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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: Country Fried Breaded Beef Steak Patties Code No: 3-234-20WG

Manufacturer: AdvancePierre Foods

Case/Pack/Count/Portion Size: Net Wt. 30.88 LBS / 130 pc / 3.80 oz = Portion Size

A. Meat/Meat Alternate

The chart below shows 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 20% fat)	2.747	X	74%	2.00
		x		
A. Total Creditable Amount¹				2.00

B. EQUIVALENT GRAINS (EG)

The chart below shows the creditable amount of Grain used in finished good..

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Whole Grain Ingredient	% of Enrichment	Formula ¹	Creditable Amount
Breader	0.619	85.4%	28.35/16	0.937
Batter	0.154	81.49%	28.38/16	0.223
D. Total Creditable Amount for Equivalent Grains				<u>1.00</u>

¹Total Creditable Amount must be rounded **down** to the nearest ¼ serving. Do **not** round up.

Total weight (per portion) of product as purchased: **3.80 oz**

I certify that the above information is true and correct and that a 3.80 ounce serving of the above product (ready to cook) contains 2.00 ounces of equivalent meat/meat alternate and 1.00 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).

Kimberly Crocker

Your Name

August 14, 2018

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.