Flamebroiled Beef Salisbury Steak

INGREDIENTS: Ground Beef (Not More Than 30% Fat), Water, Vegetable Protein Product [Soy Protein Concentrate, Caramel Color], Zinc Oxide, Nicotinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), Cyanocobalamin (B12)], Salt, Ground Black Peppers, Seasoning (Dehydrated Onion, Dextrose, Autolyzed Yeast Extract, Spice Extractives), Bread Crumbs (Bleached Wheat Flour, Soybean Oil, Dextrin, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Whey, Glucono Delta-Lactone), Salt, Sodium Phosphates.

CONTAINS: Milk, Soy, Wheat

Heat product to an internal temperature of 165°F as measured with the use of a meat thermometer.

Fully Cooked

Keep Frozen

114 Portions

CN 16-530-0

Sample Copy NOT for Documenting Federal Meal Requirements
**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 beef Salisbury Steak  
**Code No.:** 16-530-0  
**Manufacturer:** AdvancePierre Foods

**Case/Pack/Count/Portion Size:** Net Wt. 21.38 LBS / 114 pc / 3.00 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 (no more than 30% fat)</td>
<td>1.969</td>
<td>X</td>
<td>70%</td>
<td>1.378</td>
</tr>
<tr>
<td></td>
<td></td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>X</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**A. Total Creditable Amount**

1.378

### 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>VPP (Response 4405)</td>
<td>0.234</td>
<td>X</td>
<td>64.8%</td>
<td>18</td>
<td>0.843</td>
</tr>
<tr>
<td></td>
<td></td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**B. Total Creditable Amount**

0.843

**TOTAL CREDITABLE AMOUNT (A + B)**

2.00

### C. EQUIVALENT GRAINS (EG)

I. Does this product meet the Whole Grain-Rich Criteria: Yes ____  No ____

II. Does this product contain non-credentials grains: Yes ____  No ____  How many grams ___

(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 schools)

III. Indicate which Exhibit A Group (A-I) the Product Belongs: ___

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

<table>
<thead>
<tr>
<th>Description of Product per Food Buying Guide</th>
<th>Portion Size of Product as Purchased (A)</th>
<th>Weight of one ounce equivalent as listed in SP 30-2012 (B)</th>
<th>Creditable Amount A + B</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**C. Total Creditable Amount**

0

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

Total weight (per portion) of product as purchased: **3.00 oz**

I certify that the above information is true and correct and that a **3.00 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).

**Maria Chambers**  
**November 20, 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 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.*
Down Home Beef Salisbury Steak

Item #: 16-530-0

Product Description: Fully cooked Salisbury steak, seasoned perfectly for a terrific flavor profile. Soy added. Char marked. Oval shape. CN labeled.

Technical Name: Flamebroiled Beef Salisbury Steak

Brand: ADVANCE

Product Details

Data Generated: 11/15/2017
Data Valid As Of: 9/9/2017
Packing Type: BULK-BAG
Pieces Per Case: 114
Piece Size (oz.): 3.00
Case Net Weight (lb.): 21.36

Case Dimensions:
- Width: 13.25
- Length: 19.94
- Height: 8.31
- Case Cube: 1.27

Cases / Pallet: 35
Case TIHI: 7 x 5

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

Ingredients:
INGREDIENTS: Ground Beef (Not More Than 30% Fat), Water, 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)], Bell Peppers, Seasoning [Dehydrated Onion, Dextrose, Autolyzed Yeast Extract, Spice Extractives], Bread Crumbs [Bleached Wheat Flour, Soybean Oil, Dextrose, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Whey, Oleoresin Paprika], Salt, Sodium Phosphate. CONTAINS: Milk, Soy, Wheat

Shelf Life (days): 455
Starting from date of production when kept @ 0°F or below.

Preparation Method:
Flat Grill: Preheat flat grill to 350 degrees f. Heat frozen product 2-4 minutes per side or until internal temperature reaches 165 degrees f.

Conventional Oven: Preheat oven to 375 degrees f. Heat frozen product for 20-25 minutes or until internal temperature reaches 165 degrees f.

Convection Oven: Preheat oven to 350 degrees f. Heat frozen product for 15-20 minutes or until internal temperature reaches 165 degrees f.

Microwave: Heat frozen product on high power for 2-3 minutes or until internal temperature reaches 165 degrees f.

Master Case GTIN: 00880760010965

Master Case Gross Weight: 22,304.00

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