14.8	17.7
Saturated Fat	g	5.3	6.3
Serving Size	g	84.0	100.0
Sodium	mg	300.6	357.9
Sugars	g	1.1	1.3
Total Carbohydrate	g	3.6	4.3
Total Fat	g	13.0	15.5
Trans Fat	g	0.6	0.7
Vitamin A	IU	23.7	28.3
Vitamin C	mg	0.0	0.0



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PRODUCT ANALYSIS FORM FOR NON-CN PRODUCTS

PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA) AND BREAD/BREAD ALTERNATE (B/BA)

Product Name: Fully Cooked Beef Hoagie Patty Code No: 512590

Manufacturer: AdvancePierre Foods, Inc.

Case/Pack/Count/Portion Size: Net Weight 12.00 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 (Not More Than 30% Fat)	1.78	X	70%	1.249
		x		
		x		
A. Total Creditable Amount¹				<u>1.249</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***
TVP – Soy Protein Concentrate – Response 4410	0.483	X	65%	18	1.738
		X			
B. Total Creditable Amount¹					<u>1.738</u>
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)¹					<u>2.75</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
D. Total Creditable Amount for Bread/Bread Alternate²				

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: 3.00 oz

I certify that the above information is true and correct and that a 3.00 - ounce serving of the above product (ready for cooking) contains 2.75 ounces of equivalent meat/meat alternate and 0.00 servings 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).

Ashley M. Sexton

Ashley Sexton

Child Nutrition Labeling Technologist

*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.

December 18, 2013

Date

7034410, 7036026, 7038720 & 7025, rev'd 09/20/2012 from Solae, LLC



Headquarters
4300 Duncan Avenue
St. Louis, MO 63110
314.659.3000
QTP120202010

February 2, 2012

This memo is to confirm that **RESPONSE[®] 4410**, 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 RESPONSE[®] 4410 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 RESPONSE[®] 4410 is 2.6 parts water to 1 part RESPONSE[®] 4410 to achieve 18% protein by weight.

4) The protein content of RESPONSE[®] 4410 is 64.8% (as-is).

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

Sincerely,



John Hoffmann
Director of Quality Assurance

Version: 1.0 Issue Date: 02.FEB.2012 Supersedes all previous Solae Talking Point documents provided by Solae, LLC

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