# CNQ262403

200/2.40 oz.portions NET WT 30.0 lb

FULLY COOKED CHAR-BROILED

#### **BEEF PATTY**

 $INGREDIENTS: Ground\ beef\ (not\ more\ than\ 20\%\ fat),\ water,\ textured\ vegetable\ protein\ product\ (soy\ flour,\ caramel\ color,\ zinc\ oxide,\ niacinamide,\ ferrous\ sulfate,\ copper\ gluconate,\ vitamin\ A\ palmitate,\ calcium\ pantothenate,\ thiamine$ mononitrate (B), pyridoxine hydrochloride (B6), riboflavin (B2), cyanocobalamin (B12)), seasoning (salt, hydrolyzed soy protein (caramel color), dehydrated, onion and garlic, maltodextrin, spice, sugar, torula yeast, autolyzed yeast extract, disodium inosinate, natural flavoring). ALLERGEN INFORMATION:Soy.

CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE. THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES.

Heating Instructions:

Conventional oven 350' F, Frozen: 15 - 20 min, Thawed: 12 - 15 min Convection oven 350' F, Frozen: 12 - 15 min, Thawed: 8 - 10 min

For best results we recommend thawing before reheating. Always drain cooking juices immediately after cooking (pierce holes in bag and drain liquid).

### KEEP FROZEN FOR INSTITUTIONAL USE ONLY.



12/19/2013



## **Data Submission Form**

Basis for data submitted are "As served"

Package size (lb): 30.00

Brand: **DON LEE FARMS**Servings/package: 200

Product name: **FULLY COOKED CHARBROILED BEEF PATTY** Dimension:  $3\frac{1}{2}\pm\frac{1}{4}$ "

Product code: **CNQ262403**CN label number: 075728

Analysis based on 1 serving: 1 patty 2.4 oz (68.0 gm)

Nutrients	Nutrients per Serving	Unit
Total Calories	118	kcal
Calories from fat	60.3	kcal
Protein	13.5	grams
Total fat	6.7	grams
Saturated Fat (gm)	2.7	grams
Artificial Trans Fat (gm)	0	grams
Carbohydrate (gm)	1.1	grams
Sugar (gm)	0.5	grams
Fiber (gm)	0.4	grams
Cholesterol (mg)	41	milligrams
Calcium (mg)	12	milligrams
Iron (mg)	1.5	milligrams
Sodium (mg)	312	milligrams
Vitamin C (mg)	0	milligrams
Vitamin A (I.U.)	14	IU
Thiamin-B1 (mg)	0.1	milligrams
Riboflavin-B2 (mg)	0.1	milligrams
Niacin-B3 (mg)	2.4	milligrams
Vitamin-B6 (mg)	0.3	milligrams

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 12 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 15 - 20 min, thawed 12 - 15 min. Convection oven: frozen 12 - 15 min, thawed 8 - 10 min. Cook time may vary by oven type or load.

SUZANNE BOUTROS, QC SUPERVISOR DATE



## **Product Formulation Statement**

THIS PRODUCT SPECIFICATION SHEET PROVIDES INFORMATION REGARDING PRODUCT DESCRIPTION, AND WILL ENABLE THE PURCHASER TO DETERMINE THE FEDERAL REIMBURSABLE MEAL PATTERN CONTRIBUTION.

Product name: FULLY COOKED CHARBROILED BEEF PATTY

Product code: CNQ262403 Servings: 200 / 2.4 oz Net weight (lbs): 30.00

Variety(ies) Of Meat Used In Product: Commodity ground beef, max 20% fat

Total Weight Of Uncooked Product (oz):

Raw Meat In Uncooked Product (oz):

2.7

Weight of Dry APP (oz):

0.09

Weight of Liquid to Rehydrate APP (oz):

0.18

Source of Alternate Protein Product: ADM, Cargill, Solae

Type & % of Protein in APP: Textured soy flour, 50% protein

Weight of Rehydrated APP (oz):

Weight of Seasoning in Product (oz):

Weight of Batter/Breading in Product (oz):

Total Weight of Precooked Product (oz):

2.4

I CERTIFY THAT THE ABOVE INFORMATION IS TRUE AND CORRECT, AND THAT ONE SERVING OF THE ABOVE PRODUCT (READY FOR SERVING) YIELDS 2.25 OUNCES OF COOKED MEAT/MEAT ALTERNATE, 0 OUNCES OF EQUIVALENT GRAINS AND 0 CUP(S) OF FRUIT AND VEGETABLES, WHEN PREPARED ACCORDING TO DIRECTIONS

ANY ALTERNATE PROTEIN PRODUCT USED CONFORMS TO FOOD AND NUTRITION SERVICE REGULATIONS APPENDIX A part 210 II. THAT IS, THE APP USED a) IS PROCESSED TO REMOVE SOME PORTION OF THE NON-PROTEIN CONSITUENTS, b) BIOLOGICAL QUALITY OF THE PROTEIN IS AT LEAST 80% THAT OF CASEIN, AS DETERMINED BY PROTEIN DIGESTIBILITY CORRECTED AMINO ACID SCORE (PDCAAS), c) CONTAINS AT LEAST 18% PROTEIN BY WEIGHT WHEN FULLY HYDRATED.

()

SUZANNE BOUTROS, QC SUPERVISOR