

CNQ53310P	158/3.1oz.portions NET WT. 30.61 LBS.					
FULLY COOKED BREADED	50.01 LD5.					
PORK PATTY PORK CHOP SHAPED						
 PORK PATTY INGREDIENTS:Ground pork (not more than 20% fat), water, textured vegetable protein product (soy flour, caramel color, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, vitamin A palmitate, calcium pantothenate, thiamine mononitrate (B1), pyridoxine hydrochloride (B6), riboflavin (B2), cyanocobalamin (B12)), seasoning (onion powder, garlic powder, salt, spice). BREADING INGREDIENTS:Whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), water, salt, spice). BREADING INGREDIENTS:Whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), water, salt, 2% or less: dextrose, yellow corn flour, soybean oil, dried onion, paprika extract, spice extract, buttermilk powder, leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate), spice. FRIED IN SOYBEAN OIL. ALLERGEN INFORMATION: Contains soy, wheat, milk. CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE. THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES. Heating Instructions: preheated conventional oven 400' F, Frozen: 15 - 20 min, Thawed: 12 - 15 min Preheated convection oven 400' F, Frozen: 12 - 15 min, Thawed: 8 - 10 min 						
KEEP FROZEN FOR INSTITUTIONAL USE ONLY.						
CN ONE FULLY COOKED BREADED PORK PATTY PROVIDES 2.00 oz. EQUIVALENT MEAT/MEAT / CN EQUIVALENT GRAINS FOR CHILD NUTRITION MEAL PATTERN REQUIREMENTS. (USE OF THI AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 06-12.)						
CN Don Lee Farms, 200 E.Ber (310) 674-3180 www.dc DON Lee Farms, 200 E.Ber (310) 674-3180 www.dc	ach Ave, Inglewood, CA 90302 onleefarms.com					

2/5/2014



Data Submission Form

Basis for data submitted are "As ser	ved"	Packa	age size (lb): 30.61
Brand: DON LEE FARMS		Servin	gs/package: 158
Product name: FULLY COOKED	BREADED PORK PATTY, CH	OP SHAPED	Dimension: chop shape
Product code: CNQ53310P			
CN label number: 084017			
Analysis based on 1 serving:	1 patty 3.1	oz (87.9 gm)	
Nutrients	Nutrients per Serving	Unit	
Total Calories	200	kcal	
Calories from fat	78.3	kcal	
Protein	14.8	grams	
Total fat	8.7	grams	
Saturated Fat (gm)	2.6	grams	
Artificial Trans Fat (gm)	0	grams	
Carbohydrate (gm)	16.6	grams	
Sugar (gm)	1.8	grams	
Fiber (gm)	3.0	grams	
Cholesterol (mg)	30	milligrams	
Calcium (mg)	54	milligrams	
Iron (mg)	2.2	milligrams	
Sodium (mg)	354	milligrams	
Vitamin C (mg)	0	milligrams	
Vitamin A (I.U.)	67	IU	
Thiamin-B1 (mg)	0.5	milligrams	
Riboflavin-B2 (mg)	0.2	milligrams	
Niacin-B3 (mg)	3.2	milligrams	
Vitamin-B6 (mg)	0.3	milligrams	
Allergens WHEAT. MILK			

Source of nutrient data used to calculate the nutrient analysis: ESHA database Genesis software (calculated)

Preparation instructions to include: ingredients to be added and amounts, cooking methods, time and temperature.

Store frozen up to 12 months, or refrigerated up to 7 days. Do not refreeze. This is a "heat and serve product" which may be reheated thawed or from frozen. To thaw, leave under refrigeration in the case 24 hours. Heat in a single layer on trays in an oven preheated to 400°F. Conventional oven: frozen 15 - 20 min, thawed 12 - 15 min. Convection oven : frozen 12 - 15 min, thawed 8 - 10 min. Cook time may vary by oven type or load.

2/5/2014 SUZANNE BOUTROS, QC SUPERVISOR DATE



Product Formulation Statement

THIS PRODUCT SPECIFICATION SHEET PROVIDES INFORMATION REGARDING PRODUCT DESCRIPTION, AND WILL ENABLE THE PURCHASER TO DETERMINE THE FEDERAL REIMBURSABLE MEAL PATTERN CONTRIBUTION.

Product name: FULLY COOKED BREADED PORK PATTY, CHOP SHAPED

Product code:	CNQ53310P	Servings:	158	/ 3.1	0Z	Net weight (lbs):	30.61
Variety(ies) Of Meat Used In Product:		Commodity pork, max 20% fat					
Total Weight Of U	ncooked Product (oz):	3.4					
Raw Meat In Unco	ooked Product (oz):	2.22	7				
Weight of Dry API	P (oz):	0.38	3				
Weight of Liquid t	o Rehydrate APP (oz):	0.68	3				
Source of Alternat	te Protein Product:	ADI	M, Car	gill, Sola	ae		
Type & % of Prote	ein in APP:	Tex	tured	soy flou	ır @ 5()% protein	
Weight of Rehydr	ated APP (oz):	1.00	5				
Weight of Seasoni	ng in Product (oz):	0.07	7				
Weight of Batter/	Breading in Product (oz):	0.90)				
Total Weight of Pr	recooked Product (oz):	3.10)				

Whole grain rich breading inproduction from 8/24/12 onwards. Meets HUSSAC "B" criteria

I CERTIFY THAT THE ABOVE INFORMATION IS TRUE AND CORRECT, AND THAT ONE SERVING OF THE ABOVE PRODUCT (READY FOR SERVING) YIELDS 2 OUNCES OF COOKED MEAT/MEAT ALTERNATE, 1 OUNCES OF EQUIVALENT WHOLE GRAIN RICH GRAINS AND 0 CUP(S) OF FRUIT AND VEGETABLES, WHEN PREPARED ACCORDING TO DIRECTIONS

ANY ALTERNATE PROTEIN PRODUCT USED CONFORMS TO FOOD AND NUTRITION SERVICE REGULATIONS APPENDIX A part 210 II. THAT IS, THE APP USED a) IS PROCESSED TO REMOVE SOME PORTION OF THE NON-PROTEIN CONSITUENTS, b) BIOLOGICAL QUALITY OF THE PROTEIN IS AT LEAST 80% THAT OF CASEIN, AS DETERMINED BY PROTEIN DIGESTIBILITY CORRECTED AMINO ACID SCORE (PDCAAS), c) CONTAINS AT LEAST 18% PROTEIN BY WEIGHT WHEN FULLY HYDRATED.

nne Bortros 2/5/2014

SUZANNE BOUTROS, QC SUPERVISOR