



PRODUCT DESCRIPTION SHEET

PRODUCT: Pork Sausage Skin-On Links
 LS Sage – Bulk – Food Service
 BRAND/LABEL: Farmland - Silver Medal
 MANUFACTURER: Smithfield
 PRODUCT CODE(S): 70247131097
 DATE: April 10, 2018

General

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

Ingredients

- Pork, Water, Salt, Dextrose, Flavorings, Citric Acid, BHT, Propyl Gallate, Packed In Beef Collagen Casing”
- No Allergens

Physical

Meat

- Fresh pork trimmings

Appearance

- Generally round in cross section – external
- Uniform particle size and fat distribution – internal
- Grayish green in color

Texture

- Firm and tender

Flavor

- Mild and meaty with sage

Dimensions

Item	Weight	Length
131097	1.0 oz ± 0.15 oz	3.75” ± 0.15”

Packaging

- Poly lined
- Placed on grease proof coated parchment paper
- Two rows per layer divided by paper
- Links parallel without criss-crossing

Weight

- Piece - variable (see dimensions)
- Case - 10 lbs 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 10.875" x 8.875" x 5.750"
- Outside cubic feet 0.321
- Piece per case Variable
- Cases per pallet 112
- Stack pattern 16/layer by 7/high

Code

- Four digit Julian date of packaging in the form of YDDD
- Lot designation
- Establishment number

Handling

Storage

- Hold at or below 0° F

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: 131097
- Data submitted for this product are on an "AS CONSUMED" basis
- Serving Size = 85 grams (3 pan fried links)

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	454	385		kcal
Calories from fat	371	315		kcal
Total fat	41.2	35.0	52	grams
Saturated Fat	15.3	13.0	65	grams
Trans Fat	0	0		grams
Cholesterol	106	90	28	milligrams
Sodium	898	760	31	milligrams
Carbohydrates	1	1	0	grams
Dietary Fiber	0	0	Not a significant source	grams
Sugars	1	1		grams
Protein	18	15		grams
Vitamin A	9		0	IU
Vitamin C	0.32		0	milligrams
Calcium	20		2	milligrams
Iron	0.72		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

- Smithfield certifies that the above meat product (ready for serving) contains **1.25** ounces lean meat/meat alternate per **3.00** ounces when prepared according to directions
- It is understood that the above named product will be used as a meal component for which federal reimbursement will be claimed and that records are available to support the analysis information indicated above
- The above analysis information conforms to all applicable federal regulations

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.

Smithfield

Good food. Responsibly.®

Product Name: Farmers Pork Sausage Links Code No.: 70247131097

Manufacturer: Smithfield Case/Pack/Count/Portion/Size: 16/1, 10#

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 *
Pork Sausage	2.00 oz	X	0.47	0.95 oz
		X		
		X		
A. Total Creditable M/MA Amount¹				0.95 oz

*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		X		÷ by 18	NA
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					NA
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					0.75 oz

*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 2.00 oz

Total creditable amount of product (per portion) 0.75 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 _____ ounce serving of the above product (ready for serving) contains _____ 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 Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

APPROVED
By Shannon Wofford at 9:03 am, Mar 06, 2019

Signature
Shannon Wofford
Printed Name

Labeling compliance

Title
03/06/19 724-335-8002
Date Phone Number