



Product Specification/Formula Statement

Current as of: 04/13/17

Version #: 01/20/17

Supersedes Version #: 07/05/1

310 W. Alondra Blvd.
Gardena, CA 90248
(310) 523-3664 - Office (310) 523-1619- Fax

Brand: Hot Off The Grill **Commodity Code #:** C47220 **Commodity UPC#:** 007219391 4722 1
Commercial Code #: 470220 **Commercial UPC#:** 007219391 4723 8

Product Name:
Cheeseburger Sliders on Whole Grain Buns (Reduced Sodium) - Individually Wrapped

Packaging: CN Label: **N.A.** Case Count: **75** Case Cube: **1.13** Cases/Pallet: **72**
Portion Size: **4.35 oz.** Net Wt./Case: **20.39 LBS.** Case Dimensions: **18 x 12 x 9** Pallet Config: **8 x 9**

EQUIVALENT GRAIN CALCULATIONS

Does product meet Whole Grain Rich criteria? (at least 50% or 1st ingredient?)	Yes	Grain crediting from Exhibit "A" School Lunch and Breakfast	
Does product contain non-creditable grains?	No		
Description of Creditable Grain Ingredient:	Grams of Creditable Grain ingredient in each portion?	Gram Standard of Creditable Grain per ounce equivalent?	Creditable Amount (A/B)
Whole Wheat/Grain Flour (grams)	18.05	16 grams	1.13
Enriched Wheat Flour (grams)	17.35	16 grams	1.08
TOTAL CREDITABLE GRAINS BY WEIGHT:	2.21	TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:	2.00

EQUIVALENT GRAINS CALCULATIONS PER FOOD BUYING GUIDE (GROUP B)

Description of Product per Food Buying Guide:	Portion size of product as purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount
Bread or Buns	2.10 oz.	1.00 oz.	2.10
TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:			2.00

MEAT/ MEAT ALTERNATIVE CALCULATIONS

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces of Raw Portion in Creditable Ingredient	Multiply	FBG Yield/Servings per Unit	Creditable Amount	
Processed American Cheese	0.25 oz.	x	1.00	0.25 oz.	
	0.00 oz.	x	0.00	0.00 oz.	
	0.00 oz.	x	0.00	0.00 oz.	
	0.00 oz.	x	0.00	0.00 oz.	
A. Total Creditable Cheese or M/MA				0.25	
Commodity Beef, Ground, 20% fat	2.25 oz.	x	0.74	1.67 oz.	
Commercial Beef, Ground, 24% fat	2.25 oz.	x	0.73	1.64 oz.	
B. Total Creditable Beef amount				1.64	
Description of APP, Manufacturer's Name and Code #	Oz. Dry APP per Portion	Multiply	% of Protein As-Is	Divide by 18	Creditable Amount
Ultra-Soy 3000 C	0.06	x	50.00	18	0.17 oz.
C. Total Creditable APP amount					0.17
D. Total Creditable Amount (A + B + C, rounded down to nearest 1/4 ounce)					2.00

TOTAL CREDITABLE MEAL CONTRIBUTION:	EQUIVALENT GRAINS:	2.00	MEAT/ MEAT ALTERNATE:	2.00
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Product Name: Cheeseburger Sliders on Whole Grain Buns (Reduced Sodium) - Individually Wrapped

Product Description:

USDA Commodities used:

(100154) Ground Beef and (100036) Processed Cheese

Handling and Cooking Instructions:

Shelf Life: Frozen 18 months, once thawed 3 days (refrigerated).

Safe Handling and Heating Instructions: Do not remove wrap before heating.

Product may be heated from a frozen or thawed state. If product is kept in original case allow 48 hours to thaw at <41°F before heating. On bun pans, allow 24 hours to thaw at <41°F before heating. Once fully thawed product should be heated and served within 24 hours.

Because of variations in oven equipment, it is recommended that an internal temperature of at least 160°F is achieved. It is recommended that a calibrated food grade thermometer be used.

Conventional Oven (Frozen): 350 F 30 -35 Minutes

Convection Oven (Frozen): 325 F 30 - 35 Minutes

Conventional Oven (Thawed): 350 F 18 - 20 Minutes

Convection Oven (Thawed): 325 F 20-22 Minutes

Ingredients:

Whole Grain Hamburger Bun: Whole Wheat Flour, Enriched Wheat Flour (Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin, Mononitrate, Riboflavin, Folic Acid), Water, Sugar, Contains 2% or Less of: Soybean Oil, Wheat Gluten, Yeast, Salt, Dough Conditioners (Calcium Sulfate, Enzymes, Sodium Stearoyl Lactylate, Ascorbic Acid, Monoglycerides), Calcium Propionate. **Beef Patty:** Ground Beef, Water, Textured Vegetable Protein (Soy Flour, Caramel Color), Seasoning (Salt, Garlic Powder, Onion, Powder, Spice, Sugar, Beef Flavor (Contains Beef Extract Maltodextrin, Beef stock, yeast extract, salt, lactic acid, flavor, citric acid), flavorings (Soybean Oil, Butter Flavor, Annatto and Turmeric for Color), Mesquite Flavor (Maltodextrin, Natural Mesquite Smoke Flavoring) and Grill Flavor (from Vegetable Oil), Caramel Color. **Reduced Sodium, Reduced Fat American Cheese:** Cultured Pasteurized Milk and Skim Milk, Milk Fat, Whey Protein Concentrate, Contains less than 2% of Salt, Sodium Citrate, Potassium Citrate, Guar Gum, Locust Bean Gum, Xanthan Gum, Lactic Acid, Sorbic Acid (Preservative), APO-Carotenal and Beta-Carotene (Color-If Colored), Enzymes, Vitamin A Palmitate, Soy Lecithin and Soybean Oil Blend.

Allergen Statement (Product Contains):

Wheat

Eggs

Tree Nuts

Fish/Shellfish

Milk

Peanuts

Soy

Gluten

Nutritional Information:

Weight	123.32 g	Dietary Fiber	2.39 g	Sugar	2.81 g
Calories	272.06	Fat (total)	9.16 g	Calcium	114.22 mg
% Calories Fat	30.30 %	Fat (saturated)	3.00 g	Iron	3.09 mg
% Calories Sat Fat	9.92 %	Trans Fat	0.00 g	Vitamin C	10.30 mg
Protein	18.65 g	Cholesterol	31.46 mg	Vitamin A	78.52 IU
Carbohydrate	29.82 g	Sodium	475.00 mg	Riboflavin	0 mg
Niacin	0 mg	Thiamine	0 mg	Potassium	0 mg

Case Coding Example:

(Manufacture Date/ Production Line #)
(Example: January 1st 2013 Product produced on Line A)

010113A

I certify that the above information is true and correct and that a 4.35 ounce serving of the above product (ready for serving) contains 2.00 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)

Signature

David J. Watzke, V.P. of Operations

4/13/2017

(310) 523-3664

Printed Name

Date

Phone Number