



PRODUCT DESCRIPTION SHEET

**PRODUCT:** Pork Sausage Patties  
**BRAND/LABEL:** Sliced - Bulk  
**MANUFACTURER:** Farmland - Silver Medal  
**PRODUCT CODE(S):** Smithfield  
**DATE:** 70247130917  
November 30, 2012

**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

**Physical**

**Meat**

- Fresh pork trimmings

**Appearance**

- Round patties
- Uniform particle size and fat distribution - internal

**Texture**

- Firm but tender

**Flavor**

- Mild and meaty with sage and salt overtones

**Process**

- Grind, and mix with ingredients
- Stuff into slicks
- Temper slicks
- Slice into patties

**Dimensions**

**Weight**

**Diameter**

**Count/Case**

- |          |            |      |         |
|----------|------------|------|---------|
| • 130917 | 1.5 ounces | 2.8" | 126-130 |
|----------|------------|------|---------|

**Packaging**

- Poly lined
- Two rows of patties per layer
- Freezer paper between layers and on top and bottom patty

**Weight**

- Piece - variable (see above)
- Case - 12 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    | 14.875" x 7.375" x 6.500" |
| • Outside cubic feet | 0.413                     |
| • Pieces per case    | Variable                  |
| • Cases per pallet   | 105                       |
| • Stack pattern      | 15/layer by 7/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 until use and do not re-freeze unused portion

### 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

### GMPs

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

## Nutrition

- Product Code Number: 130917
- Data submitted for this product are on an "AS CONSUMED" basis
- Serving Size = 62 grams (2 pan fried patties)

### 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	280		kcal
Calories from fat	371	230		kcal
Total fat	41.2	26.0	40	grams
Saturated Fat	15.3	9.0	45	grams
Trans Fat	0	0		grams
Cholesterol	106	65	22	milligrams
Sodium	898	560	23	milligrams
Carbohydrates	1	1	0	grams
Dietary Fiber	0	0	Not a significant source	grams
Sugars	1	1		grams
Protein	18	11		grams
Vitamin A	9		0	IU
Vitamin C	0.32		0	milligrams
Calcium	20		2	milligrams
Iron	0.72		2	milligrams
Moisture				grams
Ash				grams

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

## Product Analysis

List Variety(ies) and Cuts of Meat Used in Product:	Fresh pork trimmings
Total Weight Per Portion of Uncooked Product:	3.00 oz
Weight of Raw Meat Per Portion:	2.82 oz
Percent of Fat in Raw Meat:	Maximum 44%
Source, Type and percent of protein in VPP as purchased	None
Weight of Dry VPP in One Portion of Product	N/A
Weight of Water (Liquid) to Fully Hydrate Dry VPP in One Portion of Product	None
Total Weight Per Portion of Product As Purchased:	3.00 oz
Total Weight of Precooked Product:	3.00 oz
Weight of Breading (if used):	N/A
Weight of Precooked Meat (with VPP):	None

- 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
- 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.

## Confidentiality



Good food. Responsibly.®

Product Name: Pork Sausage Patties Code No.: 70247 13091

Manufacturer: Smithfield Case/Pack/Count/Portion/Size: 12# 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 *
Pork Sausage	1.5 oz	X	0.47	0.705 oz
		X		
		X		
<b>A. Total Creditable M/MA Amount<sup>1</sup></b>				0.705 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>B. Total Creditable APP Amount<sup>1</sup></b>					NA
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)</b>					0.50 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.

<sup>1</sup>Total 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 1.50 oz

Total creditable amount of product (per portion) 0.50 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 1.50 ounce serving of the above product (ready for serving) contains 0.50 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 Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

**APPROVED**

By Shannon Wofford at 9:43 am, Mar 06, 2019

Signature

Shannon Wofford

Printed Name

Labeling compliance

Title

03-06-19

Date

724-335-8002

Phone Number