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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: Ham, Turkey and Cheese on Honey Wheat Berry Bread Code No: 101025-012-1

Manufacturer: AdvancePierre Foods Inc

Case/Pack/Count/Portion Size: Net Wt 4.13 LBS / 12 pc / 5.50 oz = portion size

**I. Meat/Meat Alternate**

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
American Cheese	0.44	x	1	0.44
Ham (Water Added)	1.45	x	82%	1.189
Ground Turkey	1.24	x	70%	0.872
<b>A. Total Creditable Amount<sup>1</sup></b>				<b><u>2.50</u></b>

**II. Alternate Protein Product (APP)**

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***
		x			
		x			
<b>B. Total Creditable Amount<sup>1</sup></b>					<b><u>0</u></b>
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz) <sup>1</sup></b>					<b><u>2.50</u></b>

**III. EQUIVALENT GRAINS (EG)**

Description of Creditable Ingredients per Food Buying Guide	Portion Size of Product as Purchased (A)	Weight of one ounce equivalent as listed in SP 30-2012 (B)	Creditable Amount A ÷ B
Unbleached Enriched Wheat Flour	2.40	Does not credit	Does not Credit
<b>D. Total Creditable Amount for Equivalent Grains</b>			<b><u>0</u></b>

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

Total weight (per portion) of product as purchased: 5.50

I certify that the above information is true and correct and that a 5.50 - ounce serving of the above product (ready to cook) contains 2.50 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*

*April 17, 2018*

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.



Good food. Responsibly.®

Product Name: Cooked Ham Water Added Code No.: 70247 19577 0

Manufacturer: Smithfield Case/Pack/Count/Portion/Size: 25 lb logs

**I. Meat/Meat Alternate**

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

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Ham Water Added	1.00 oz	X	0.82	0.82 oz
		X		
		X		
<b>A. Total Creditable M/MA Amount<sup>1</sup></b>				<b>0.82 oz</b>

\*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.

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***
NA		X		÷ by 18	NA
		X		÷ by 18	
		X		÷ by 18	
<b>B. Total Creditable APP Amount<sup>1</sup></b>					<b>NA</b>
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)</b>					<b>0.75 oz</b>

\*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.

<sup>1</sup>Total 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 1.00 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 1.00 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

Labeling compliance  
\_\_\_\_\_  
Title  
04 09 18 724-335-8002  
Date Phone Number

**Product Formulation Statement for  
Meat/Meat Alternate (M/MA) Products**



Product Name: **Turkey Salami**  
 Code No.: **25150**  
 Manufacturer: **Deli Star Corporation**  
 Case/Pack/Count/Portion/Size: **1 oz portion**

**I. Meat/Meat Alternate**

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

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
<b>Ground Turkey</b>	<b>.86</b>	X	<b>.70</b>	<b>.602</b>
		X		
		X		
<b>A. Total Creditable M/MA Amount<sup>1</sup></b>				<b>.602</b>

\*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.

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***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
<b>B. Total Creditable APP Amount<sup>1</sup></b>					
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)</b>					<b>.602 (unrounded)</b>

\*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. <sup>1</sup>Total 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   1 oz  

Total creditable amount of product (per portion)   .602 (unrounded)    
 (Reminder: Total creditable amount cannot count for more than the total weight of product.)

**Product Formulation Statement for  
Meat/Meat Alternate (M/MA) Products**



I certify that the above information is true and correct and that a   1   ounce serving of the above product (ready for serving) contains .602 (unrounded) 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.

A handwritten signature in black ink, appearing to read "Jeanne Gannon", written over a horizontal line.

Director of Quality

\_\_\_\_\_  
**Signature**

\_\_\_\_\_  
**Title**

Jeanne Gannon

4/09/18

618-677-2282

\_\_\_\_\_  
**Printed Name**

\_\_\_\_\_  
**Date**

\_\_\_\_\_  
**Phone Number**