

# US CN FULLY COOKED BREADED CHICKEN PATY 3.10 OZ.



**Item #:** 68208    **Pieces Per Case:** 156    **Piece Size (oz.):** 3.10    **Case Weight (lb.):** 30.23

**Product Source:** ROSS

**Data Generated:** 7/26/2017

**Data Valid As Of:** 4/19/2017

**Description:** Fully cooked, whole grain breaded chicken patty-CN labeled.

**Technical Label Name:** Breaded Chicken Patty

**Brand:** Advance Pierre

**Packaging Type:** BULK-BAG

**Master Case GTIN:** 00880760095542

**Master Case Gross Weight:** 32.80000

**Master Case Length:** 19.75000

**Master Case Width:** 13.12500

**Master Case Height:** 12.75000

**Master Case Cube:** 1.91260

**Cases/Layer:** 7

**Cases/Pallet:** 21

**Layers/Pallet:** 3

**Frozen Shelf Life (days):** 365

**Refrigerated Shelf Life (days):** 0

**CN Credit:** 2 MMA CHICKEN

**Equivalent Grain:** 1.00

**Preparation Method:**

Conventional Oven: From frozen state: Preheat oven to 400F and bake for 15-17 minutes or until heated through.

Convection Oven: From frozen state: Preheat oven to 375F and bake for 9-11 minutes or until heated through.

**Ingredient Statement:** INGREDIENTS: Chicken, Water, Isolated Soy Protein, Chicken Broth, Soy Protein Concentrate, Lite Salt (Salt, Potassium Chloride, and Magnesium Carbonate), Potassium Phosphate. BREADED WITH: Whole Wheat Flour, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Garlic Powder, Onion Powder, Salt, Yeast Extract, Spices, Ascorbic Acid, Extractives of Paprika And Turmeric. BATTERED WITH: Water, Whole Wheat Flour, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Modified Wheat Starch, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Monocalcium Phosphate), Salt, Ascorbic Acid, Sea Salt, Extractives of Turmeric, Natural Flavors. CONTAINS: SOY, WHEAT

**CN Equivalency Statement:** 68208

**Master-Case-Labels:** 68208

**Nutrition Facts:**

**Serving Size:** 3.10 OZ (87 g)  
**Servings Per Container:** 156

Calories / Calories from Fat: 200 / 100

% Daily Value \*\*

Total Fat 11 g 17%

Saturated Fat 2 g 10%

Trans Fat 0 g

Cholesterol 25 mg 8%

Sodium 310 mg 13%

Total Carbohydrate 12 g 4%

Dietary Fiber 0 g 0%

Sugars 0 g

Protein 16 g

Vitamin A 2%

Vitamin C 25%

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.

## Nutritional Data:

Name	UoM	Per Serving	Per 100g
Calcium	mg	20.2	23.3
Calories	kcal	201.2	231.8
Calories from Fat	kcal	99.5	114.7
Cholesterol	mg	26.3	30.4
Dietary Fiber	g	0.2	0.2
Iron	mg	1.5	1.8
Protein	g	15.9	18.3
Saturated Fat	g	2.0	2.3
Serving Size	g	86.8	100.0
Sodium	mg	309.9	357.1
Sugars	g	0.1	0.1
Total Carbohydrate	g	11.9	13.8
Total Fat	g	11.0	12.7
Trans Fat	g	0.1	0.2
Vitamin A	IU	89.8	103.4
Vitamin C	mg	15.2	17.5



CORPORATE OFFICES  
 9990 Princeton Glendale Road  
 Cincinnati, OH 45246  
 Phone 800-543-1604/513-874-8741  
 Fax 513-874-7180

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

Product Name: Breaded Chicken Patty Code No: 68208

Manufacturer: AdvancePierre Foods Inc

Case/Pack/Count/Portion Size: Net Wt 30.23 LBS / 156 pc / 3.10 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*
Chicken (in natural proportions)	1.53735	x	70%	1.076145
		x		
		x		
<b>A. Total Creditable Amount<sup>1</sup></b>				<b><u>1.0761</u></b>

**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***
Soy Protein Concentrate (Response 4400)	0.0444	x	64.8%	18	0.1598
Isolated Soy Protein Supro 515	0.16206	x	86%	18	0.7730
		x			
<b>B. Total Creditable Amount<sup>1</sup></b>					<b><u>0.9328</u></b>
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)<sup>1</sup></b>					<b><u>2.00</u></b>

**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 <sup>1</sup>	Creditable Amount
Whole Wheat Flour Breader	0.537	91.4%	28.35/16	0.87
Whole Wheat Flour Batter	0.099	84.0%		0.14
<b>D. Total Creditable Amount for Equivalent Grains</b>				<b><u>1.00</u></b>

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

Total weight (per portion) of product as purchased: 3.10 oz

**I certify that the above information is true and correct and that a 3.10 - ounce serving of the above product (ready to cook) contains 2.00 ounces of equivalent meat/meat alternate 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 Cracker

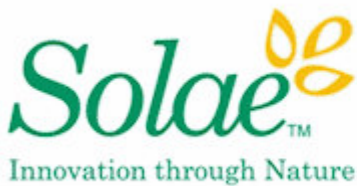
Your Name  
 CN Labeling Technologist

October 24, 2016

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.



Headquarters  
4300 Duncan Avenue  
St. Louis, MO 63110  
314.659.3000  
QTP120202005

This memo is to confirm that **RESPONSE<sup>®</sup> 4400**, manufactured by Solae, LLC, meets the requirements of **Appendix A 7 CFR to Parts 210, 220, 225 and 226** for Alternate Protein Products. These requirements are:

**1) This product is processed so that some portion of the non-protein constituents of the food, have been removed. This product is a safe and suitable edible product produced from a plant source.**

**2) The biological quality of this protein is at least 80 percent that of casein, determined by Protein Digestibility Corrected Amino Acid Score (PDCAAS). The PDCAAS RESPONSE<sup>®</sup> 4400 is 1.0. Method to calculate is as follows:**

1. Determine protein content.
2. Determine essential amino acid (EAA) content.
3. Determine amino acid ratios by dividing the EAA content by the reference EAA content (the reference EAA content we use is the FAO/WHO 2-5 year old amino acid pattern).
4. The lowest ratio is the uncorrected EAA score (typically 1.04 for Methionine + Cysteine).
5. Determine digestibility (97% for our soy proteins).
6. Calculate PDCAAS by multiplying uncorrected EAA score by the digestibility ( $1.04 \times 0.97 = 1.0$ ). Scores over 1.0 are rounded down to 1.0.

**3) This product contains at least 18 percent protein by weight when fully hydrated or formulated. The maximum hydration ratio allowed for RESPONSE<sup>®</sup> 4400 is 2.6 parts water to 1 part RESPONSE<sup>®</sup> 4400 to achieve 18% protein by weight.**

**4) The protein content of RESPONSE<sup>®</sup> 4400 is 64.8% (as-is).**

Your company may make applications to FNS/USDA based on this confirmation.

John Hoffmann  
Director of Quality Assurance

Version: 1.0 Issue Date: 03.FEB.2012 Reviewed Date: 03.FEB.2012 Supersedes all previous Solae Talking Point documents provided by Solae, LLC

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**Headquarters**  
**4300 Duncan Avenue**  
**St. Louis, MO 63110**  
**314.659.3000**  
**QTP120203016**

This memo is to confirm that **SUPRO<sup>®</sup> 515**, manufactured by Solae, LLC, meets the requirements of **Appendix A 7 CFR to Parts 210, 220, 225 and 226** for Alternate Protein Products. These requirements are:

- 1) This product is processed so that some portion of the non-protein constituents of the food, have been removed. This product is a safe and suitable edible product produced from a plant source.**
- 2) The biological quality of this protein is at least 80 percent that of casein, determined by Protein Digestibility Corrected Amino Acid Score (PDCAAS). The PDCAAS SUPRO<sup>®</sup> 515 is 1.0. Method to calculate is as follows:**
  1. Determine protein content.
  2. Determine essential amino acid (EAA) content.
  3. Determine amino acid ratios by dividing the EAA content by the reference EAA content (the reference EAA content we use is the FAO/WHO 2-5 year old amino acid pattern).
  4. The lowest ratio is the uncorrected EAA score (typically 1.04 for Methionine + Cysteine).
  5. Determine digestibility (97% for our soy proteins).
  6. Calculate PDCAAS by multiplying uncorrected EAA score by the digestibility ( $1.04 \times 0.97 = 1.0$ ). Scores over 1.0 are rounded down to 1.0.
- 3) This product contains at least 18 percent protein by weight when fully hydrated or formulated. The maximum hydration ratio allowed for SUPRO<sup>®</sup> 515 is 3.77 parts water to 1 part SUPRO<sup>®</sup> 515 to achieve 18% protein by weight.**
- 4) The protein content of SUPRO<sup>®</sup> 515 is 86% (as-is).**

Your company may make applications to FNS/USDA based on this confirmation.

John Hoffmann  
 Director of Quality Assurance

Version: 1.0 Issue Date: 03.FEB.2012 Reviewed Date: 03.FEB.2012 Supersedes all previous Solae Talking Point documents provided by Solae, LLC

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