

QCB655

72/4.55 oz NET WEIGHT 20.48 lb

Oven safe wrappers - twinpack (2x2.275 oz each)

CHEESE BURGER SLIDERS

Fully cooked beef patty with American cheese on white whole wheat bun

INGREDIENTS: Bread: whole wheat flour, enriched wheat flour (flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), water, sugar, contains less than 2% of: soybean oil, yeast, wheat gluten, salt, emulsifier, enzymes, calcium propionate, monoglyceride, calcium carbonate, microcrystalline cellulose, cornstarch. Patty: Ground beef (not more than 20% fat), seasoning (hydrolyzed soy protein, dry onion, maltodextrin, spice, sugar, salt, torula yeast, yeast extract, natural flavor, caramel color, disodium inosinate), autolyzed yeast, potassium chloride. Cheese: Milk, skim milk, water, cheese culture, whey*, salt, potassium citrate, modified food starch*, sodium citrate, sorbic acid preservative, lactic acid, color (apo-carotenal and beta-carotene), cream, soy lecithin, enzymes. * ingredient not in reglar pasteurized process american cheese.

ALLERGEN INFORMATION: CONTAIN WHEAT, SOY, MILK.

HEATING: Convection oven 350' F, Frozen: 12 - 15 min, Thawed: 8 - 10 min.

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

KEEP FROZEN FOR INSTITUTIONAL USE ONLY.



12/30/2014



Data Submission Form

Basis for data submitted are "As served" Package size (lb): 20.48

Brand: **DON LEE FARMS** Servings/package: 72

Product name: Cheeseburger sliders, ovenable twinpacks Dimension: 3.5"

Product code: **QCB655**

CN label number:

Analysis based on 1 serving: 2 pieces 4.55 oz (129 gm)

Nutrients Nutrients per Serving		Unit
Total Calories	272	kcal
Calories from fat	70.2	kcal
Protein	19.7	grams
Total fat	7.8	grams
Saturated Fat (gm)	2.9	grams
Artificial Trans Fat (gm)	0	grams
Carbohydrate (gm)	31.3	grams
Sugar (gm)	3.5	grams
Fiber (gm)	2.6	grams
Cholesterol (mg)	45	milligrams
Calcium (mg)	82	milligrams
Iron (mg)	2.8	milligrams
Sodium (mg)	355	milligrams
Vitamin C (mg)	0	milligrams
Vitamin A (I.U.)	100	IU
Thiamin-B1 (mg)	0.3	milligrams
Riboflavin-B2 (mg)	0.2	milligrams
Niacin-B3 (mg)	5	milligrams
Vitamin-B6 (mg)	0.3	milligrams

Allergens wheat, milk, soy

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

Store frozen up to 12 months, or refrigerated up to 7 days. Do not refreeze. This is a "heat and serve product". 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 325°F. Do NOT remove wrappers. Conventional oven: frozen 20-25 min, thawed 15-20 min. Convection oven: frozen 15-20 min, thawed 10-15 min. Cook time may vary by oven type or load.

SUZANNE BOUTROS, QC SUPERVISOR

12/30/2014

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: Cheeseburger sliders, ovenable twinpacks

Product code: QCB655 Servings: 72 /4.55 oz Net weight (lbs): 20.48

Variety(ies) Of Meat Used In Product: Commodity ground beef, max 20% fat

Total Weight Of Uncooked Product (oz):

Raw Meat In Uncooked Product (oz):

2.37

Weight of Dry APP (oz):

0.25

Weight of Liquid to Rehydrate APP (oz):

Source of Alternate Protein Product: Reduced sodium reduced fat cheese

Type & % of Protein in APP:

Weight of Rehydrated APP (oz):

Weight of Seasoning in Product (oz):

Weight of Batter/Breading in Product (oz):

2.2

Total Weight of Precooked Product (oz):

4.55

Meets HUSSAC wholegrain "B" criteria.

Each twinpack contains 19.0 grams whole grains + 18.8 enriched grains.

Qualifies as an a la carte Entrée Item

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, 2 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.

SUZANNE BOUTROS, QC SUPERVISOR

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Sample Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Child Nutrition Program operators should include a copy of the label from the purchased product carto
in addition to the following information on letterhead signed by an official company representative.

Product Name: CHEESEBURGER SLIDERS	Code No.:QCB655
Manufacturar: DON LEE EADMC	Case/Pack/Count/Portion/Size: 72/455 20 40 L1

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *	
GROUND BEEF MAX 20% FA	2.37	X	74%	1.75	
AMERICAN CHEESE	0.25	X	100%	0.25	
		X			
A. Total Creditable M/MA Amount ¹					

^{*}Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount ¹				·	
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¹ / ₄ oz)					2.00

^{*}Percent of Protein As-Is is provided on the attached APP documentation.

SUZANNE BOUTROS

Printed Name

Total weight (per portion) of product as purc	hased 4.55 oz INCLUDING BUN PATTY & CHEESE
Total creditable amount of product (per porti (Reminder: Total creditable amount cannot of	on)count for more than the total weight of product.)
I certify that the above information is true and	d correct and that a 4.55 ounce serving of the above
product (ready for serving) contains2.0@uraccording to directions.	nces of equivalent meat/meat alternate when prepared
•	duct conforms to the Food and Nutrition Service Regulations A) as demonstrated by the attached supplier documentation.
Sugar, Rooted	TECHNICAL SERVICES
Signature	Title

Jan 06 2015

Date

310 674 3180 X 155

Phone Number

^{**18} is the percent of protein when fully hydrated.

^{***}Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
¹Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

crediting method that best fits t	the specific needs of the	e menu planner.		_I	
Product Name:CHEESE B	SURGER SLIDERS	Code	e No.:_	QCB65	5
Manufacturer:DON LE	E FARMS	Serving Size 4.55 (raw dough weight ma	oz C	OF WHICE d to calculate cr	H 2.2 OZ ARE BREAD reditable grain amount)
I. Does the product meet the (Refer to SP 30-2012 Grain Re				and School	Breakfast Program.)
II. Does the product contain a (Products with more than 0.24 creditable grains may not cred	oz equivalent or 3.99 g	rams for Groups A-G	or 6.99		Group H of non-
III. Use Policy Memorandum School Breakfast Program: H H (cereal grains) or Group I of grain component based on c eq; Group H uses the standard weight.) Indicate to which Exhibit A (Exhibit A to determine (RTE breakfast cereal reditable grains. Grou of 28grams creditable	if the product fits int ls). (Different methodo ps A-G use the standar grain per oz eq; and G	t o Gro logies o rd of 16	ups A-G (ba are applied ograms cred	aked goods), Group to calculate servings itable grain per oz
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	A	editable mount A ÷ B	
BREAD BUNS	62	28	I	2.2	
Total Creditable Amount				2.00	
*Creditable grains are whole-grain (Serving size) X (% of creditable grams.	grain in formula). Please	be aware that serving siz	es other	than grams r	nust be converted to
² Standard grams of creditable grai ³ Total Creditable Amount must be			Do not	round up.	
				-	DEAD
Total weight (per portion) of prototal contribution of product (roduct as purchased 4.	25 02 OF WILCH	2.2 O	Z AKE DE	CEAD
Total contribution of product (per portion) 02	equivalent			
I certify that the above informated serving) provides 2.00 z equivated portion. Products with more that non-creditable grains may not describe the service of the service o	alent Grains. I further o an 0.24 oz equivalent o	ertify that non-credital r 3.99 grams for Group	ole grai os A-G	ins are not a or 6.99 gran	above 0.24 oz eq. per
Singue Bortes		TECHNIC	CAL SI	ERVICES	

Title

Date

JAN 06 2015

310 674 3180 X 155

Phone Number

Signature

Printed Name

SUZANNE BOUTROS

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

Crediting Standards Based on Revised Exhibit A weights per oz equivalent

School Food Authorities (SFAs) should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name:	CHEESE	BURGER SLIDERS	Code No.	.: QCB655	
Manufacturer:	DON L	EE FARMS	Serving Size: 4.55 o	z of which 2.2	2 oz are bread
I. Does the production (Refer to SP 30-20)	uct meet t 12 Grain 1	ne Whole Grain-Rich C Requirements for the Nati	riteria: Yes X No ional School Lunch Program	m and School Br	reakfast Program.)
(Products with mo	re than 0.2	4oz equivalent or 3.99 gr	: Yes No X How rams for Groups A-G and 6 quirements for school meals	.99 grams for G	roup H of non-
School Breakfast H (cereal grains) to calculate serving creditable grain per reported by volume	Program: or Group gs of grain er oz eq; G e or weigh	Exhibit A to determine I (RTE breakfast cereal component based on creating H uses the standard	equirements for the Natio if the product fits into GIs). (Please be aware that diditable grains. Groups A-Cl of 28 grams creditable grains. Belongs: B	roups A-G (bak lifferent methodo G use the standa	ted goods), Group plogies are applied rd of 16 grams
		Portion Size of	Weight of one ounce]
Description of I per Food Buyin		Product as Purchased A	equivalent as listed in SP 30-2012 B	Creditable Amount A ÷ B	
BREAD	BUN	62 g	28 g	2.2	-
Total Creditable	e Amount ¹			2.00	
¹ Total Creditable Ar	mount must	be rounded down to the near	arest quarter (0.25) oz eq. Do		•
		product as purchased _4. (per portion)2.00pz eq	55 oz of which 2.2 oz a uivalent	re bread	
serving) provides 2 portion. Products	2.00oz equ with more	ivalent Grains. I further than 0.24 oz equivalent o	correct and that a <u>4.45</u> ounc certify that non-creditable gor 3.99 grams for Groups A-requirements for school managers.	grains are not ab -G or 6.99 grams	ove 0.24 oz eq. per
Singue Bother			TECHNICAL S	SERVICES	
Signature			Title		
SUZANNE BOUTROS		01-06-2015	210	574 3180 X 155	

Date

Phone Number

Printed Name