

## Ball Park Beef Franks, 5:1, 6"

**SKU:** 16718

### **Features & Benefits**

- Made from 100% USDA-inspected beef that's coarse-ground to deliver a firm, juicy bite
- Premium-quality beef with special seasonings for classic flavor
- · Ideal for roller grill, flat top grill or steamer
- Each 3.2 oz. beef frank provides 3.0 oz. equivalent meat for Child Nutrition Meal Pattern Requirements

#### **Preparation**

**THAWING DIRECTIONS:** Thaw frozen hot dogs in refrigerator for 72 hours to an internal temperature of  $35^{\circ}$  -  $40^{\circ}$ F.

**HEATING DIRECTIONS - STOVE TOP: 1.** Heat water to a rolling boil. **2.** Add hot dogs to the water and simmer until an internal temperature of 140°F is reached.

**HEATING DIRECTIONS - ROLLER GRILL: 1.** Pre-heat roller grill on medium for 15-20 minutes to ensure proper cooking temperature. **2.** Cook hot dogs until an internal temperature of 140°F is reached.

**HEATING DIRECTIONS - CONVECTION STEAMER: 1.** Place a single layer of hot dogs in a steam table pan. **2.** Place pan in steamer, close door, set timer and steam until done. **3.** Cook hot dogs until an internal temperature of 140°F is reached.

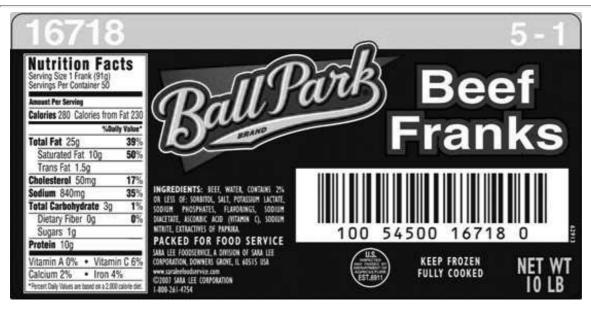
**MICROWAVE HEATING (1000 WATT HIGH POWER): 1.** Place hot dog in bun and wrap in paper towel. **2.** Microwave heat for 30-60 seconds. **3.** Allow hot dog to sit for 1 minute prior to serving.



### Handling

Case Size:	
(height) (width) (depth)	4.25" 10.88" 13.50"
Case Cube:	0.36
Shelf Life:	180
Units per Case:	2
Cases Tier:	11
Cases Pa <b>ll</b> et:	165
Net WT Case:	10.00 lbs.
Package Tare WT:	0.63 lbs.

### Nutrition



# 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: BALL PARK BEEF\_FRANKS Code No.: 16718

Manufacturer: TYSON, FOODS INC. Case/Pack/Count/Portion/Size: 1 FRANK = 3.20 OZ

### 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 *
FRANKFURTERS	3.20 OZ	X	1	3.20 OZ
		X		
		X		
A. Total Creditable M/MA Amount <sup>1</sup>				3.20 OZ

\*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***
		Х		÷ by 18	
		Х		÷ by 18	
		Х		÷ by 18	
B. Total Creditable APP Amount <sup>1</sup>					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest <sup>1</sup> / <sub>4</sub> oz)				3.00 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. <sup>1</sup>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 3.20 OZ

Total credit	able amount of product (per portion)	3.00 OZ	
(Reminder:	Total creditable amount cannot coun	t for more than the tota	l weight of product.)

I certify that the above information is true and correct and that a 3.20 ounce serving of the above product (ready for serving) contains 3.00 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.

Eunice Sapp

Signature

EUNICE	SAPP
	•••••

Printed Name

### MANAGER, REGULATORY COMPLIANCE

Title	
05/05/2015	312-614-7305
 Date	Phone Number

# Soy Company X Soy Protein Concentrate Product Y

Documentation for Company X Product(s) Used as Alternate Protein Products (APP) for Child Nutrition Programs

- a) Company X certifies that Product Y meets all requirements for APP intended for use in foods manufactured for Child Nutrition Programs as described in Appendix A of 7 CFR 210, 220, 225, and 226.
- b) Company X certifies that Product Y has been processed so that some portion of the non-protein constituents have been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non protein constituents.
- c) The Protein Digestibility Corrected Amino Acid Score (PDCAAS) for Product Y is 0.99. It was calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989, in Rome, Italy. The PDCAAS is required to be greater than 0.8 (80% of casein).
- d) The protein level of Product Y is at least 18% by weight when fully hydrated at a ratio of 2.43 parts water to one part product.
- e) The protein level of Product Y is certified to be at least 61.8% on an "as-is" basis for the as-purchased product. (*Note: Protein is often provided on a moisture free basis (mfb) which is not the information FNS requires.*)

All of the above information is required for APP and must be presented for approval.

**Note:** It is also helpful to have the ingredient statement for product Y. For example, if the product is uncolored and unflavored the ingredient statement might be "soy protein concentrate" or if the product is colored and textured the ingredient statement might be "textured vegetable protein (soy flour, caramel color)"