## Smithfield.

#### PRODUCT DESCRIPTION SHEET

PRODUCT: Pork Skinless Sausage Link

Fully Cooked – Foodservice - Bulk BRAND/LABEL: Ember Farms MANUFACTURER: Smithfield PRODUCT GTIN: 00025468311253

This Product is CN Labeled
Sontomber 18, 2018

DATE: September 18, 2018

**General** 

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

Ingredients

 Pork, Water, Salt, Corn Syrup Solids, Spices, Sugar, Dextrose, Spice Extractives, BHT, Propyl Gallate, Citric Acid

**Physical** 

**Meat** • Fresh pork trimmings

**Appearance** • Generally round in cross section – External

• Uniform particle size and fat distribution – Internal

Mottled brown color (pre-browned)

**Texture** • Firm and tender

Flavor • Mild and meaty

ProcessMeat is blended with seasoning

Fully CookedPackaged

DimensionItemLengthDiameter311257 $3.00^{\circ} \pm 0.25$  $0.75^{\circ} \pm 0.05$ 

**Packaging** 

Randomly placed in a plain poly bag

• Placed in shipper

• Label firmly affixed at the end of shipper

Weight

• Piece  $-0.80 \pm .02$  oz

• Case - 10 lbs net 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 16.000" x 10.000" x 5.500"

Outside cubic feet
Piece per case
Cases per pallet

0.509
Variable
144

• Stack pattern 12/layer by 12/high

#### Code

- Packed On date in the form of MMDDYY on the inner packaging
- Julian date in the form of YDDD on the shipper
- Lot designation
- **Establishment number**

## **Handling**

## Storage

- Hold at or below 0° F
- Do not refreeze unused portion of case

### **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

### **GMPs**

Good Manufacturing Practices may be made available for review on an "In Plant" basis only

### **Nutrition**

- **Product Code Number: 311257 (20/1)**
- Data submitted for this product are on an "AS PURCHASED" basis

#### CN Label

**CN** labeled

## **Nutrient Analysis**

Component	Value	Unit	Component	Value	
Calories	430	N/A	Chromium	P	
Calories from fat	374	N/A	Copper	P	
Saturated fat	16	g	Iodine	1	
Trans fat	0	g	Iron		
Protein	13	g	Magnesium	1	
Carbohydrates	1	g	Manganese	1	
Dietary Fiber	0	g	Molybdenum	1	
Soluble Fiber	NA	g	Phosphorus	1	
Insoluble Fiber	NA	g	Potassium		
Sugar (Total)	0	g	Selenium	1	
Other Carbs	0	g	Sodium		
Fat (Total)	41	g	Zinc	1	
Moisture	42	%	Alcohol	1	
Vitamin A IU	0	IU	Caffeine	1	
Vitamin C	1	mg	Sugar Alcohol	2	
Vitamin E	NA	mg	Cholesterol	1	
Pantothenic acid	NA	mg			
Calcium	12	mg			
Chloride	0	mg			

Component	Value	Unit
Chromium	NA	mcg
Copper	NA	mg
lodine	NA	mg
Iron	1	mg
Magnesium	NA	mg
Manganese	NA	mg
Molybdenum	NA	mcg
Phosphorus	NA	mg
Potassium	NA	mg
Selenium	NA	mcg
Sodium	583	mg
Zinc	NA	mg
Alcohol	NA	g
Caffeine	NA	mg
Sugar Alcohol	NA	g
Cholesterol	NA	mg

Servings Per Co	mtain	elion	
Amount Per Servi	ing	0	
Calories 190	Calori	es from l	Fat 170
		% Daily	Value
Total Fat 18g			28%
Saturated Fat 7g			36%
<i>Trans</i> Fat Og			
Cholesterol 30mg			119
Sodium 260mg			119
Total Carboh	ydra	te Og	0%
Dietary Fiber Og			0%
Sugars 0g			
Protein 6g			
Vitamin A0%	•	Vitami	n C 0%
Calcium 0% • Iron			

• The above nutrient analyses represent typical production lots, these are not guaranteed as minimum or maximum levels

# **Product Analysis**

• Each 1.60 oz. serving (2 links) provides 0.75 oz. equivalent meat for the Child Nutrition Meat Pattern Requirements.

## **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.



Product Name: EF Fully Cooked	Pork Sausage I	Link Code	2546 e No.:	58 31125 7	
Manufacturer: Smithfield	Ca	se/Pack/Cour	nt/Portion/Si	ze: 10 lb case	
I. Meat/Meat Alternate					
Please fill out the chart below to det	ermine the cred	itable amount	of Meat/Me	eat Alternate	
Description of Creditable	Ounces	Ounces per Raw M		Multiply FBG Yield/	
Ingredients per	Portion of	Portion of Creditable		Servings	Amount *
Food Buying Guide (FBG)	Ingre	Ingredient		Per Unit	
Pork Sausage	1.64 oz		X	0.47	0.7708 oz
			X		
			X		
A. Total Creditable M/MA Amou					0.7708 oz
*Creditable Amount - Multiply ounces	per raw portion of	f creditable ing	redient by the	FBG Yield Info	ormation.
II. Alternate Protein Product (AP If the product contains APP, please APP is used, you must provide door	fill out the chart				
Description of APP,	Ounces	Multiply	% of	Divide by	Creditable
manufacture's name,	Dry APP		Protein	18**	Amount
and code number	Per Portion		As-Is*		APP***
NA		X		÷ by 18	NA
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amoun	t <sup>1</sup>				NA
C. TOTAL CREDITABLE AMO	OUNT (A + B re	ounded dowr	n to		0.75 oz
nearest ¼ oz)					0.75 02
*Percent of Protein As-Is is provided on		P documentation	on.		
**18 is the percent of protein when full					
***Creditable amount of APP equals ou					
<sup>1</sup> Total Creditable Amount must be roun equivalent). Do <b>not</b> round up. If you a					
Creditable M/MA Amount) until after y					
Total weight (per portion) of production					
Total weight (per portion) of produ	ct as purchaseu				
Total creditable amount of product (	(per portion)	0.75 oz	Z		
(Reminder: Total creditable amoun		for more than	the total we	ight of product	)
I certify that the above information is				_	
product (ready for serving) contains according to directions.	0.75 ounces of	of equivalent i	neat/meat al	ternate when p	repared
I further certify that any APP used in (7 CFR Parts 210, 220, 225, 226, Ap					
APPROVED By Shannon Wofford at 10:36 am, Mar 06, 2019			ıg compliar		
Signature		Title			
Shannon Wofford			10	724-335-800	12
Printed Name		03-06	-19	/ <del>24</del> -333-600	<i>)</i> <u>_</u>

Date

Phone Number