

Flame Grilled Beef Pattie

Item #: Pieces Per Case: Piece Size (oz.): Case Weight (lb.):
9220 100 2.10 13.13



Data Generated: 1/16/2018

Data Valid As Of: 6/14/2017

Description: Fully cooked, seasoned beef. Soy added. Round shape with charmarks.

Features & Benefits: Fully Cooked with a Fresh Grilled Flavor-flamegrilled for a freshly grilled taste; charmarks for a freshly grilled appearance; consistent taste, product size and quality; round shape; individually quick frozen (IQF) to lock in freshness. High Quality USDA-Approved Raw Materials-100% USDA-inspected beef. Increased Profits-soy added to enhance flavor and value; for menus with food cost restrictions; holds better than burgers cooked from raw; reduce labor costs; less waste; minimal cleanup required; minimal grease, yield loss and shrinkage. Reduced Labor Costs-easy to prepare-just heat on a flattop grill, in a conventional or convection oven or in a microwave; no thawing necessary-heat from frozen; easy clean up. Decreased Food Safety Concerns-fully cooked to USDA HACCP requirements utilizing calibrated thermometers; enhanced food safety; reduces cross contamination risk in your kitchen.

Technical Label Name: FULLY COOKED CHARBROILED PORTION BEEF PATTIES

Brand: Tenderbroil Patties With Soy

Packaging Type: BULK-LINER

Master Case GTIN: 00071421092202

Master Case Gross Weight: 13.89900

Master Case Length: 18.13000

Master Case Width: 10.94000

Master Case Height: 5.31000

Master Case Cube: 0.60950

Cases/Layer: 9

Cases/Pallet: 63

Layers/Pallet: 7

Frozen Shelf Life (days): 455

Refrigerated Shelf Life (days): 7

Preparation Method:

Conventional Oven: From the frozen state, bake at 350 degrees f in conventional oven for 9 minutes.

Convection Oven: From the frozen state, bake at 350 degrees f in convection oven for 7 minutes.

Microwave: On full power for 1 minute. Microwave ovens vary. Times given are approximate.

Ingredient Statement: INGREDIENTS: BEEF, WATER, TEXTURED VEGETABLE PROTEIN (SOY PROTEIN CONCENTRATE, CARAMEL COLOR, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, THIAMINE MONONITRATE (B-1), PYRIDOXINE HYDROCHLORIDE (B-6), RIBOFLAVIN (B-2), CYANOCOBALAMIN (B-12)), SEASONING (HYDROLYZED CORN PROTEIN, DEXTROSE, SALT, ONION POWDER, SPICES), SODIUM PHOSPHATES. CONTAINS: SOY

[CN Equivalency Statement: 9220](#)

[Master-Case-Labels: 9220](#)

Nutrition Facts:

Serving Size: 2.10 OZ (59 g)
Servings Per Container: 100

Calories / Calories from Fat:	150 / 100
	% Daily Value **
Total Fat 11 g	17%
Saturated Fat 4.5 g	23%
Trans Fat 0 g	
Cholesterol 30 mg	10%
Sodium 330 mg	14%
Total Carbohydrate 2 g	1%
Dietary Fiber 1 g	4%
Sugars 1 g	
Protein 9 g	
Vitamin A	2%
Vitamin C	0%
Calcium	4%
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.



Nutritional Data:

Name	UoM	Per Serving	Per 100g
Calcium	mg	34.9	59.4
Calories	kcal	147.5	250.9
Calories from Fat	kcal	99.2	168.8
Cholesterol	mg	27.6	46.9
Dietary Fiber	g	1.3	2.3
Iron	mg	1.5	2.7
Protein	g	9.4	16.0
Saturated Fat	g	4.4	7.6
Serving Size	g	58.8	100.0
Sodium	mg	334.7	569.2
Sugars	g	0.6	1.0
Total Carbohydrate	g	2.2	3.8
Total Fat	g	11.0	18.7
Trans Fat	g	0.0	0.0
Vitamin A	IU	67.4	114.6
Vitamin C	mg	0.0	0.0



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

Product Name: Fully Cooked Char-Broiled Portion Beef Patties Code No: 9220

Manufacturer: AdvancePierre Foods, Inc.

Case/Pack/Count/Portion Size: Net Wt. 13.12 Lbs / 100/2.10 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 > 30% Fat (49%)	1.225	x	N/A – Over the 30% Fat Limitation	0.000
		x		
		x		
A. Total Creditable Amount¹				0.000

*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™ 4415	0.278	x	64.8%	÷ by 18	1.000
		x		÷ by 18	
B. Total Creditable Amount¹					1.00
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					1.00

*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.

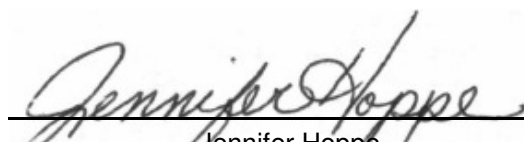
¹Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are also crediting APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

Total weight (per portion) of product as purchased: 2.10 oz

I certify that the above information is true and correct and that a 2.10 - ounce serving of the above product (ready for serving) contains 1.00 ounces of equivalent meat/meat 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).


 Jennifer Hoppe
 Labeling and Commercialization Services Manager

April 24, 2012
 Date

*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.



February 2, 2012

This memo is to confirm that **RESPONSE[®] 4415**, 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 RESPONSE[®] 4415 is 1.0. 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 RESPONSE[®] 4415 is 2.6 parts water to 1 part RESPONSE[®] 4415 to achieve 18% protein by weight.

4) The protein content of RESPONSE[®] 4415 is 64.8% (as-is).

Your company may make applications to FNS/USDA based on this confirmation.

Sincerely,

John Hoffmann
Director of Quality Assurance

Version: 1.0 Issue Date: 02.FEB.2012 Supersedes all previous Solae Talking Point documents provided by Solae, LLC

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