



CORPORATE OFFICES
 9990 Princeton Glendale Road
 Cincinnati, OH 45246
 Phone 800-543-1604/513-874-8741
 Fax 513-874-7180

**PRODUCT ANALYSIS FORM FOR NON-CN PRODUCTS
 PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA)**

Product Name: Fully Cooked Our Down Home Charbroil Beef Salisbury Steak Caramel Color Added Code No: 16-627

Manufacturer: AdvancePierre Foods, Inc.

Case/Pack/Count/Portion Size: Net Wt. 10 Lbs / 2/5# Bags / 59/2.7 oz

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
Ground Beef (Not More Than 30% Fat)	2.032	x	70%	1.422
A. Total Creditable Amount¹				1.422

*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, the chart below to determine the creditable amount of APP is filled out. If APP is used, documentation as described in Attachment A of the sample statement for each APP used is provided.

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***
TVPP – Soy Protein Concentrate – Solae™ Response® 4405	0.143	x	64.8%	÷ by 18	0.516
VPP – Soy Protein Concentrate – Solae™ Alpha® DS-SL	0.101	x	64.8%	÷ by 18	0.363
B. Total Creditable Amount¹					0.879
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.00

Total weight (per portion) of product as purchased: 2.70 o

I certify that the above information is true and correct and that a 2.70 - ounce serving of the above product (ready for serving) contains 2.25 ounces of equivalent meat/meat alternate when prepared according to directions.

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).

Kimberly Crocker

August 28, 2018



This memo is to confirm that ALPHA[™] DS-SL, manufactured by Solae, LLC, meets the requirements of Appendix A 7 CFR to Parts 210, 220, 225 and 226 for Alternate Protein Products. These requirements are:

1) This product is processed so that some portion of the non-protein constituents of the food, have been removed. This product is a safe and suitable edible product produced from a plant source.

2) The biological quality of this protein is at least 80 percent that of casein, determined by Protein Digestibility Corrected Amino Acid Score (PDCAAS). The PDCAAS ALPHA[™] DS-SL is 0.99. Method to calculate is as follows:

1. Determine protein content.
2. Determine essential amino acid (EAA) content.
3. Determine amino acid ratios by dividing the EAA content by the reference EAA content (the reference EAA content we use is the FAO/WHO 2-5 year old amino acid pattern).
4. The lowest ratio is the uncorrected EAA score (typically 1.04 for Methionine + Cysteine).
5. Determine digestibility (97% for our soy proteins).
6. Calculate PDCAAS by multiplying uncorrected EAA score by the digestibility ($1.04 \times 0.97 = 1.0$). Scores over 1.0 are rounded down to 1.0.

3) This product contains at least 18 percent protein by weight when fully hydrated or formulated. The maximum hydration ratio allowed for ALPHA[™] DS-SL is 2.6 parts water to 1 part ALPHA[™] DS-SL to achieve 18% protein by weight.

4) The protein content of ALPHA[™] DS-SL is 64.8% (as-is).

Your company may make applications to FNS/USDA based on this confirmation.

John Hoffmann
Director of Quality Assurance

Version: 1.0 Issue Date: 03.FEB.2012 Reviewed Date: 03.FEB.2012 Supersedes all previous Solae Talking Point documents provided by Solae, LLC

This information is based on technical data that Solae, LLC and its affiliates ("Solae") believe to be reliable, and is intended for use by persons having technical skill and at their own discretion and risk. Solae cannot and does not warrant that this information is absolutely current or accurate, although every effort is made to ensure that it is kept as current and accurate as possible. Use of Solae[™] product in an application that is not intended for such product is a risk assumed by the user and because conditions of use are outside Solae's control, Solae makes no representations or warranties, express or implied, with respect to the information, or any part thereof, including any warranties of title, non-infringement of copyright or patent rights of others, merchantability, or fitness or suitability for any purpose and assumes no liability or responsibility for the accuracy, completeness, or usefulness of any information. Solae shall have no liability for the use of or results obtained from such information, whether or not based on Solae's negligence. Solae shall not be liable for (i) any damages, including claims relating to the combination of this product with any other product(s) or use of the product for a non-intended use, and (ii) special, direct, indirect or consequential damages. Solae reserves the right to make changes to this information and to this disclaimer. Solae encourages you to review this information and this disclaimer periodically for any updates or changes. Your continued access or use of this information shall be deemed your acceptance of this disclaimer and any changes and the reasonableness of these standards for notice of changes. All products denoted with [™] or © are trademarks or registered trademarks of Solae, LLC and/or its affiliates. © 2010 Solae, LLC. All rights reserved.