#### PRODUCT DESCRIPTION SHEET

Smithfield.

PRODUCT: BRAND/LABEL: MANUFACTURER: PRODUCT CODE(S): DATE: Beef Franks - VP Farmland - Gold Medal Smithfield 70247 81096 7 August 24, 2016 This item is CN Labeled

**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

**Allergens** 

None

## **Physical**

Fresh boneless beef trimmings

**Appearance** 

- Free from grease, fat caps, and pitting external
- Smooth with lean meat visible internal
- Light to medium reddish brown
- Skinless

Texture • Firm, moist and tender

Flavor • Mild and meaty

**Process** 

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

<b>Dimensions</b>				Size	Lei	ngth	Count/	Case
	•	810967	8 p	er pound	5.8	875"	80-8	5

Packaging • Vacuum Packed

Franks neatly stacked without criss-crossing

WeightPiece – variableBag – 5.0 pounds

• 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

weigh

**Shipping** • Case dimensions 10.625" x 7.625" x 6.438"

Outside cubic feet 0.302
Pieces per case 2

Cases per pallet

• Stack pattern 22/layer by 9/high

Code

Four digit Julian date of production in the form of YDDD

198

- 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 Smithfield's Quality Assurance contact person
- Smithfield'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

#### **Nutrition**

- Product Code Number: 810967 (8/1)
- Data submitted for this product are on an "AS PURCHASED" basis
- Serving Size = 57 grams (2 ounces)

#### **CN Label**

CN Labeled

## **Nutrient Analysis**

Nutrition	Amount/Serving	%DV *	Amount/Serving 9	6DV *
Facts	Total Fat 16g	25%	Total Carb 2g	1%
Serv Size 1 frank (57g	Sat Fat 7g	33%	Fiber 0g	0%
Servings 8	TransFat0g		Sugars 1g	
Calories 180	Cholest 35mg	11%	<b>Protein</b> 6g	
Fat Cal 140	<b>Sodium</b> 480mg	20%		
* Percent Daily Values (DV) are based on a 2,000 calorie diet.	Vitamin A 0% Calcium 0%	:	Vitamin C Iron 2%	2%

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

# Product Analysis

• Each 2.00 oz Beef Hot Dog provides 2.00 oz equivalent meat for the Child Nutrition Meal Pattern Requirements.

## **Confidentiality**

 We regard this information as CONFIDENTIAL & PROPRIETARY INFORMATION of Smithfield. 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.

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oduct Name: Gold Medal Beef Franks Code No.: 70247 81096 7  anufacturer: Farmland Case/Pack/Count/Portion/Size: 10 lbs						
Y Mant/Mant Altownsto						
I. Meat/Meat Alternate Please fill out the chart below to det	termine the credi	table amount	of Meat/Me	at Alternate		
Description of Creditable	Ounces p		Multiply	FBG Yield/	Creditable	
Ingredients per	Portion of		2,,24,,6,1	Servings	Amount *	
Food Buying Guide (FBG)	Ingredient			Per Unit		
Beef Frank	2 oz		Х	1:1	2.00 oz	
			X			
A. Total Creditable M/MA Amo	 1 <b>:</b> n t <sup>1</sup>		X		2.00 oz	
*Creditable Amount - Multiply ounces	ner raw portion of	creditable ins	redient by the	FBG Yield Info	rmation.	
II. Alternate Protein Product (AP If the product contains APP, please APP is used, you must provide door	fill out the chart	below to det scribed in At	ermine the c tachment A	reditable amour for each APP us	nt of APP. If sed.	
Description of APP,	Ounces	Multiply	% of	Divide by	Creditable	
manufacture's name,	Dry APP	- 1	Protein	18**	Amount	
and code number	Per Portion		As-Is*		APP***	
N/A		X		÷ by 18	N/A	
		X		÷ by 18		
		X		÷ by 18		
B. Total Creditable APP Amoun	t <sup>1</sup>			100000000000000000000000000000000000000		
C. TOTAL CREDITABLE AMO	OUNT (A + B re				2.00	
*Percent of Protein As-Is is provided o **18 is the percent of protein when full ***Creditable amount of APP equals o l'Total Creditable Amount must be rour equivalent). Do not round up. If you a Creditable M/MA Amount) until after y Total weight (per portion) of produce	ly hydrated. unces of Dry APP nded down to the i are crediting M/M. you have added th	multiplied by nearest 0.25oz A and APP, yo e Total Credit	the percent o (1.49 would not need able APP Am	ound down to 1.2 I to round down i	25 oz meat n box A (Total	
Total weight (per portion) or produc	et as parenasea _					
Total creditable amount of product (Reminder: Total creditable amount	(per portion) at cannot count fo	or more than		ght of product.)	)	
I certify that the above information product (ready for serving) contains according to directions.	is true and corres 2.00 ounces of	ct and that a of equivalent	2.00 ounce meat/meat a	serving of the Iternate when p	above repared	
I further certify that any APP used (7 CER Parts 210, 220, 225, 226, A	in the product co	onforms to the emonstrated	e Food and N by the attach	Jutrition Service ed supplier doc	e Regulations umentation.	
Saura Wolling	V	PPRA	Coordin	ator		
Signature Signature		Title			<del></del>	
Shannon Wofford Printed Name		5/28, Date	/14	724-335-8002 Phone Number		