CN 1-155-425-20

1 : 2.00 oz M/MA

Flamebroiled Beef Patties

Made With Applesauce – Caramel Color Added

INGREDIENTS: Ground Beef (Not More Than 20% Fat), Water, Vegetable Protein Product [Soy Protein Concentrate, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), Cyanocobalamin (B12), (May Contain Caramel Color), (May Contain Soy Lecithin)], Unsweetened Applesauce [Apples, Water, Erythorbic Acid], Salt, Sodium Phosphate, Caramel Color.
CONTAINS: Soy

PACK SIZE

200/2.50 oz Portions

CHILD NUTRITION PROGRAMS

CN LABEL AND NUTRITION CONTRIBUTIONS

Flamebroiled Beef Patties

NUTRIENT ANALYSIS
Per Serving

CALORIES	116.34
CALORIES FROM FAT	54.12
TOTAL FAT	6.01 g
SATURATED FAT	2.45 g
TRANS FAT	0.00 g*
CHOLESTEROL	35.23 mg
SODIUM	371.29 mg
CARBOHYDRATES	1.79 g
DIETARY FIBER	1.16 g
SUGAR	0.40 g
PROTEIN	13.92 g
VITAMIN A	57.19 IU
VITAMIN C	1.64 mg
CALCIUM	24.75 mg
IRON	1.84 mg
THIAMIN	0.17mg
RIBOFLAVIN	0.13mg
NIACIN	3.23 mg
PHOSPHORUS	237.61 mg

MEAL COMPONENT CONTRIBUTION PER 2.5 OZ SERVING

MEAT/MEAT ALTERNATE	2.00
FRUITS/ VEGETABLES	0.00
GRAINS/ BREADS	0.00

*0g Trans Fat indicates <0.5g per serving

ADVANCE FOOD COMPANY

CORPORATE OFFICES
910 W. PARK AVE
ENID, OK 73701
888-890-6836

Signature of Technical Services Manager
Jennifer Hoppe

Review Date:
June 2009

COMPOSITION

PERCENT FAT OF MEAT: No More Than 20% Fat
% MEAT: 68.97%
% HYDRATED SOY NOT TO EXCEED: 25.45%
% DRY VPP: 8.21%
% OTHER INGREDIENTS: 5.58%
MINIMUM PROTEIN CONTENT OF HYDRATED VPP: 18%

Shelf Life: 345 days from date of production when kept @ 0° F or below.

DIMENSIONS

CASE DIMENSIONS: 19.75 x 13.125 x 8.625
TIE: 7 HIGH: 5
NET WEIGHT: 31.25 lbs.

CASE CUBE: 1.2938 CUFT
PALLET COUNT: 35
GROSS WEIGHT: 33.352 lbs.

GTIN: 00880760043161

PACK: 200/2.50

PREPARATION:

(FROM FROZEN STATE) **SLEEVE PACK PREPARATION.**
PUT A FEW SMALL HOLES IN TOP OF BAG. PLACE ENTIRE BAG INTACT ON SHEET PAN IN PREHEATED OVEN 375°F to 400°F.
CONVENTIONAL OVEN: 60 MINUTES. REMOVE FROM OVEN AND LET STAND FOR 3 MINUTES BEFORE OPENING BAG.
CONVECTION OVEN: 30-40 MINUTES. REMOVE FROM OVEN AND LET STAND FOR 3 MINUTES BEFORE OPENING BAG.
ALWAYS COOK PRODUCT UNTIL INTERNAL TEMPERATURE REACHES 165°F.

Please note there is a two week lead time required for samples.
For more information about this spec email
techservices@advancefoodcompany.com