

Whole Grain Breaded Pork Steak

Item #: 69040 Pieces Per Case: 85 Piece Size (oz.): 3.85 Case Weight (lb.): 20.45



Data Generated: 7/19/2018

Data Valid As Of: 5/3/2018

Description: Fully cooked, chopped pork with a whole grain-rich breading. CN labeled. Commodity processed product.

Features & Benefits: Profitable--purchase one product vs. several ingredients;pre-portioned servings eliminate waste. Labor Saving--goesstraight from the freezer to the oven; pre-battered andbreaded; consistent product regardless of experience level.Improved Food Safety--reduced risk of cross contamination;no knife work required. Great for Children--CN labeled;formulated with a whole grain-rich breading to meet newUSDA regulations. A Solution for Your Commodity Needs--commodity processed product.

Technical Label Name: Fully Cooked Country Fried Breaded Pork Steaks Chopped and Formed

Brand: Pierre

Packaging Type: BULK-LINER

Master Case GTIN: 00071421690453

Master Case Gross Weight: 21.86600

Master Case Length: 19.88000

Master Case Width: 13.00000

Master Case Height: 6.63000

Master Case Cube: 0.99160

Cases/Layer: 7

Cases/Pallet: 42

Layers/Pallet: 6

Frozen Shelf Life (days): 365

Refrigerated Shelf Life (days): 14

CN Credit: 2 MMA PORK

Equivalent Grain: 1.00

Preparation Method:

Conventional Oven: From frozen state, bake at 350 degrees f in conventional oven for 14 minutes.

Convection Oven: From frozen state, bake at 350 degrees f in convection ovenfor 10 minutes.

Microwave: From frozen: heat on full power for 1-2 minutes. Microwave ovens vary. Times given are approximate.

Ingredient Statement: INGREDIENTS: Ground Pork (Not More Than 20% Fat), Seasoning (Sugar, Salt, Hydrolyzed Soy Wheat Gluten Protein, Dextrose, Hydrolyzed Soy Protein, Hydrolyzed Corn Protein, Disodium Inosinate, Disodium Guanylate), Sodium Phosphates. Breaded with: Whole Wheat Flour, Enriched Wheat Flour (Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Dehydrated Potatoes (Potatoes, Mono- and Diglycerides, Dextrose), Yeast, Sugar, Salt. Battered with: Water, Whole Wheat Flour, Enriched Wheat Flour (Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Potato Flour, Salt, Modified Corn Starch, Leavening (Calcium Acid Pyrophosphate, Monocalcium Phosphate, Sodium Bicarbonate), Flavor (Contains Maltodextrin, Salt, Natural Flavors), Hydrolyzed Corn Protein, Onion Powder, Garlic Powder, Yeast Extract, Chicken Broth, Spice. Set In Vegetable Oil. CONTAINS: Soy, Wheat

[CN Equivalency Statement: 69040](#)

[Master-Case-Labels: 69040](#)

Nutrition Facts:

Serving Size: 3.85 OZ (108 g)
Servings Per Container: 85

Calories / Calories from Fat: 290 / 150

		% Daily Value **
Total Fat	17 g	26%
Saturated Fat	4.5 g	23%
Trans Fat	0 g	
Cholesterol	50 mg	17%
Sodium	420 mg	18%
Total Carbohydrate	17 g	6%
Dietary Fiber	2 g	8%
Sugars	1 g	
Protein	16 g	
Vitamin A		0%
Vitamin C		0%
Calcium		2%
Iron		8%

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

The trans fats reported on this product's nutrition facts panel are naturally occurring.



Nutritional Data:

Name	UoM	Per Serving	Per 100g
Calcium	mg	19.8	18.4
Calories	kcal	286.2	265.5
Calories from Fat	kcal	152.8	141.7
Cholesterol	mg	47.6	44.2
Dietary Fiber	g	1.5	1.4
Iron	mg	1.5	1.4
Protein	g	15.7	14.6
Saturated Fat	g	4.5	4.2
Serving Size	g	107.8	100.0
Sodium	mg	424.3	393.6
Sugars	g	0.7	0.6
Total Carbohydrate	g	17.0	15.8
Total Fat	g	16.9	15.7
Trans Fat	g	0.1	0.1
Vitamin A	IU	14.2	13.2
Vitamin C	mg	0.1	0.1



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

Product Name: Fully Cooked Country Fried Breaded Pork Steaks Chapped and Formed Code No: 69040

Manufacturer: AdvancePierre Foods Inc

Case/Pack/Count/Portion Size: Net Wt 20.45 LBS / 85 pc / 3.85 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 Pork (No More than 20% Fat)	2.70	x	74%	2.00
		x		
		x		
A. Total Creditable Amount¹				<u>2.00</u>

II. Alternate Protein Product (APP)

If the product contains APP, the chart below to determine the creditable amount of APP is filled out.

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>2.00</u>

III. EQUIVALENT GRAINS (EG)

The chart below shows the creditable amount of Grain used in finished good..

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Whole Grain Ingredient	% of Enrichment	Formula ¹	Creditable Amount
Breader	0.684	85.4%	28.35/16	1.03
Batter	0.127	81.49%	28.35/16	0.183
D. Total Creditable Amount for Equivalent Grains				<u>1.00</u>

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

Total weight (per portion) of product as purchased: 3.85

I certify that the above information is true and correct and that a 3.85 - ounce serving of the above product (ready to cook) contains 2.00 ounces of equivalent meat and 1.00 equivalent grains 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

March 13, 2018

Your Name
 CN Labeling Technologist

Date

*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.