CN261753LK

300/1.75oz.pieces NET WT 32.81 LB

FULLY COOKED

CHAR-BROILED BEEF PATTY

caramel color added

INGREDIENTS:Ground beef (not more than 20% fat), 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)), SEASONING 2% or less of: hydrolyzed soy protein, maltodextrin, onion powder, spice, natural flavors, spice extractives, sugar, salt, torula yeast, yeast extract, disodium inosinate, caramel color), autolyzed yeast, potassium chloride. CONTAIN SOY.

Heating Instructions

Conventional oven 350' F, Frozen: 10 - 15 min, Thawed: 8 - 10 min Convection oven 350' F, Frozen: 8 - 10 min, Thawed: 6 - 8 min



11/15/2017

Data Submission Form

Basis for data submitted are "As served"

Package size (lb): 32.81 Servings/package: 300

Brand: **DON LEE FARMS**

Product name: **CHARBROILED BEEF PATTY**

Product code: **CN261753LK**CN label number: 096373

Analysis based on 1 serving: 1 patty 1.75 oz (49.61gm)

Nutrients	Nutrients per Serving	Unit
Total Calories	101	kcal
Calories from fat	59.4	kcal
Protein	9.6	grams
Total fat	6.6	grams
Saturated Fat (gm)	2.7	grams
Artificial Trans Fat (gm)	0	grams
Carbohydrate (gm)	0.6	grams
Sugar (gm)	0.2	grams
Fiber (gm)	0.3	grams
Cholesterol (mg)	32	milligrams
Calcium (mg)	8	milligrams
Iron (mg)	1.1	milligrams
Sodium (mg)	89	milligrams
Vitamin C (mg)	0	milligrams
Vitamin A (I.U.)	11	IU
Thiamin-B1 (mg)	0.1	milligrams
Riboflavin-B2 (mg)	0.1	milligrams
Niacin-B3 (mg)	1.7	milligrams
Vitamin-B6 (mg)	0.2	milligrams
Allorgons SOV		

Allergens SOY

 $Source\ of\ nutrient\ data\ used\ to\ calculate\ the\ nutrient\ analysis:\ ESHA\ database\ \ Genesis\ software\ (calculated)$

Preparation instructions to include: ingredients to be added and amounts, cooking methods, time and temperature.

Store frozen up to 15 months, or refrigerated up to 7 days. Do not refreeze. This is a "heat and serve product" which may be reheated thawed or from frozen. To thaw, leave under refrigeration in the case 24 hours. Heat in a single layer on trays in an oven preheated to 350°F. Conventional oven: frozen 10-15 min, thawed 8-10 min. Convection oven: frozen 8-10 min, thawed 6-8 min. Cook time may vary by oven type or load. For best color and texture, drain cooking juices immediately on removal from oven.

SUZANNE BOUTROS, QC SUPERVISOR

DATE

11/15/2017