Brookwood Farms

Spec Sheet

12011

Description: 5 lb. Brookwood Pork BBQ Chopped

BBQ Sauce: Carolina Vinegar Sauce

Meat Component: Picnic

Meat Sauce Ratio: 65/35

Case Size:
Height- 7.5
Width- 9.5
Length- 13.75
Cube- .57

Pack/Size: 4/5 lb.

Box Wt: 20 lb.

Tie: 13 per layer x 8 rows

No. Cases/Pallet: 104

Package Style: Cryovac (boilable)

UPC #: 072287 - 120115

Product Shipped: frozen

Shelf Life: 12 months from Julian Date

Shelf Life after Thawed: 30 days

Proprietary: No

Ingredients: PORK, VINEGAR, WATER, SUGAR, SALT, WORCESTERSHIRE SAUCE (WATER, DISTILLED VINEGAR, SALT, SUGAR, HYDROLYZED SOY PROTEIN, CORN SYRUP SOLIDS, CITRIC ACID, CARMAEL COLOR, GARLIC POWDER, ONION POWDER, BLACK PEPPER, SPICES, SPICE EXTRACTIVES, SILICON DIOXIDE), RED PEPPER, BLACK PEPPER, PAPRIKA.

Preparation Instructions:

1. Oven: Remove product from bag and dump into oven-able container- cover and heat at 350 degrees for 30 minutes or until product reaches 160 degrees F.

2. Steamer: Place bag in steamer for 23-30 minutes or until product reaches 160 degrees F.

3. Water Bath: Place bag in boiling water for 25-30 minutes or until product reaches 160 degrees F.

Nutritional Value:

Serving Size: 100 Grams

Calories....................198 Cal
Protein.....................17.8 g
Carbohydrates.............3 g
Fat..........................12.3 g
Saturated Fat...............4.2 g
Trans Fat...................Trans Fat Free
Cholesterol.................75.7 Mg
Vitamin A...................124.2 IU
Vitamin C...................1.1 Mg
Iron.........................1.2 Mg
Calcium.....................8.6 Mg
Sodium......................471 Mg
Dietary fiber...............0.11 g

BROOKWOOD FARMS, INC.

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Sample Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative.

Product Name: Pork BBQ- Carolina Vinegar Sauce _____ Code No.: 12011 _____

Manufacturer: Brookwood Farms Inc. _____ Case/Pack/Count/Portion/Size: 4/5# bags _____

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- Boneless Picnic Meat	4.42	X	0.5	2.21
		X		
		X		
A. Total Creditable M/MA Amount[1]				

*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	
		X		÷ by 18	
B. Total Creditable APP Amount[1]					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 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. [1]Total 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: 3.4 oz

Total creditable amount of product (per portion) 2 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 __3.4__ ounce serving of the above product (ready for serving) contains __2__ 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 _____ Title _Vice President_

Printed Name _Craig B. Wood_   Date _3/7/17_   Phone Number _919-663-3612_