

# Down Home Beef Salisbury Steak



**Item #:** 16-627    **Pieces Per Case:** 59    **Piece Size (oz.):** 2.70    **Case Weight (lb.):** 10.00

**Data Generated:** 12/12/2018

**Data Valid As Of:** 9/15/2018

**Description:** Fully cooked Salisbury steak, seasoned perfectly for a terrific flavor profile. Soy added. Char marked. Oval shape.

**Features & Benefits:** Profitable--reduced labor costs and time requirements. Easy Preparation--cooks from a frozen state. Portion-Controlled--prepare only the amount needed. Versatile--fits a variety of menu trends and adds flexibility to your menu. Safe--IQF to seal in freshness and flavor.

**Technical Label Name:** Fully Cooked Our Down Home Charbroil Beef Salisbury Steak Caramel Color Added

**Brand:** ADVANCE

**Packaging Type:** BULK-BAG

**Master Case GTIN:** 00880760004902

**Master Case Gross Weight:** 10.78600

**Master Case Length:** 18.00000

**Master Case Width:** 10.00000

**Master Case Height:** 6.00000

**Master Case Cube:** 0.62500

**Cases/Layer:** 10

**Cases/Pallet:** 70

**Layers/Pallet:** 7

**Frozen Shelf Life (days):** 455

**Refrigerated Shelf Life (days):** 0

**CN Credit:** 2.25 OZ MMA BEEF

**Preparation Method:**

**Flat Grill:** Preheat flat grill to 350 degrees f. Heat frozen product for 2-4 minutes per side or until internal temperature reaches 165 degrees f.

**Conventional Oven:** Preheat oven to 375 degrees f. Heat frozen product for 25-30 minutes or until internal temperature reaches 165 degrees f.

**Convection Oven:** Preheat oven to 350 degrees f. Heat frozen product for 15-20 minutes or until internal temperature reaches 165 degrees f.

**Microwave:** Heat frozen product on high power for 2-4 minutes or until internal temperature reaches 165 degrees f.

**Ingredient Statement:** INGREDIENTS: Beef (May Contain Up To 15 % of Water, Dextrose, Sodium Phosphates, Yeast Extract, Natural Flavoring), Water, Textured Vegetable Protein Product [Soy Protein Concentrate, Caramel Color, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), Cyanocobalamin (B12)], Vegetable Protein Product [Soy Protein Concentrate, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), Cyanocobalamin (B12)], Bell Peppers, Seasoning [Dehydrated Onion, Dextrose, Autolyzed Yeast Extract, Spice Extractives], Contains 2% or Less of the Following: Bleached Wheat Flour, Salt, Caramel Color, Soybean Oil, Dextrose, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Whey, Oleoresin Paprika. CONTAINS: Soy, Wheat, Milk

**Nutrition Facts:**

**Serving Size: 2.70 OZ (76 g)**  
**Servings Per Container: 59**

Calories / Calories from Fat: 180 / 120	
	% Daily Value **
Total Fat 13 g	20%
Saturated Fat 5 g	25%
Trans Fat 0 g	
Cholesterol 40 mg	13%
Sodium 220 mg	9%
Total Carbohydrate 3 g	1%
Dietary Fiber 1 g	4%
Sugars 1 g	
Protein 14 g	
Vitamin A	2%
Vitamin C	2%
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.

[CN Equivalency Statement: 16-627](#)

[Master-Case-Labels: 16-627](#)

## Nutritional Data:

Name	UoM	Per Serving	Per 100g
Calcium	mg	35.8	47.4
Calories	kcal	184.3	243.8
Calories from Fat	kcal	115.6	153.0
Cholesterol	mg	39.5	52.2
Dietary Fiber	g	1.2	1.6
Iron	mg	1.8	2.4
Protein	g	13.9	18.5
Saturated Fat	g	5.2	6.9
Serving Size	g	75.6	100.0
Sodium	mg	218.2	288.6
Sugars	g	0.6	0.9
Total Carbohydrate	g	3.4	4.5
Total Fat	g	12.8	17.0
Trans Fat	g	0.1	0.2
Vitamin A	IU	68.9	91.1
Vitamin C	mg	1.4	1.9



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**PRODUCT ANALYSIS FORM FOR NON-CN PRODUCTS  
 PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA)**

Product Name: Fully Cooked Our Down Home Charbroil Beef Salisbury Steak Caramel Color Added Code No: 16-627

Manufacturer: AdvancePierre Foods, Inc.

Case/Pack/Count/Portion Size: Net Wt. 10 Lbs / 2/5# Bags / 59/2.7 oz

**I. Meat/Meat Alternate**

The chart below shows how 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*
Ground Beef (Not More Than 30% Fat)	2.032	x	70%	1.422
<b>A. Total Creditable Amount<sup>1</sup></b>				<b>1.422</b>

\*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***
TVPP – Soy Protein Concentrate – Solae™ Response® 4405	0.143	x	64.8%	÷ by 18	0.516
VPP – Soy Protein Concentrate – Solae™ Alpha® DS-SL	0.101	x	64.8%	÷ by 18	0.363
<b>B. Total Creditable Amount<sup>1</sup></b>					<b>0.879</b>
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)</b>					<b>2.00</b>

Total weight (per portion) of product as purchased: 2.70 o

**I certify that the above information is true and correct and that a 2.70 - ounce serving of the above product (ready for serving) contains 2.25 ounces of equivalent meat/meat alternate when prepared according to directions.**

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).

Kimberly Crocker

August 28, 2018



This memo is to confirm that ALPHA<sup>™</sup> DS-SL, 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<sup>™</sup> DS-SL 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 ( $1.04 \times 0.97 = 1.0$ ). 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 ALPHA<sup>™</sup> DS-SL is 2.6 parts water to 1 part ALPHA<sup>™</sup> DS-SL to achieve 18% protein by weight.**

**4) The protein content of ALPHA<sup>™</sup> DS-SL is 64.8% (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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