

PRODUCT DESCRIPTION SHEET



PRODUCT: Pork Skinless Sausage Link
Fully Cooked – Bulk – Food Service
BRAND/LABEL: Farmland - Silver Medal
MANUFACTURER: Smithfield
PRODUCT CODE(S): 70247 13817 7
DATE: February 11, 2016

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, Spices, Dextrose, BHT, Citric Acid, Propyl Gallate

Physical

Meat

- Fresh pork trimmings

Appearance

- Uniform particle size and fat distribution
- Generally round in cross section
- Mottled brown color (pre-browned) - external

Texture

- Moist and tender

Flavor

- Mild and meaty with salt and sage overtones

Process

- Fully cooked

Dimensions

- Diameter: 17 mm
- Length: 3.75" ± 0.25"

Packaging

- Poly lined shipper
- Random placement in shipper
- Shipper label firmly affixed to end panel

Weight

- Piece – 0.8 oz
- Case – 10 lb. 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 15.875" x 9.875" x 5.500"
- Outside cubic feet 0.499
- Pieces per case Variable
- Cases per pallet 144
- Stack pattern 12/layer by 12/high

Code

- Four digit Julian date of production in the form of "YDDD" on the shipper and inner packaging
- Lot designation
- Establishment number

Handling

Storage

- Frozen – Store below 0° F
- Do not refreeze unused portion of case

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: 138177
- Data submitted for this product are on an “AS PURCHASED” basis
- Serving Size = 23 grams (1 link)

CN Label

- Two **0.80** oz. links provide **0.75** oz. equivalent meat for the Child Nutrition Meat Pattern requirements

Nutrient Analysis

Nutrients/ Calories	Per 100 gram (not rounded)	Per Serving Label Value (rounded)	% Daily Values (rounded)	Unit Weight
Calories	426.73	98		kcal
Calories from fat	372.11	86		kcal
Total fat	41.35	10		grams
Saturated Fat	14.18	3.5		grams
Trans Fat	0.30	0		grams
Cholesterol	71.11	16		milligrams
Sodium	694.51	160		milligrams
Carbohydrates	1.10	0		grams
Dietary Fiber	0.26	0		grams
Sugars	0.05	0		grams
Protein	11.59	4		grams
Vitamin A	74.60			IU
Vitamin C	0.33			milligrams
Calcium	32.96			milligrams
Iron	0.89			milligrams
Moisture	0.51			grams
Ash	37.14			grams

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

Product Analysis

Confidentiality

Two **0.80** oz. links provide **0.75** oz. equivalent meat for the Child Nutrition Meat Pattern requirements

- 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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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: Pork Sausage Skinless Links Code No.: 70247 13817 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 *
Pork Sausage	1.64	X	0.47	0.77
		X		
		X		
A. Total Creditable M/MA Amount¹				0.77

*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)					0.75

*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.

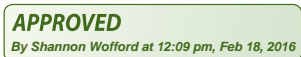
Total weight (per portion) of product as purchased 1.60 oz

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 1.60 ounce serving of the above product (ready for serving) contains 0.75 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.



 Signature

Sr. Specialist - Specs & Deployment
Title

Shannon Wofford
Printed Name

12/04/13 724-335-8002
Date Phone Number