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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: Fully Cooked Charbroiled Beef Salisbury Steak – Caramel Color Added Code No: 16-632

Manufacturer: AdvancePierre Foods Inc

Case/Pack/Count/Portion Size: Net Wt 10.00 LBS / 50 pc / 3.20 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*
Ground Beef (No More Than 30% Fat)	2.52	x	70%	1.768
		x		
A. Total Creditable Amount¹				<u>1.768</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***
Soy Protein Product Response 4403	0.176	x	64.8%	18	0.633
Soy Protein Product Alpha DS-SL	0.123	x	64.8%	18	0.445
B. Total Creditable Amount¹					<u>1.078</u>
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz) ¹					<u>2.75</u>

III. EQUIVALENT GRAINS (EG)

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Whole Grain Ingredient	% of Whole Wheat Flour and Enriched Whole Wheat Flour	Formula ¹	Creditable Amount
		%		
		%		
D. Total Creditable Amount for Equivalent Grains				

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

Total weight (per portion) of product as purchased: 3.20 oz

I certify that the above information is true and correct and that a 3.20 - ounce serving of the above product (ready to cook) contains 2.75 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

April 25, 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.