

## QCB655

72/4.55 oz
NET WEIGHT 20.48 lb

## Oven safe wrappers - twinpack ( $2 x 2.275 \mathrm{oz}$ 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, carame 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 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.



## Data Submission Form

Basis for data submitted are "As served"
Brand: DON LEE FARMS
Product name: Cheeseburger sliders, ovenable twinpacks Product code: QCB655

Package size (lb): 20.48
Servings/package: 72
Dimension: 3.5"

CN label number:

| Analysis based on 1 serving: | 2 pieces |  |
| :--- | :---: | :--- |
| Nutrients | Nutrients per Serving | Unit |
| Total Calories | 272 | oz |
| Calories from fat | gral |  |
| Protein | 70.2 | kcal |
| Total fat | 19.7 | grams |
| Saturated Fat (gm) | 7.8 | grams |
| Artificial Trans Fat (gm) | 2.9 | grams |
| Carbohydrate (gm) | 0 | grams |
| Sugar (gm) | 31.3 | grams |
| Fiber (gm) | 3.5 | grams |
| Cholesterol (mg) | 2.6 | grams |
| Calcium (mg) | 45 | milligrams |
| Iron (mg) | 82 | milligrams |
| Sodium (mg) | 2.8 | milligrams |
| Vitamin C (mg) | 355 | milligrams |
| Vitamin A (I.U.) | 0 | milligrams |
| Thiamin-B1 (mg) | 100 | IU |
| Riboflavin-B2 (mg) | 0.3 | milligrams |
| Niacin-B3 (mg) | 0.2 | milligrams |
| Vitamin-B6 (mg) | 5 | 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 $325^{\circ} \mathrm{F}$. 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.



## 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: $72 \quad / 4.55$ oz | Net weight (lbs): 20.48 |

Variety(ies) Of Meat Used In Product:
Total Weight Of Uncooked Product (oz):
Raw Meat In Uncooked Product (oz):
Weight of Dry APP (oz):
Weight of Liquid to Rehydrate APP (oz):
Source of Alternate Protein Product:
Type \& \% of Protein in APP:
Weight of Rehydrate APP (oz):
Weight of Seasoning in Product (oz):
Weight of Batter/Breading in Product (oz):
Total Weight of Precooked Product (oz):

Commodity ground beef, max 20\% fat
2.4
2.37
0.25

0
Reduced sodium reduced fat cheese
1:1
0.25
0.03
2.2
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 NONPROTEIN 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.

$12 / 30 / 2014$
SUZANNE BOUTROS, QC SUPERVISOR

## 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 carton in addition to the following information on letterhead signed by an official company representative.

Product Name:CHEESEBURGER SLIDERS $\qquad$ Code No.: $\qquad$
Manufacturer: DON LEE FARMS $\qquad$ Case/Pack/Count/Portion/Size:_72/4.55oz 20.48 LB

## I. Meat/Meat Alternate

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

| Description of Creditable <br> Ingredients per <br> Food Buying Guide (FBG) | Ounces per Raw <br> Portion of Creditable <br> Ingredient | Multiply | FBG Yield/ <br> Servings <br> Per Unit | Creditable <br> Amount * |
| :---: | :---: | :---: | :---: | :---: |
| GROUND BEEF MAX 20\% FAT | 2.37 | X | $74 \%$ | 1.75 |
| AMERICAN CHEESE | 0.25 | X | $100 \%$ | 0.25 |
| 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, <br> manufacture's name, <br> and code number | Ounces <br> Dry APP <br> Per Portion | Multiply | \% of <br> Protein <br> As-Is* | Divide by <br> $\mathbf{1 8}^{* *}$ | Creditable <br> Amount <br> APP*** |
| :--- | :---: | :---: | :---: | :---: | :---: |
|  |  | X |  | $\div$ by 18 |  |
|  |  | X |  | $\div$ by 18 |  |
|  | X |  | $\div$ by 18 |  |  |
| B. Total Creditable APP Amount ${ }^{1}$ |  |  |  |  |  |
| C. TOTAL CREDITABLE AMOUNT (A + B rounded down to <br> nearest $1 / 4 \mathrm{oz})$ |  | 2.00 |  |  |  |

*Percent of Protein As-Is is provided on the attached APP documentation.
**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.
${ }^{1}$ Total Creditable Amount must be rounded down to the nearest 0.25 oz ( 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.

Total weight (per portion) of product as purchased 4.55 oz INCLUDING BUN PATTY \& CHEESE
Total creditable amount of product (per portion) $\quad 2.00 \mathrm{oz}$
(Reminder: Total creditable amount cannot count for more than the total weight of product.) I certify that the above information is true and correct and that a 4.55 ounce serving of the above product (ready for serving) contains _ $2.0 \emptyset$ unces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Siname Brotuos
Signature
SUZANNE BOUTROS
Printed Name

TECHNICAL SERVICES

## Title

$\frac{\text { Jan } 062015}{\text { Date }} \quad \frac{3106743180 \text { X } 155}{\text { Phone Number }}$

## Formulation Statement for Documenting Grains in School Meals <br> Required Beginning SY 2013-2014 <br> (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.

Product Name: CHEESE BURGER SLIDERS Code No.: QCB655

Manufacturer: $\qquad$ Serving Size 4.55 oz OF WHICH 2.2 OZ ARE BREAD (raw dough weight may be used to calculate creditable grain amount)
I. Does the product meet the Whole Grain-Rich Criteria: Yes_X_No $\qquad$
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)
II. Does the product contain non- creditable grains: Yes__ No_X How many grams: $\qquad$
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups $A-G$ or 6.99 grams for Group $H$ of noncreditable grains may not credit towards the grain requirements for school meals.)
III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)
Indicate to which Exhibit A Group (A-I) the Product Belongs: $\qquad$ B

| Description of Creditable Grain Ingredient* | Grams of Creditable Grain Ingredient per Portion ${ }^{1}$ A | Gram Standard of Creditable Grain per oz equivalent ( 16 g or 28 g$)^{2}$ B | Creditable Amount $A \div B$ |
| :---: | :---: | :---: | :---: |
| BREAD BUNS | 62 | 28 | 2.2 |
|  |  |  |  |
|  |  |  |  |
| Total Creditable Amount ${ }^{3}$ |  |  | 2.00 |

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
${ }^{1}$ (Serving size) $\mathbf{X}$ (\% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
${ }^{2}$ Standard grams of creditable grains from the corresponding Group in Exhibit A.
${ }^{3}$ Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.
Total weight (per portion) of product as purchased 4.55 oz OF WHICH 2.2 OZ ARE BREAD
Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 4.45 unce portion of this product (ready for serving) provides 2.00 z equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Siname Bertrof
Signature
SUZANNE BOUTROS
Printed Name

TECHNICAL SERVICES
Title
$\frac{\text { JAN } 062015}{\text { Date }} \quad \frac{3106743180 \text { X } 155}{\text { Phone Number }}$

## Formulation Statement for Documenting Grains in School Meals <br> Required Beginning SY 2013-2014 <br> $\binom{$ 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: CHEESEBURGER SLIDERS
Code No.: $\quad$ QCB655
Manufacturer: DON LEE FARMS Serving Size: ${ }^{4.55 \mathrm{oz} \text { of which } 2.2 \text { oz are bread }}$
I. Does the product meet the Whole Grain-Rich Criteria: Yes X No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)
II. Does the product contain non- creditable grains: Yes $\qquad$ No_X How many grams: $\qquad$
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups $\overline{A-G}$ and 6.99 grams for Group $H$ of noncreditable grains may not credit towards the grain requirements for school meals.)
III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Please be aware that different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)
Indicate which Exhibit A Group (A-I) the Product Belongs: $\qquad$ B

| Description of Product <br> per Food Buying Guide | Portion Size of <br> Product as <br> Purchased <br> A | Weight of one ounce <br> equivalent as listed in <br> SP 30-2012 <br> B | Creditable <br> Amount <br> A $\div$ B |
| :---: | :---: | :---: | :---: |
|  | 62 g | 28 g | 2.2 |
| Total Creditable Amount ${ }^{1}$ |  |  |  |

${ }^{1}$ Total Creditable Amount must be rounded down to the nearest quarter ( 0.25 ) oz eq. Do not round up.
Total weight (per portion) of product as purchased 4.55 oz of which 2.2 oz are bread Total contribution of product (per portion)_ 2.00 oz equivalent

I further certify that the above information is true and correct and that a 4.450 unce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Sirame Bortory

## Signature

SUZANNE BOUTROS
Printed Name

## TECHNICAL SERVICES

Title
$\frac{01-06-2015}{\text { Date }} \frac{3106743180 \text { X } 155}{\text { Phone Number }}$

