



PRODUCT DESCRIPTION SHEET

PRODUCT: Pork Sausage Patties
 Fully Cooked – Food Service - Bulk
BRAND/LABEL: Ember Farms
MANUFACTURE: Smithfield
PRODUCT CODE(S): 25468 11115 7
This Product is CN Labeled
DATE: May 2, 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

- Uniform particle size and fat distribution
- Round patties
- Even light brown coloring

Texture

- Moist and tender

Flavor

- Mild and meaty

Process

- Meat blended with seasonings
- Fully cooked
- Packaged

Dimensions

Item
111157

Diameter
2.75" ± 0.25"

Thickness
0.38" ± 0.03"

Packaging

- Plain bag
- Patties bagged and placed into shipper
- One bag per box
- Shipper label affixed firmly on end panel

Weight

- Round Patty – 1.0 oz ± .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 6.125"
- Outside cubic feet 0.567
- Pieces per case Variable
- Cases per pallet 144
- Stack pattern 12/layer by 12/high

Code

- Julian date of pack (on bag / shipper) in the form of YDDD
- Lot Destination
- Establishment number

Handling

Storage

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

Shelf Life

- Customer is guaranteed 60 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: 11157
- Data submitted for this product are on "AS PURCHASED" basis
- Serving size = Per 100 grams

CN Labeled

- 11157 – Two 1.00 oz. Pork Sausage Patty provides 0.75 oz. equivalent meat for the Child Nutrition Meat Pattern Requirements.

Nutrient Analysis

100g Nutritional

<i>Nutrient</i>	<i>Value</i>
Calories (kcal)	391.21
Calories from Fat (kcal)	329.55
Calories from SatFat (kcal)	113.16
Fat (g)	36.62
Saturated Fat (g)	12.57
18:0 - Stearic (g)	
Trans Fatty Acid (g)	0
Poly Fat (g)	0.00
Mono Fat (g)	0.00
Cholesterol (mg)	73.77
Sodium (mg)	858.56
Potassium (mg)	1.58
Carbohydrates (g)	2.45
Dietary Fiber (g)	0.05
Soluble Fiber (g)	0
Insoluble Fiber (g)	
Total Sugars (g)	0.75
Sugar Alcohol (g)	
Other Carbs (g)	0.96
Protein (g)	13.00

Per 2 oz Serving

Nutrition Facts	
Serving Size (57g)	
Servings Per Container	
Amount Per Serving	
Calories 220	Calories from Fat 190
% Daily Value*	
Total Fat 21g	32%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 490mg	20%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 7g	
Vitamin A 0%	• Vitamin C 0%
Calcium 2%	• Iron 2%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 30g 35g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

- The above nutrient analyses represent typical production lots, these are not guaranteed as minimum or maximum levels
- Meat/Meat Equivalency for this item is 0.75 per 2.00 oz Serving
- 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
Analysis**

Confidentiality



Good food. Responsibly.®

Product Name: Fully Cooked Pork Sausage Patty Code No.: 25468 11115 7

Manufacturer: Smithfield Case/Pack/Count/Portion/Size: 10 lb case

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Table with 5 columns: Description of Creditable Ingredients per Food Buying Guide (FBG), Ounces per Raw Portion of Creditable Ingredient, Multiply, FBG Yield/Servings Per Unit, Creditable Amount *. Rows include Fresh Sausage and a total row for A. Total Creditable M/MA Amount.

*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.

Table with 6 columns: 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. Rows include NA entries and a total row for C. TOTAL CREDITABLE AMOUNT.

*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.

1Total 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 2.00 oz

Total creditable amount of product (per portion) 0.75 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 2.00 ounce serving of the above product (ready for serving) contains 0.75 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: Shannon Wofford
Printed Name: Shannon Wofford

Labeling compliance
Title:
Date: 03-06-19
Phone Number: 724-335-8002