



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

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

Product Name: Flame Broiled Beef Patty Code No: 80130ACN

Manufacturer: AdvancePierre Foods Inc.

Case/Pack/Count/Portion Size: Net Wt. 21.75 lbs/ 116 pc / 3.00 oz = Portion Size

I. 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 30% Fat)	2.116	x	70%	1.4812
A. Total Creditable Amount¹				<u>1.4812</u>

*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***
Soy Protein Concentrate (Response 4405)	0.332766	x	64.8%	18	1.1979
Soy Protein Concentrate (Proplus 500F)	0.0317034	x	86%	18	0.1512
B. Total Creditable Amount¹					<u>1.349</u>
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)¹					<u>2.75</u>

Total weight (per portion) of product as purchased: 3.00 oz.

I certify that the above information is true and correct and that a 3.00 ounce serving of the above product (ready to cook) contains 2.75 ounces of equivalent meat/meat alternate when prepared according to directions.

Kim Crocker

CN Labeling Technologist

August 15, 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.