

GFS® Flame Grilled Beef Salisbury Steak

Item #: 512606 Pieces Per Case: 72 Piece Size (oz.): 2.67 Case Weight (lb.): 12.01



Product Status: Closed

Product Source: ROSS

Data Generated: 3/3/2018

Data Valid As Of: 6/22/2017

Description: Fully cooked beef with bell pepper and onion for added flavor. Contains less than 300mg of sodium per 2.67-ounce serving. Soy added. Oval shape. Charmarked.

Technical Label Name: Fully Cooked Char-Broiled Salisbury Steaks Caramel Color Added

Brand: GFS

Packaging Type: BULK-LINER

Master Case GTIN: 10093901774054

Master Case Gross Weight: 13.54700

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 7-9 minutes.

Microwave: Heat frozen product on high power for 75-85 seconds.

Ingredient Statement: Ingredients: Beef, Water, Soy Protein Concentrate, Seasoning [Wheat Flour, Dehydrated Onion, Salt, Whey, Hydrolyzed Soy Protein, Hydrolyzed Corn Protein, Caramel Color, Dextrose, Sugar, Dehydrated Bell Peppers, Monosodium Glutamate, Spice, Natural Flavors], Potassium Phosphates, Salt, Caramel Color. Contains: Wheat, Soy, Milk

CN Equivalency Statement: 512606

Master-Case-Labels: 512606

Nutrition Facts:

Serving Size: 2.67 OZ (75 g)
Servings Per Container: 72

Calories / Calories from Fat: 200 / 150

		% Daily Value **
Total Fat	17 g	26%
Saturated Fat	7 g	35%
Trans Fat	0.5 g	
Cholesterol	40 mg	13%
Sodium	290 mg	12%
Total Carbohydrate	3 g	1%
Dietary Fiber	2 g	8%
Sugars	0 g	
Protein	12 g	
Vitamin A		0%
Vitamin C		0%
Calcium		2%
Iron		8%

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

The trans fats reported on this product's nutrition facts panel are naturally occurring.



Nutritional Data:

Name	UoM	Per Serving	Per 100g
Calcium	mg	28.5	38.2
Calories	kcal	204.3	273.3
Calories from Fat	kcal	149.6	200.2
Cholesterol	mg	38.5	51.5
Dietary Fiber	g	1.6	2.2
Iron	mg	1.5	2.1
Protein	g	12.1	16.3
Saturated Fat	g	6.8	9.1
Serving Size	g	74.7	100.0
Sodium	mg	289.5	387.2
Sugars	g	0.2	0.3
Total Carbohydrate	g	2.8	3.7
Total Fat	g	16.6	22.2
Trans Fat	g	0.6	0.9
Vitamin A	IU	4.3	5.8
Vitamin C	mg	0.4	0.5



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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 Charbroiled Beef Salisbury Code No: 512606

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 >30% Fat	1.937	X	N/A Over 30% Fat Limitation	0.00
		x		
		x		
A. Total Creditable Amount¹				0.00

*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 – Alpha Pro DS	0.2682	X	65%	18	0.965
		X			
B. Total Creditable Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)¹					0.75

*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: 2.67 oz

I certify that the above information is true and correct and that a 2.67 - ounce serving of the above product (ready for cooking) contains 0.75 ounces of equivalent 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

7032293 7033334 024930, rev'd 09/20/2012 from Solae, LLC



Headquarters
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QTP120202019

This memo is to confirm that ALPHA[®] DS, 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 ALPHA[®] DS is 0.99. 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 x 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 ALPHA[®] DS is 2.6 parts water to 1 part ALPHA[®] DS to achieve 18% protein by weight.

4) The protein content of ALPHA[®] DS is 65% (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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