Beef Taco Filling

Item #: 32432-328

Product Description: Fully cooked blend of beef, taco seasoning and soy protein, frozen in a boilable bag. Reduced sodium content compared to item 32412-328. CN labeled. Commodity processed product.
 Technical Name: Fully Cooked Taco Filling w/Beef and Soy Protein Product
 Brand: Advance Pierre

Product Details

Data Generated:	11/21/2016
Data Valid As Of:	9/21/2016
Packing Type:	BULK-BOIL
Pieces Per Case:	96
Piece Size (oz.):	88.00
Case Net Weight (Ib.):	33.00
Case Dimensions:	Width: 12.63 Length: 19.13 Height: 6.25 Case Cube: 0.87
Cases / Pallet:	49
Case TiHi:	7 x 7
Credit (CN): Equivalent Grain:	2 OZ MMA BEEF

Ingredients:

Ingredients: Ground Beef (Not More Than 20% Fat), Water, Isolated Soy Protein Product [Isolated Soy Protein, Magnesium Oxide, Zinc Oxide, Niacinamide, Ferrous Sulfate, Vitamin B12, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Pyridoxine Hydrochloride, Thiamine Mononitrate, Riboflavin], And Contains Not More Than 2% of The Following: Yellow Corn Flour, Salt, Maltodextrin, Paprika, Spices and Flavorings, Modified Corn Starch, Sugar, Garlic Powder, Citric Acid, Autolyzed Yeast Extract, Caramel Color, Rolled Oats, Wheat Flour, Canola Oil, Cottonseed Oil, Tomato Powder, Dehydrated Onion. Contains: Soy and Wheat

 Shelf Life (days):
 365

 Starting from date of production when kept @ 0°F or below.

Preparation Method:

To Thaw: Product must be heated from a thawed state. To thaw, place product under refrigeration overnight.

Steamer: Place a small amount of water in bottom of pot. Place thawed 5 pound bag of product in pan, place pan in steamer and heat for 20-25 minutes or until internal temperature reaches 165 degrees f.

Boil: Bring a large pot of water to a full boil on high heat. Place the thawed bag of product in boiling water and heat for 20-25 minutes.

Master Case GTIN:	00880760091698
Master Case Gross Weight:	34.80000

The data contained on this spec sheet has been approved by Child Nutrition Labeling Technologist, Kimberly Scardicchio.

Kimberly Scardicchio



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Nutrition Facts:

Serving Size:	2.40 OZ (67 g)
Servings Per	Container: 220

Calories / Calories from Fat:	150 / 80
	% Daily Value **
Total Fat 9 g	14%
Saturated Fat 3 g	15%
Trans Fat 0.5 g	
Cholesterol 25 mg	8%
Sodium 290 mg	12%
Total Carbohydrate 4 g	1%
Dietary Fiber 1 g	4%
Sugars 1 g	
Protein 12 g	
Vitamin A	8%
Vitamin C	0%
Calcium	2%
Iron	10%

calorie diet. Your daily values may be higher or lower depending on your calorie needs.

The trans fats reported on this product's nutrition facts panel are naturally occurring.



PRODUCT ANALYSIS FORM FOR CN PRODUCTS

PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA) AND BREAD/BREAD ALTERNATE (B/BA)

Product Name: Cooked Taco Filling With Beef and Isolated Soy Protein Product Code No: KB4272 / 32432-328

Manufacturer: Five Star Custom Foods

Case/Pack/Count/Portion Size: 33 lb case / 5.5 lb bags / 6 bags per case

I. Meat/Meat Alternate

The chart below shows the creditable amount of Meat/Meat Alternate determination.

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
Ground Beef (not more than 20% fat)	1.3819	х	74%	1.022
		х		
		Х		
A. Total Creditable Amount ¹				1.022

*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

If the product contains APP, the chart below to determine the creditable amount of APP is filled out. If APP is used, documentation as described in Attachment A of the sample statement for each APP used is provided.

Description of APP, Manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-ls*	Divide by 18**	Creditable Amount APP***
Isolated Soy Protein Product	0.2054	Х	86%	18	0.981
		х			
		Х			
B. Total Creditable Amount ¹					0.981
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz) ¹					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.

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 also crediting APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

III. Bread/Bread Alternate

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	% of Enrichment	Formula ¹	Creditable Amount ²
		%		
		%		
D. Total Creditable Amount for Bi	ead/Bread Alternate ²			

¹Ounces x percent of Ingredient x percent of Enrichment x 28.35 gm credit per serving ÷ 16 grams per bread/bread alternate serving. ²Total Creditable Amount must be rounded **down** to the nearest ¼ serving. Do **not** round up.

Total weight (per portion) of product as purchased: <u>4.79 oz.</u>

I certify that the above information is true and correct and that a <u>2.40</u> - ounce serving (By Weight) of the above product provides <u>2.00</u> ounces of equivalent meat/meat alternate.

(Reminder: Total creditable amount cannot count for more than the total weight of product)

I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Amy Claflin, Technical Documentation, Five Star Custom Foods	12/29/14	
Your Name	Date	

*This information is needed if a creditable Alternate Protein Product (APP) is used in the product and counted toward meeting the meat/meat alternate requirements.

**This is a CN labeled product and the CN PQC Program, which ensures that every production run obtains the above numbers, is applicable to the production of this item. The numbers above are based on the current approval.