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13140-6



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

Product Name: Fast Fixin' Country Fried Steaks- Beef Patty Fritters with Gravy Mix Code No:

Manufacturer:	AdvancePie	rre Foods Inc			-		
Case/Pack/Count/Portion	on Size: <u>Net '</u>	Wt 8.53 LBS /	34 p	oc / 4.00 oz =	portion size		
I. Meat/Meat Altern	nate						
Description of Creditable Ingredients per Food Buying Guide		Ounces p Raw Portion o Creditab Ingredie	of le	Multiply	Bu	ood ying e Yield	Creditable Amount*
Ground Beef (No More than 20%Fat)		1.30		Х	7	4%	0.9647
			•	Х			
A. Total Creditable Amount ¹					<u>0.9647</u>		
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***
				Х			
B. Total Creditable A	mount ¹			Х			
C. TOTAL CREDITAB	LE AMOUNT (A	A + B rounded	dov	vn to nearest	½ oz) ¹		
II. EQUIVALENT GRAIN	IS (EG)						
Description of Credit Ingredients per Food Buying Guid		es per Raw of Creditable		of Whole Whe Flour and Enriched Whole			Creditable

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

Total weight (per portion) of product as purchased: 4.00 oz

% %

I certify that the above information is true and correct and that a <u>4.00</u> - ounce serving of the above product (ready to cook) contains <u>0.75</u> ounces of equivalent meat/meat alternate 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	<u> </u>	<u> 2018</u>
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CN Labeling Technologist

D. Total Creditable Amount for Equivalent Grains

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.