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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: Flame Broiled Rib Strip Shaped Pork Patties w/Honey BBQ Sauce Natural Smoke Flavor Added Code No: 3822

Manufacturer: AdvancePierre Foods

Case/Pack/Count/Portion Size: Net Wt. 22.50 LBS / 400 pc / 2.70 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 Pork (not more than 30% fat)	0.5852	X	70%	0.40964
<b>A. Total Creditable Amount<sup>1</sup></b>				<b><u>0.40964</u></b>

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

If the product contains APP, the chart below to determine the creditable amount of APP is filled out.

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 (Response 4415)	0.072	x	64.8%	18	0.2597755
<b>B. Total Creditable Amount<sup>1</sup></b>					<b>0.2597755</b>
<b>TOTAL CREDITABLE AMOUNT (A + B)</b>					<b>0.669415x 3pc= <u>2.00</u></b>

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

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

**I certify that the above information is true and correct and that a 2.70 ounce serving of the above product (ready to cook) contains 2.00 ounces of equivalent meat/meat alternate and 0 equivalent grains when prepared according to directions.**

*Kim Crocker*

*June 5, 2018*

Your Name (CN Specialist Labeling)

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.