

Gordon Food Service Product Information

The below information has been provided by the manufacturer of the item and is believed to be accurate.

ITEM INFORMATION	568732, 12# Sausage Whole Hog Patty 1.5z GFS, GFS
SPECIFICATION APPROVAL DATE	1/24/2014
INGREDIENT INFORMATION	PORK, WATER, SALT, SPICES, SUGAR,
	DEXTROSE, BHA, BHT.
ALLERGEN INFORMATION	None

Nutrition Facts			
Serving Size	2 patties pan fried (60g)		
Servings Per Container	1 1 0		
	About 64		
	Or Do Servings Vary? No		
Amount Per Serving	T		
Calories	200		
Calories from Fat	150		
	Per Serving	% Daily Value	
Total Fat (g)	17	26	
Saturated Fat (g)	6	30	
Trans Fat (g)	0.0		
Cholesterol (mg)	30	10	
Sodium (mg)	310	13	
Total Carbohydrate (g)	0	0	
Dietary Fiber (g)	0		
Sugars (g)	0		
Protein (g)	13		
Vitamin A (%)	2		
Vitamin C (%)	0		
Calcium (%)	0		
Iron (%)	8		
Additional NLEA			
Notes			



Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Product Name: GFS 1.5 OZ. WHOLE HOG SAUSAGE PATTIES (BHA & BHT ADDED TO HELP PROTECT FLAVOR)

Code No.: BE item #4225

Manufacturer: Bob Evans Foods, Inc.

Case/Pack/Count/Portion/Size:

Item Code	Patties per Case*	Case Net Weight	Portion Size
0 00 93901-56873 1	Est. 128	12 LBS.	1.5 OZ. (+/- 0.10 OZ)

^{*} Calculated per weight basis

Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount
Pork Sausage patty,	1.5	Х	0.47	0.71 OZ.
raw				
Total Creditable Amount				0.71 OZ.

Total Weight (per portion) of product as purchased: 1.5 OZ. Total Creditable amount of product (per portion): 0.71 OZ.

I certify that the above information is true and correct and that an ounce serving of the above product (ready for serving) contains once of equivalent meat/meat alternate when prepared according to directions**.

	Sr. Manager FSQA	
Signature	Title	
William J. Oda	7/29/15	614-492-7616
Printed Name	Date	Phone Number

^{**} This calculation does not claim review/approval through the USDA CN program.