Product: NATHAN'S BEEF FRANKS, 6" 8/4
2 packages/10lb box
Spec No.: 997110
Revised: MAR 5 2014
Issued By: E. Williams
Replaces: JAN 7 2014
Manufacturer: John Morrell
Page 1 of 2

GENERAL SPECIFICATIONS
1. All product shall (A) not be adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act (the "Act"), the Federal Meat Inspection Act, or the Poultry Meat Inspection Act; (B) not to be an article which cannot be introduced into interstate commerce under the provisions of §§404 and 505 of the Act; (C) to be in compliance with all applicable Federal, State, and local laws; and (D) to be free of any other defect in workmanship or material.

PRODUCT CODES

<table>
<thead>
<tr>
<th>Code #</th>
<th>Link Count</th>
<th>Box Net Weight</th>
<th>Box Gross Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>88313-97110</td>
<td>80 links ± 4 links</td>
<td>10 lb.</td>
<td>10.7 lb.</td>
</tr>
</tbody>
</table>

PRODUCT DESCRIPTION
1. This is a fully cooked, 2 packages, 8/1 beef frank.
2. This product is packed as a 10# net weight unit.

INGREDIENTS TEXT
1. Beef, Water, Contains 2% or less of Salt, Sorbitol, Sodium Lactate, Natural Flavorings, Sodium Phosphates, Hydrolyzed Corn Protein, Paprika, Sodium Diacetate, Sodium Erythorbate, Sodium Nitrite.

ALLERGEN
1. None of the big 8 added

PHYSICAL CHARACTERISTICS
1. Product will be uniform texture and color.

MICROBIOLOGICAL CRITERIA
1. Initial Total Plate Count $\leq 10,000$ cfu/gm
2. No pathogen testing is conducted.

PACKAGING INFORMATION
1. Finish product packaging shall conform to applicable USDA labeling policies and requirements.
2. Each item shall be legibly code dated.
3. Type of code: Pack date MMM DD YYYY
   EX: DEC 19 2013
4. Shelf Life: 280 days

SHIPPING AND STORAGE CONDITIONS
1. Store at 0°F frozen for maximum shelf-life
2. All trailers must be clean and in good repair.

Confidential Trade Secret
Pursuant to 5 U.S.C. Sec 552(b)(4)
Product: NATHAN'S BEEF FRANKS, 6" 8/1
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PRODUCT STANDARDS
1. Foreign Material
   None
2. Odor
   No off odor
3. Color & Texture
   Typical and consistent between lots
4. Count
   80 links ± 4 links
5. Length
   6" (-1/8 to +3/8")
6. Peeler Score
   May not penetrate the protein skin
7. Surface Fat
   No visible fat flecks permitted

PACKAGING REQUIREMENTS
1. Package Dimensions:
   10. X 7.5 x 3.0"
2. Case Dimensions:
   10.625 x 7.625 x 6.625" (O.D.)
3. Cube Feet:
   0.31
4. Pallet Configuration:
   22 per layer, 7 high (154 cases)

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Nutrition Facts
Serving Size 1 Frank(56g)
Servings Per Container 80

<table>
<thead>
<tr>
<th>Amount Per Serving</th>
<th>% Daily Value*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories 180</td>
<td>Calories From Fat 140</td>
</tr>
<tr>
<td>Total Fat 16g</td>
<td>25%</td>
</tr>
<tr>
<td>Saturated Fat 7g</td>
<td>35%</td>
</tr>
<tr>
<td>Trans Fat 0.5g</td>
<td></td>
</tr>
<tr>
<td>Cholesterol 30 mg</td>
<td>10%</td>
</tr>
<tr>
<td>Sodium 520mg</td>
<td>22%</td>
</tr>
<tr>
<td>Total Carbohydrate 1g</td>
<td>0%</td>
</tr>
<tr>
<td>Dietary Fiber 0g</td>
<td>0%</td>
</tr>
<tr>
<td>Sugars 0g</td>
<td></td>
</tr>
<tr>
<td>Protein 7g</td>
<td></td>
</tr>
<tr>
<td>Vitamin A 2%</td>
<td>Vitamin C 0%</td>
</tr>
<tr>
<td>Calcium 0%</td>
<td>Iron 4%</td>
</tr>
</tbody>
</table>

* Percent Daily Values are based on a 2,000 calorie diet.

No trans fats added including partially hydrogenated oils, other than those naturally occurring in beef

Confidential Trade Secret
Pursuant to 5 U.S.C. Sec 552(b)(4)
Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Provide a copy of the label in addition to the following information on company letterhead signed by an official representative of the company.

Product Name: Nathan's Famous Beef Frank 6" 8/1

Manufacturer: Smithfield

Code No.: 88313-97110

Case/Pack/Count/Portion/Size: 10 lbs.

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

<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>Beef Franks</td>
<td>2.00</td>
<td>X</td>
<td>1:1 credit</td>
<td>2.00</td>
</tr>
</tbody>
</table>

A. Total Creditable Amount *  
2.00

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

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>
<thead>
<tr>
<th>Description of APP, manufacture'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>
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</tbody>
</table>

B. Total Creditable Amount *

C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)

4.50

*Percent of Protein As-Is is provided on the attached APP documentation.
**% 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.

Total weight (per portion) of product as purchased  
2.00oz

Total creditable amount of product (per portion)  
2.00oz

(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 2.00 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.

Signature
Maria Bunke

Labeling Specialist
Title

Printed name
Maria Bunke

Date
1/20/16

Phone Number
513-346-3568