FULLY COOKED
BEEF STEAK NUGGETS
BREADED NUGGET SHAPED BEEF STEAK PATTIES

INGREDIENTS: GROUND BEEF (NOT MORE THAN 20% FAT), SODIUM PHOSPHATE, SALT, BATTERED AND BREADED WITH: WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (NIACIN, REDUced IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SALT, FLAVOR, DEGERMINATED (SODIUM CARBOHYDRATE, SODIUM ALUMINUM PHOSPHATE), MODIFIED CORN STARCH, WHEY, NONFAT DRY MILK, BUTTERMILK PRODUCT (SWEET CREAM, WHEY, SALT), SUGAR, MUSTARD, EGGS, SOY FLOUR. SET IN VEGETABLE OIL.
CONTAINS EGG, MILK, SOY, WHEAT

NET WT. 30 LBS.
KEEP FROZEN
PRODUCT ANALYSIS FORM FOR CN PRODUCTS & NON CN PRODUCTS

PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA) AND EQUIVALENT GRAINS (EG)

Product Name: Fully Cooked Beef Steak Nugent – Breaded Nugget Shaped Beef Steak Patties
Manufacturer: AdvancePierre Foods

Case/Pack/Count/Portion Size: Net Wt. 30.00 LBS / 1000 pc / 3.84 oz = Portion Size

A. Meat/Meat Alternate

The chart below shows the creditable amount of Meat/Meat Alternate determination.

<table>
<thead>
<tr>
<th>Description of Creditable Ingredients per Food Buying Guide</th>
<th>Ounces per Raw Portion of Creditable Ingredient</th>
<th>Multiply</th>
<th>Food Buying Guide Yield</th>
<th>Creditable Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ground Beef (Not more than 30% fat)</td>
<td>0.3573</td>
<td>X</td>
<td>70%</td>
<td>0.250</td>
</tr>
<tr>
<td></td>
<td></td>
<td>x</td>
<td></td>
<td></td>
</tr>
<tr>
<td>A. Total Creditable Amount</td>
<td></td>
<td></td>
<td></td>
<td><strong>0.250</strong></td>
</tr>
</tbody>
</table>

B. Alternate Protein Product (APP)

If the product contains APP, the chart below to determine the creditable amount of APP is filled out.

<table>
<thead>
<tr>
<th>Description of APP, Manufacturer's name, and code number</th>
<th>Ounces Dry APP Per Portion</th>
<th>Multiply</th>
<th>% of Protein As-Is*</th>
<th>Divide by 18**</th>
<th>Creditable Amount APP***</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>B. Total Creditable Amount</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td><strong>0</strong></td>
</tr>
</tbody>
</table>

TOTAL CREDITABLE AMOUNT (A + B)

| 0.250 x 8 pc = | **2.00** |

C. EQUIVALENT GRAINS (EG)

The chart below shows the creditable amount of Grain used in finished good.

<table>
<thead>
<tr>
<th>Description of Creditable Ingredients per Food Buying Guide</th>
<th>Ounces per Raw Portion of Creditable Whole Grain Ingredient</th>
<th>% of Enrichment</th>
<th>Formula¹</th>
<th>Creditable Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breaded</td>
<td>0.0666</td>
<td>93.91%</td>
<td>X 28.35 / 16</td>
<td>0.149</td>
</tr>
<tr>
<td>Batter</td>
<td>0.02</td>
<td>90.15%</td>
<td>X 28.35 / 16</td>
<td>0.031</td>
</tr>
<tr>
<td>D. Total Creditable Amount for Equivalent Grains</td>
<td></td>
<td></td>
<td>0.18 x 8 pc =</td>
<td><strong>1.25</strong></td>
</tr>
</tbody>
</table>

¹Total Creditable Amount must be rounded down to the nearest ¼ serving. Do not round up.

I certify that the above information is true and correct and that a 3.84 ounce serving of the above product (ready to cook) contains 2.00 ounces of equivalent meat/meat alternate and 1.25 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).

Maria Chambers

Your Name

Date

December 8, 2015

*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 PCG 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.
CN Beef Steak Nuggets

Item #: 68065
Product Description: Fully cooked, chopped beef with a whole grain breading. Nugget shape. CN labeled.
Technical Name: Fully Cooked Beef Steak Nuggets - Breaded Nugget Shaped Beef Steak Patties
Brand: Advance Pierre

Product Details

Data Generated: 5/29/2018
Data Valid As Of: 5/3/2018
Packing Type: BULK-LINER
Pieces Per Case: 1000
Piece Size (oz.): 0.48
Case Net Weight (lb.): 30.00

Case Dimensions:
Width: 13.13
Length: 19.75
Height: 12.75
Case Cube: 1.91

Cases / Pallet: 21
Case TiHi: 7 x 3
Credit (CN): 2 OZ MMA BEEF
Equivalent Grain: 1.25

Ingredients:
INGREDIENTS: Ground Beef (Not More Than 30% Fat), Sodium Phosphate, Salt, Battered and Breaded with: Whole Wheat Flour, Enriched Wheat Flour (Niacin, Ferrous Sulfate, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Salt, Flavor, Dextrose, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate), Modified Corn Starch, Whey, Nonfat Dry Milk, Buttermilk Product (Sweet Cream, Whey Cream), Sugar, Mustard, Eggs, Soy Flour. Set in Vegetable Oil. CONTAINS: Egg, Milk, Soy, Wheat

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

Preparation Method:
Convection Oven: Preheat convection oven to 350 degrees f. Bake frozen product for 10-15 minutes.

Master Case GTIN: 00071421680652

Master Case Gross Weight: 32.25500

Nutrition Facts:
Serving Size: 3.84 OZ (108 g)
Servings Per Container: 125

Calories / Calories from Fat: 340 / 220

% Daily Value **
Total Fat: 24 g 37%
Saturated Fat: 9 g 45%
Trans Fat: 1 g
Cholesterol: 55 mg 18%
Sodium: 630 mg 26%
Total Carbohydrate: 16 g 5%
Dietary Fiber: 2 g 8%
Sugars: 0 g
Protein: 14 g
Vitamin A: 0%
Vitamin C: 0%
Calcium: 2%
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 trans fats reported on this product's nutrition facts panel are naturally occurring.

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

Tyson
AdvancePierre Foods • 9990 Princeton-Glendale Rd. • Cincinnati, Ohio 45246 • Phone: 1-800-969-2747 •
www.advancespierre.com
Date Generated: 5/29/2018