# CNQ791203 P

400/1.2 oz.portions NET WT 30.0 LB

FULLY COOKED

#### **PORK SAUSAGE PATTIES**

caramel color added

INGREDIENTS:Ground pork (not more than 20% fat), water, seasoning (spices including crushed red pepper, dextrose, sugar), salt, caramel color.

CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE. THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES.

Heating Instructions for patties placed on baking trays in a single layer: (ovens may vary) Conventional oven 350' F, Frozen: 12 - 15 min, Thawed: 10 - 12 min Convection oven 350' F, Frozen: 10 - 12 min, Thawed: 8 - 10 min

### KEEP FROZEN FOR INSTITUTIONAL USE ONLY



11/25/2013



## **Data Submission Form**

Basis for data submitted are "As served"

Brand: **DON LEE FARMS** 

Product name: FULLY COOKED PORK SAUSAGE PATTIES

PORK SAUSAGE PATTIES Dimension:

Package size (lb): 30.00

Servings/package: 400

Product code: **CNQ791203 P**CN label number: 089034

Analysis based on 1 serving: 1 patty 1.2 oz ( 34.0 gm)

Nutrients	Nutrients per Serving	Unit
Total Calories	61	kcal
Calories from fat	31.5	kcal
Protein	6.4	grams
Total fat	3.5	grams
Saturated Fat (gm)	1.2	grams
Artificial Trans Fat (gm)	0	grams
Carbohydrate (gm)	0.5	grams
Sugar (gm)	0.2	grams
Fiber (gm)	0.1	grams
Cholesterol (mg)	22	milligrams
Calcium (mg)	12	milligrams
Iron (mg)	0.4	milligrams
Sodium (mg)	113	milligrams
Vitamin C (mg)	0	milligrams
Vitamin A (I.U.)	22	IU
Thiamin-B1 (mg)	0.3	milligrams
Riboflavin-B2 (mg)	0.1	milligrams
Niacin-B3 (mg)	1.5	milligrams
Vitamin-B6 (mg)	0.1	milligrams

Allergens none known, gluten free.

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 350°F. Conventional oven frozen: 12 - 15 min, thawed: 10 - 12 min; Convection oven frozen: 10 - 12 min, thawed: 8 - 10 min. Cook time may vary by oven type or load.

WIZ A A POLYTROS OS GUNDENVIGOD

11/25/2013

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 PORK SAUSAGE PATTIES

Product code: CNQ791203 P Servings: 400 / 1.2 oz Net weight (lbs): 30.00

Variety(ies) Of Meat Used In Product: Commodity pork not more than 20% fat

Total Weight Of Uncooked Product (oz): 1.44
Raw Meat In Uncooked Product (oz): 1.36
Weight of Dry APP (oz): 0

Weight of Liquid to Rehydrate APP (oz):

Source of Alternate Protein Product:

Type & % of Protein in APP:

Weight of Rehydrated APP (oz): 0

Weight of Seasoning in Product (oz): 0.08

Weight of Batter/Breading in Product (oz): 0

Total Weight of Precooked Product (oz): 1.20

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 OUNCES OF EQUIVALENT 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.

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SUZANNE BOUTROS, QC SUPERVISOR