

PRODUCT DESCRIPTION SHEET



PRODUCT:
BRAND/LABEL:
MANUFACTURER:
PRODUCT CODE(S):
DATE:

Beef Franks
Farmland - Gold Medal
Smithfield - Farmland
70247 81304 7
February 23, 2015

General

- All product is produced in accordance with good manufacturing practices and conforms to all applicable federal, state and local regulations

Ingredients

- Beef, Water, Dextrose, Corn Syrup, Contains 2% Or Less Of Flavorings, Salt, Potassium Lactate, Autolyzed Yeast, Sodium Phosphates, Sodium Diacetate, Ascorbic Acid, Sodium Nitrite, Extract Of Paprika.

Physical

Meat

- Fresh boneless beef trimmings

Appearance

- Free from grease, fat caps, and pitting – external
- Slightly brown with no noticeable variation - external
- Smooth with lean meat visible - internal
- Light to medium reddish brown - internal
- Skinless

Texture

- Firm, moist and tender
- Soft links not permitted

Flavor

- Mild and meaty

Process

- Ground
- Blended
- Stuffed into cellulose casings
- Fully cooked
- Casings removed
- Boil tested
- Roller grill tested

Dimensions

Size
5 per pound

Length
5.875"

Count/Case
50-52

Packaging

- Poly lined case
- Franks neatly stacked without criss-crossing

Weight

- Piece - variable
- Case - 10 pounds net weight
- Slight variation in piece weights are possible due to normal process variance, however, average weights per box will meet or exceed the stated weight

Shipping

- Case dimensions 11.875" x 7.125" x 6.688"
- Outside cubic feet 0.327
- Pieces per case Variable
- Cases per pallet 180
- Stack pattern 20/layer by 9/high

Code

- Four digit Julian date of production in the form of “YDDD” on the shipper
- Lot designation
- Establishment number

Handling

Storage

- Hold at or below 0° F
- Keep frozen prior to use

Shelf Life

- Customer is guaranteed 30 days shelf life on delivery.

Quality

Reporting

- If quality issues arise, make sure that all packaging and product are saved for review and retrieval of pertinent information (i.e., producing facility, lot, etc...)
- All quality issues should be reported to your company’s corporate offices
- Your company’s corporate offices will report the issues (along with all pertinent information) to Farmland’s Quality Assurance contact person
- Farmland’s Quality Assurance contact person will notify Product Management

GMP’s

- Good Manufacturing Practices may be made available for review on an “In Plant” basis only

Food Safety

HACCP

- Flow diagrams may be made available for review on an “Out of Plant” or an “In Plant” basis
- HACCP Models may be made available for review on an “In Plant” basis only

SSOP’s

- SSOP Programs may be made available for review on an “In Plant” basis only

Recall

- RECALL Programs may be made available for review on an “In Plant” basis only

Microbiological

Product Testing

- Product is randomly selected for testing

Guarantee

- This product is guaranteed to meet or exceed the stated shelf life

Contacts

Quality Assurance

Chris Becker
Corporate Manager, Quality Assurance
816-243-2897

Food Safety/ Recall

Katie Hanigan
Vice President, Food Safety
712-263-7383

Nutrition

- Product Code Number: 813047 (5/1)
- Data submitted for this product are on an “AS PURCHASED” basis
- Serving Size = 91 grams (3.2 ounces)

CN Label

- Not CN labeled

Nutrient Analysis

Nutrients/ Calories	Per 100 gram (not rounded)	Per Serving Label Value (rounded)	% Daily Values (rounded)	Unit Weight
Calories	315	290		kcal
Calories from fat	223	230		kcal
Total fat	28.0	25	39	grams
Saturated Fat	11.6	11	53	grams
Trans Fat	0	0		grams
Cholesterol	58	55	18	milligrams
Sodium	846	770	32	milligrams
Carbohydrates	4.2	4	1	grams
Dietary Fiber	0.0	0	0	grams
Sugars	2.1	2		grams
Protein	10.70	10		grams
Vitamin A	1		0	IU
Vitamin C	3.0		4	milligrams
Calcium	12		0	milligrams
Iron	0.9		4	milligrams
Moisture				grams
Ash				grams

- The above nutrient analyses represent typical production lots, these are not guaranteed as minimum or maximum levels

Product Analysis

- Meat/Meat Equivalency information is not available for this item.

Confidentiality

- We regard this information as CONFIDENTIAL & PROPRIETARY INFORMATION of Farmland - Meats Group. It shall not be disclosed, copied or used for any purpose other than that for which it is specifically furnished, without prior written consent of Smithfield-Farmland - Meats Group.



Fred Nutt
Company Representative

Vice President of Quality Assurance
Title

Periodically Revised
2/23/2015 4:35:32 PM

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

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative.

Product Name: Gold Medal Beef Franks Code No.: 70247 81304 7

Manufacturer: Farmland Case/Pack/Count/Portion/Size: 10 lb

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Franks	3.20	X	1:1	3.20
		X		
		X		
A. Total Creditable M/MA Amount¹				3.20

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
N/A	N/A	X	N/A	÷ by 18	N/A
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					3.00

*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 crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 3.20

Total creditable amount of product (per portion) 3.00

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 3.20ounce serving of the above product (ready for serving) contains 3.00ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Signature

Sr. Specialist - Specs & Deployment
Title

Shannon Wofford
Printed Name

12/04/13
Date

724-335-8002
Phone Number

Soy Company X
Soy Protein Concentrate
Product Y

Documentation for Company X Product(s) Used as Alternate Protein Products (APP) for Child Nutrition Programs

- a) Company X certifies that Product Y meets all requirements for APP intended for use in foods manufactured for Child Nutrition Programs as described in Appendix A of 7 CFR 210, 220, 225, and 226.
- b) Company X certifies that Product Y has been processed so that some portion of the non-protein constituents have been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non protein constituents.
- c) The Protein Digestibility Corrected Amino Acid Score (PDCAAS) for Product Y is 0.99. It was calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989, in Rome, Italy. The PDCAAS is required to be greater than 0.8 (80% of casein).
- d) The protein level of Product Y is at least 18% by weight when fully hydrated at a ratio of 2.43 parts water to one part product.
- e) The protein level of Product Y is certified to be at least 61.8% on an “as-is” basis for the as-purchased product. (*Note: Protein is often provided on a moisture free basis (mfb) which is not the information FNS requires.*)

All of the above information is required for APP and must be presented for approval.

Note: *It is also helpful to have the ingredient statement for product Y. For example, if the product is uncolored and unflavored the ingredient statement might be “soy protein concentrate” or if the product is colored and textured the ingredient statement might be “textured vegetable protein (soy flour, caramel color)”*