

**PRODUCT:** Boneless Pork Loins  
**BRAND/LABEL:** Vacuum Packaged  
**MANUFACTURER:** Farmland - Gold Medal  
**PRODUCT CODE (S):** Smithfield  
**DATE:** 70247 16418 7  
April 5, 2017

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### General

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

### Physical

#### Meat

- Fresh boneless pork loins

#### Appearance

- False lean removed; remnants permitted
- Cap meat, blade meat, bell strip, and sub muscle removed
- Shoulder end squared to 1.0" minimum thickness
- Fat cover contoured to 1/8"



#### Texture

- Firm while remaining moist and tender when cooked

#### Flavor

- Typical of fresh pork meat

### Packaging

- Plain vacuum sealed package
- 1 loin per bag, 2 bags per case
- Label firmly affixed to end panel of the shipper

#### Weight

- Piece – variable, 5 pounds minimum; average 7.5 pounds
- Case – catch 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 24.063" x 10.563" x 3.500"
- Outside cubic feet 0.515
- Pieces per case 2
- Cases per pallet 96
- Stack pattern 6/layer by 16/high

## **Code**

- Julian date of pack in form YDDD on the inner package
- Packed On date in form YYYY-MM-DD on the shipper
- Lot designation
- Establishment number

## **Handling**

### **Storage**

- Frozen - 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

## **Food Safety**

### **HACCP**

- Flow diagrams may be made available for review on an "Out of Plant" or an "In Plant" basis
- HACCP Models may be made available for review on an "In Plant" basis only

### **SSOP's**

- SSOP Programs may be made available for review on an "In Plant" basis only

### **Recall**

- RECALL Programs may be made available for review on an "In Plant" basis only

## **Microbiological**

### **Product Testing**

- Product is randomly selected for testing

### **Guarantee**

- This product is guaranteed to meet or exceed the stated shelf life

## Contacts

### Quality Assurance

Gary Fisher  
Corporate Manager, Quality Assurance  
800-222-7578

### Food Safety/ Recall

Katie Hanigan  
Vice President, Food Safety  
712-263-7383

## Nutrition

- Product Code Number: 164187
- Serving Size = 112 grams (4 ounces)

### 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	185.0	207		kcal
Calories from fat				kcal
Total fat	10.8	12	19	grams
Saturated Fat	3.75	4	21	grams
Cholesterol	58.0	65	22	milligrams
Sodium	43.0	48	2	milligrams
Carbohydrates	0	0	0	grams
Dietary Fiber	0	0	0	grams
Sugars	0	0		grams
Protein	20.4	23		grams
Vitamin A	6.0		0.1	IU
Vitamin C	0.3		0.6	milligrams
Calcium	20.0		2	milligrams
Iron	0.72		5	milligrams
Potassium	3500	367		milligrams
Moisture	67.7			grams
Ash	0.92			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 **2.00** ounces lean meat/meat alternate per **4.00** 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.



Good food. Responsibly.®

Product Name: Boneless Pork Loin Canadian Backs Code No.: 70247 16418 7

Manufacturer: Smithfield Case/Pack/Count/Portion/Size: 2/5 - 10 #

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Table with 5 columns: Description of Creditable Ingredients per Food Buying Guide (FBG), Ounces per Raw Portion of Creditable Ingredient, Multiply, FBG Yield/Servings Per Unit, Creditable Amount \*. Row 1: Boneless Pork Loin Chops, 1/4", 4.00 oz, X, 0.59, 2.36 oz. Row 2: (blank), X, (blank), (blank). Row 3: (blank), X, (blank), (blank). Row 4: A. Total Creditable M/MA Amount¹, 2.36 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.

Table with 6 columns: 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\*\*\*. Row 1: NA, (blank), X, (blank), ÷ by 18, NA. Row 2: (blank), (blank), X, (blank), ÷ by 18, (blank). Row 3: (blank), (blank), X, (blank), ÷ by 18, (blank). Row 4: B. Total Creditable APP Amount¹, (blank), NA. Row 5: C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz), (blank), 2.25 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.

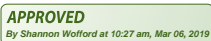
Total weight (per portion) of product as purchased 4.00 oz

Total creditable amount of product (per portion) 2.25 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 4.00 ounce serving of the above product (ready for serving) contains 2.25 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 Shannon Wofford Printed Name

Labeling compliance Title 03-06-19 Date 724-335-8002 Phone Number