#### PRODUCT DESCRIPTION SHEET

Smithfield.

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

**Beef Franks - VP** Farmland - Gold Medal **Smithfield** 70247 81157 7

This Product is CN Labeled March 30, 2016

**DATE:** 

**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** 

Fresh boneless beef trimmings Meat

**Appearance** 

Free from grease, fat caps, and pitting - external

**Smooth with lean meat visible - internal** 

Light to medium reddish brown

**Skinless** 

Firm, moist and tender **Texture** 

Mild and meaty Flavor

Stuffed into cellulose casings **Process** 

> **Fully cooked** Casings removed

**Boil tested** 

Roller grill tested

**Dimensions** Size Length Count/Case

> 811577 CN 6 per pound 5.875" 60-64

**Packaging** 

**Vacuum Packaged** 

Franks neatly stacked without criss-crossing

Weight

Piece – variable

Bag - 5.0 pounds

Cases per pallet

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

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

0.302 **Outside cubic feet** 2 Pieces per case 198

VFB 81157

Stack pattern

22/layer by 9/high

Code

- Four digit Julian date of production in the form of "YDDD"
- 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: 811577 (6/1)
- Data submitted for this product are on an "AS PURCHASED" basis
- Serving Size = 76 grams (2.66 ounces)

#### **CN Label**

CN Labeled

# Nutrient Analysis

Nutrition	Amount/Serving	%DV*	Amount/Serving	%DV+
Facts	Total Fat 21g	33%	Total Carb 4	g <b>1</b> %
Serv Size 1 frank (76q)	Sat Fat 9g	43%	Fiber 0g	0%
Servings 60	TransFat0g		Sugars 2g	
Calories 240	Cholest 40mg	13%	<b>Protein</b> 8g	
Fat Cal 190	<b>Sodium</b> 720mg <b>30</b> %			
^ Percent Daily Values (DV) are based on a 2,000 calorie diet	Vitamin A 0% Calcium 0%	:	Vitamin Iron 6%	C 0%

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

# Product Analysis

• Each 2.66 oz. Hot Dog provides 2.5 oz. equivalent meat for the Child Nutritional 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.



Product Name: Gold Medal Beef Frank	Code No.: 70247 81157 7
Manufacturer: Smithfield	Case/Pack/Count/Portion/Size:10 lb case

#### 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	2.66 oz	X	1:1	2.66 oz
		X		
		X		
A. Total Creditable M/MA Amou	nt <sup>1</sup>			2.66 oz

<sup>\*</sup>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***
NA	NA	X	NA	÷ by 18	NA
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount <sup>1</sup>				NA	
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ½ oz)				2.50 oz	

<sup>\*</sup>Percent of Protein As-Is is provided on the attached APP documentation.

Total weight (per portion) of product as purchased1 Frank, 2.66 oz	
Total creditable amount of product (per portion) 2.50 oz	
(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 <u>2.66</u> ounce serving of the above	
product (ready for serving) contains $2.50$ ounces 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 Regulation	ons

(7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

APPROVED By Shannon Wofford at 3:12 pm, Jun 29, 2016	Labeling Compliance		
Signature	Title		
Shannon Wofford Printed Name	06/29/16	724-335-8002	
rinicu ivanic	Date	Phone Number	

<sup>\*\*18</sup> is the percent of protein when fully hydrated.

<sup>\*\*\*</sup>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.