



Hormel Product Code: #13426
GTIN #10037600134269

AUSTIN BLUES® NATURAL BBQ PULLED PORK, 2/5 LB



CAROLINA-STYLE SMOKED PULLED PORK

Fully cooked pork shoulder meat is naturally hardwood smoked for up to six hours. After smoking, it's lightly pulled and finished off with a clear Carolina-style vinegar sauce.

- Natural smoke flavor and appearance allows any operator to menu genuine bbq.
- Lightly mopped with Carolina-style vinegar sauce allows for freedom and flexibility to create signature dishes.
- Quick and easy to prepare, saves on time and labor.

SUGGESTED USE

Perfect for sandwiches and wraps, pizzas and flatbreads, as well as appetizers.

PREPARATION INSTRUCTIONS

Fully cooked. Simply heat and serve.

NUTRITIONAL INFORMATION

NUTRITIONAL FACTS

Serving Size	56 g
Amount Per Serving	
Calories	150
Calories From Fat	90
Total Fat	9 g
Saturated Fat	3.5 g
Trans Fat	0 g
Cholesterol	50 mg
Sodium	290 mg
Potassium	145 mg
Total Carbohydrates	2 g
Dietary Fiber	0 g
Sugars	2 g
Protein	13 g
Vitamin A	0%
Vitamin C	0%
Iron	4%
Calcium	0%

* Percent daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

INGREDIENTS

Ingredients: Fully Cooked Ingredients: Smoked Cooked Pork, Cider Vinegar, Sugar, Salt, Spices.

Yield is based on average standard yields and may vary from case to case.

ALLERGEN INFO

No Allergens present

STORAGE & MASTER CASE

STORAGE

Storage Temp	-20 F - 10 F
Storage Method	Keep Frozen

MASTER CASE

Net Weight	10 LB
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FOODSERVICE



Product Name: AUSTIN BLUES® Pulled Pork, Frozen 2/5LB Code No: 13426
Manufacturer: HORMEL FOODS Case/Pack/Count/Portion/Size: 2.00 ounces

Child Nutrition #: NA

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 Shoulder Boston Butt BNLS	2.77	X	0.60	1.66
A. Total Creditable M/MA Amount¹				1.66

*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***
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					1.50

*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 ounce(s)

Total creditable amount of product (per portion) 1.50 ounce(s)

(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 2.00 ounces serving of the above product (ready for serving) contains 1.50 ounce(s) 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.

Lydia Frank Regulatory Analyst, Legislative Affairs
 Signature Title
Lydia Frank August 2, 2018 (507) 437-5230
 Printed Name Date Phone Number