



Smokie Grill® Beef Rib Pattie With Honey BBQ Sauce

Item #: 3716

Product Description: Fully cooked, boneless, chopped beef rib pattie with a moderate amount of honey barbeque sauce. Soy added. Thick, naturally rounded ribs. CN labeled. Commodity processed product.

Technical Name: Fully Cooked Flame Broiled Rib Shaped Beef Patty With Honey Barbecue Sauce Smoke Flavoring Added

Brand: Smokie Grill

Product Details

Data Generated: 7/20/2018
Data Valid As Of: 5/3/2018
Packing Type: BULK-LINER
Pieces Per Case: 100
Portion Size (oz.): 3.25
Case Net Weight (lb.): 20.31

Case Dimensions: Width: 13.00
 Length: 15.88
 Height: 6.63
 Case Cube: 0.79

Cases / Pallet: 54
Case TiHi: 9 x 6

Credit (CN): 2 OZ MMA BEEF
Equivalent Grain: -

Ingredients:

INGREDIENTS: Ground Beef (Not More Than 30% Fat), Water, Textured Vegetable Protein Product [Soy Protein Concentrate, Caramel Color, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), Cyanocobalamin (B12)], Seasoning [Tomato Powder, Dextrose, Brown Sugar, Artificial Vinegar (Malic Acid, Sodium Acetates, Lactose, Fumaric Acid, Artificial Flavorings), Powdered Worcestershire Sauce (Corn Syrup Solids, Salt, Garlic Powder, Sugar, Spices, Soy Sauce Solids {Wheat, Soybeans, Salt, Maltodextrin, Caramel Color}, Tamarinds, Flavor), Spices, Spice Extractive, Onion Powder, Smoke Flavor, Garlic Powder], Honey, Salt, Sodium Phosphates. Glazed with: Honey Barbecue Sauce [High Fructose Corn Syrup, Distilled Vinegar, Tomato Paste, Corn Syrup, Honey, Molasses, Water, Salt, Natural Flavor, Modified Corn Starch, Natural Hickory Smoke Flavor, Spices, Onion Powder, Garlic Powder, Sodium Benzoate (Preservative), Caramel Color, Sugar]. CONTAINS: Milk, Soy, Wheat

Shelf Life (days): 365
Starting from date of production when kept @ 0°F or below.

Preparation Method:

Conventional Oven: Frozen product: preheat oven to 350 degrees f. Heat for 13 minutes.

Convection Oven: Frozen product: preheat oven to 350 degrees f. Heat for 11 minutes.

Master Case GTIN: 00071421037166

Nutrition Facts:

Serving Size: 3.25 OZ (91 g)
Servings Per Container: 100

Calories / Calories from Fat: 200 / 90

% Daily Value **

Total Fat	10 g	15%
Saturated Fat	4 g	20%
Trans Fat	0 g	
Cholesterol	40 mg	13%
Sodium	670 mg	28%
Total Carbohydrate	13 g	4%
Dietary Fiber	2 g	8%
Sugars	10 g	
Protein	14 g	
Vitamin A		8%
Vitamin C		2%
Calcium		4%
Iron		10%

** Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

The data contained on this spec sheet has been approved by Child Nutrition Labeling Technologist, Kimberly M Crocker.



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www.advancepierre.com
Date Generated: 7/20/2018



Nutrition Facts Panel Information

Net Wgt/Pkg (oz)

75

<= gms

lbs	ozs
4	11

Nutrition Code #

1708

Panel #

1

Nutrn-Panel #

170801

Panel Approval Date

10/26/16

FDA Reference Amount (g)

50

Nutrition Panel Claim

Panel Comments

BUN, SANDWICH WHOLE GRAIN RICH

Nutrition Facts

30 Servings per container

Serving Size 1 Bun (71 g/ 2.5 oz)

Amount per serving

Calories 190

% DAILY VALUE *

Total Fat	3 g	4 %
Saturated Fat	0.5 g	3 %
Trans Fat	0 g	
Polyunsaturated Fat	1.5 g	
Monounsaturated Fat	0.5 g	
Cholesterol	0 mg	0 %
Sodium	380 mg	16 %
Total Carbohydrate	32 g	12 %
Dietary Fiber	4 g	13 %
Total Sugars	2 g	
Includes	2 g Added Sugars	5 %
Protein	8 g	
Vitamin D	0 mcg	0 %
Calcium	123 mg	10 %
Iron	2.2 mg	10 %
Potassium	138 mg	2 %

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Current	Replaces
02/11/14	06/09/10

FLOWERS FOODS

NLP PLT # 140

Ingredient Statement

Nutrn Code: **1708**

Product: **BUN, WHOLE GRAIN RICH**

%	INGREDIENT LABELING INFORMATION
1	WATER
2	WHOLE WHEAT FLOUR
3	ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID)
4	HIGH FRUCTOSE CORN SYRUP
5	WHEAT GLUTEN
6	YEAST
7	CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING:
8	DOUGH CONDITIONERS (CONTAINS ONE OR MORE OF THE FOLLOWING: SODIUM STEAROYL LACTYLATE, CALCIUM STEAROYL LACTYLATE, MONOGLYCERIDES AND/OR DIGLYCERIDES, CALCIUM PEROXIDE, CALCIUM IODATE, DATEM, ETHOXYLATED MONO- AND DIGLYCERIDES, ENZYMES)
9	SOYBEAN OIL
10	SALT
11	SOY FLOUR
12	LEAVENING (MONOCALCIUM PHOSPHATE)
13	AMMONIUM SULFATE
14	WHEAT STARCH
15	CALCIUM PROPIONATE (TO RETARD SPOILAGE)



Formula Statement for Documenting Grains in School Meals

Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: BIDBUSINESS 30 4" 51% WHL GRN RCH HAMS Code No.: 13730810

Manufacturer: FLOWERS FOODS Serving Size 1 Roll (71 g/ 2.5 oz)
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No _____
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes X No _____ How many grams: 0.02
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent ²	Creditable Amount
	A	B	A ÷ B
WHOLE GRAIN	21.40	16	↓
ENRICHED GRAIN	20.14	16	
			2.60
Total Creditable Amount³			2.50

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹(Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

²Standard grams of creditable grains from the corresponding Group in Exhibit A.

³Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased 71 grams

Total contribution of product (per portion) 2.50 oz equivalent

I certify that the above information is true and correct and that a 2.5 ounce portion of this product (ready for serving) provides 2.50 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Tracy Osgatharp

Signature

QA Labeling Associate

Title

Tracy Osgatharp

Printed Name

03/13/17

Date

229 227-2015

Phone Number



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

Product Name: FlameBroiled Boneless Rib Shaped Patties with Honey Barbecue Sauce Code No: 3716

Manufacturer: AdvancePierre Foods Inc

Case/Pack/Count/Portion Size: Net Wt 20.31 / 100 pc / Portion Size = 3.25 oz

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*
Ground Beef (No More than 30% Fat)	1.95	x	70%	1.365
		x		
		x		
A. Total Creditable Amount¹				<u>1.365</u>

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***
Response 4415	2.25	3.6	64.8		.81
		x			
		x			
B. Total Creditable Amount¹					<u>.81</u>
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)¹					<u>2.00</u>

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 ¹	Creditable Amount
		%		0
		%		
D. Total Creditable Amount for Equivalent Grains				<u>0</u>

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

Total weight (per portion) of product as purchased: 3.25

I certify that the above information is true and correct and that a 3.25 - ounce serving of the above product (ready to cook) contains 2.00 ounces of equivalent meat/meat alternate and 0 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 Crocker

December 11, 2017

Your Name
 CN Labeling Technologist

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.