

Flame Grilled Beef Steak Burger



Item #: 15-240 **Pieces Per Case:** 40 **Piece Size (oz.):** 4.00 **Case Weight (lb.):** 10.00

Data Generated: 1/8/2019

Data Valid As Of: 8/29/2018

Description: Fully cooked, thick, beef steak burger. Juicy, loose bite with mild beef taste. Natural shape with charmarks.

Features & Benefits: Freshly Made Taste-handmade texture; flamegrilled, juicy, thick steak burger; loose bite; charmarks for a freshly grilled appearance; fully cooked; backyard-grilled flavor; mild beef taste; consistent taste, product size and quality; natural shape; individually quick frozen (IQF) to lock in freshness. High Quality USDA-Approved Raw Materials-made from USDA beef trim; all meat-no added water, phosphates, binders or fillers. Increased Profits-tastes and holds better than burgers cooked from raw; feed more with faster speed of service during peak times; reduce labor costs; less waste; minimal cleanup, grease and shrinkage. Reduced Labor Costs-easy to prepare; just heat from frozen on a flat top grill, in a conventional or convection oven, Turbochef or in a microwave; no thawing necessary; easy clean up. Decreased Food Safety Concerns-fully cooked to USDA HACCP requirements utilizing calibrated thermometers; enhanced food safety; reduces cross contamination risk in your kitchen.

Technical Label Name: Fully Cooked Flamebroiled Beef Steak Burgers

Brand: The Pub Steak Brgr Original

Packaging Type: BULK-LINER

Master Case GTIN: 00880760152405

Master Case Gross Weight: 10.83900

Master Case Length: 17.75000

Master Case Width: 9.81250

Master Case Height: 5.00000

Master Case Cube: 0.50400

Cases/Layer: 10

Cases/Pallet: 80

Layers/Pallet: 8

Frozen Shelf Life (days): 365

Refrigerated Shelf Life (days): 7

Preparation Method:

Flat Grill: Preheat grill to (350 degrees f) and heat 1-3 ounce products for 4-7 minutes and 4-6 ounce products for 8-15 minutes from a frozen state, turning frequently to avoid excessive browning.

Conventional Oven: Preheat oven to 350 degrees f. Heat frozen product for 10-15 minutes or until internal temperature reaches 165 degrees f.

Convection Oven: Preheat oven to 350 degrees f. Heat frozen product for 6-13minutes or until internal temperature reaches 165 degrees f.

Microwave: Heat frozen product on high power for 30 seconds-2 minutes or until internal temperature reaches 165 degrees f. Longer cooking times are required for thicker burgers.

Ingredient Statement: INGREDIENTS: Beef, Seasoning (Salt, Dextrose, Natural Flavors, Spice), Natural Flavoring.

Nutrition Facts:

Serving Size: 4.00 OZ (112 g)
Servings Per Container: 40

Calories / Calories from Fat: 300 / 210
% Daily Value **

Total Fat	23 g	35%
Saturated Fat	9 g	45%
Trans Fat	0 g	
Cholesterol	90 mg	30%
Sodium	380 mg	16%
Total Carbohydrate	0 g	0%
Dietary Fiber	0 g	0%
Sugars	0 g	
Protein	25 g	
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		10%

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

[CN Equivalency Statement: 15-240](#)

[Master-Case-Labels: 15-240](#)

Recipes:

[Cream Cheese Avocado Burger](#)

[Huevos Rancheros Taco Burger](#)

[Italian Pizza Burger](#)

Nutritional Data:

Name	UoM	Per Serving	Per 100g
Calcium	mg	9.4	8.4
Calories	kcal	295.0	263.4
Calories from Fat	kcal	206.1	184.0
Cholesterol	mg	91.5	81.7
Dietary Fiber	g	0.0	0.0
Iron	mg	1.9	1.7
Protein	g	24.8	22.1
Saturated Fat	g	9.4	8.4
Serving Size	g	112.0	100.0
Sodium	mg	380.8	340.0
Sugars	g	0.0	0.0
Total Carbohydrate	g	0.1	0.1
Total Fat	g	22.9	20.4
Trans Fat	g	0.1	0.1
Vitamin A	IU	0.0	0.0
Vitamin C	mg	0.0	0.0



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PRODUCT ANALYSIS FORM FOR CN PRODUCTS
PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA) AND EQUIVALENT GRAINS (EG)

Product Name: Flamebroiled Beef Steak Burgers Code No: 15-240

Manufacturer: AdvancePierre Foods Inc.

Case/Pack/Count/Portion Size: Net Wt 10.00 lbs / 40 pc / 4.00 oz = portion size

I. Meat/Meat Alternate

The chart below shows the creditable amount of Meat/Meat Alternate determination.

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
Ground Beef (Not More than 30% Fat)	5.632	x	70%	3.943
		x		
		x		
A. Total Creditable Amount¹				<u>3.75</u>

*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

If the product contains APP, the chart below to determine the creditable amount of APP is filled out. If APP is used, documentation as described in Attachment A of the sample statement for each APP used is provided.

Description of APP, Manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		x			
		x			
		x			
B. Total Creditable Amount¹					<u>0</u>
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)¹					<u>3.75</u>

²Total Creditable Amount must be rounded down to the nearest ¼ serving. Do not round up.

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

I certify that the above information is true and correct and that a 3.00 ounce serving of the above product (ready to cook) contains 3.75 ounces of equivalent meat/meat alternate when prepared according to directions.

(Reminder: Total creditable amount cannot count for more than the total weight of product)

I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Kim Crocker

Your Name

June 4, 2018

Date

CN Labeling Technologist

*This information is needed if a creditable Alternate Protein Product (APP) is used in the product and counted toward meeting the meat/meat alternate requirements.

**This is a CN labeled product and the CN PQC Program, which ensures that every production run obtains the above numbers, is applicable to the production of this item. The numbers above are based on the current approval.