

CNQ621603

300/1.6oz.portions NET WT30.00 LB

FULLY COOKED BREADED

CHICKEN FRIED BEEF PATTY FRIED IN SOYBEAN OIL

BEEF PATTY INGREDIENTS: Ground beef (not more than 20% fat), seasoning (hydrolyzed soy protein, dry onion, maltodextrin, spice, sugar, torula yeast, yeast extract, natural flavor, caramel color, disodium inosinate, salt, autolyzed yeast, potassium chloride)

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: Conventional oven 400' F, Frozen: 15 - 20 min, Thawed: 12 - 15 min

Convection oven 400' F, Frozen: 12 - 15 min, Thawed: 8 - 10 min

KEEP FROZEN FOR INSTITUTIONAL USE ONLY.

CN 084011 ONE 1.60 oz FULLY COOKED BREADED CHICKEN FRIED BEEF PATTY PROVIDES 1.00 oz. EQUIVALENT MEAT AND 0.50 oz CN EQUIVALENT GRAINS FOR CHILD NUTRITION MEAL PATTERN REQUIREMENTS. (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 06-12.) CN Don Lee Farms, 200 E.Beach Ave, Inglewood, CA 90302



1/27/2015



Data Submission Form

	ved" :KEN FRIED BEEF PATTY	Package size (lb): 30.0 Servings/package: 300
Product code: CNQ621603		
CN label number: 084011		
Analysis based on 1 serving:	1 patty 1.6	oz (45.36gm)
Nutrients	Nutrients per Serving	Unit
Total Calories	110	kcal
Calories from fat	52.2	kcal
Protein	7.6	grams
Total fat	5.8	grams
Saturated Fat (gm)	2.1	grams
Artificial Trans Fat (gm)	0	grams
Carbohydrate (gm)	6.8	grams
Sugar (gm)	0.2	grams
Fiber (gm)	0.8	grams
Cholesterol (mg)	21	milligrams
Calcium (mg)	11	milligrams
Iron (mg)	1.0	milligrams
Sodium (mg)	178	milligrams
Vitamin C (mg)	0	milligrams
Vitamin A (I.U.)	6	IU
Thiamin-B1 (mg)	0	milligrams
Riboflavin-B2 (mg)	0	milligrams
Niacin-B3 (mg)	1.0	milligrams
Vitamin-B6 (mg)	0.1	milligrams
Allergens wheat milk sov		

Allergens wheat, milk, soy

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.

1/27/2015 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: **BREADED CHICKEN FRIED BEEF PATTY** Product code: CNQ621603 Servings: 300 / 1.6 Net weight (lbs): 30.0 oz Variety(ies) Of Meat Used In Product: Commodity ground beef, max 20% fat Total Weight Of Uncooked Product (oz): 1.40 Raw Meat In Uncooked Product (oz): 1.35 0 Weight of Dry APP (oz): Weight of Liquid to Rehydrate APP (oz): 0 Source of Alternate Protein Product: Type & % of Protein in APP: Weight of Rehydrated APP (oz): 0 Weight of Seasoning in Product (oz): 0.05 Weight of Batter/Breading in Product (oz): 0.44 Total Weight of Precooked Product (oz): 1.60 Breading 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 1 OUNCES OF COOKED MEAT/MEAT ALTERNATE, 0.5 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 1/27/2015

SUZANNE BOUTROS, QC SUPERVISOR