

# Smokie Grill® Beef Rib Pattie With Honey BBQ Sauce

Item #: 3716 Pieces Per Case (Approx.): 100 Piece Size (oz.): 3.25 Case Weight (lb.): 20.31



Data Generated: 1/11/2021

Data Valid As Of: 4/12/2019

**Description:** Fully cooked, boneless, chopped beef rib pattie with a moderate amount of honey barbeque sauce. Soy added. Thick, naturally rounded ribs. CN labeled. Commodity processed product.

**Features & Benefits:** Profitable--reduced labor costs and time requirements. Easy Preparation--cooks from a frozen state. Portion-Controlled--prepare only the amount needed. Versatile--fits a variety of menu trends and adds flexibility to your menu. Safe--fully cooked; IQF to seal in freshness and flavor. Great for Children--CN labeled. A Solution for Your Commodity Needs--commodity processed product.

**Technical Label Name:** Fully Cooked Flame Broiled Rib Shaped Beef Patty With Honey Barbecue Sauce Smoke Flavoring Added

**Brand:** Smokie Grill

**Packaging Type:** BULK-LINER

**Master Case GTIN:** 00071421037166

**Master Case Gross Weight:** 22.08200

**Master Case Length:** 15.88000

**Master Case Width:** 13.00000

**Master Case Height:** 6.63000

**Master Case Cube:** 0.79210

**Cases/Layer:** 9

**Cases/Pallet:** 54

**Layers/Pallet:** 6

**Frozen Shelf Life (days):** 365

**Refrigerated Shelf Life (days):** 0

**CN Credit:** 2 OZ MMA BEEF

#### Preparation Method:

Conventional Oven: Frozen product: preheat oven to 350 degrees f. Heat for 13 minutes.

Convection Oven: Frozen product: preheat oven to 350 degrees f. Heat for 11 minutes.

**Ingredient Statement:** INGREDIENTS: Ground Beef (Not More Than 30% Fat), Water, Textured Vegetable Protein Product [Soy Protein Concentrate, Caramel Color, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), Cyanocobalamin (B12)], Seasoning [Tomato Powder, Dextrose, Brown Sugar, Artificial Vinegar (Malic Acid, Sodium Acetates, Lactose, Fumaric Acid, Artificial Flavorings), Powdered Worcestershire Sauce (Corn Syrup Solids, Salt, Garlic Powder, Sugar, Spices, Soy Sauce Solids (Wheat, Soybeans, Salt, Maltodextrin, Caramel Color), Tamarinds, Flavor), Spices, Spice Extractive, Onion Powder, Smoke Flavor, Garlic Powder], Honey, Salt, Sodium Phosphates. Glazed with: Honey Barbecue Sauce [High Fructose Corn Syrup, Distilled Vinegar, Tomato Paste, Corn Syrup, Honey, Molasses, Water, Salt, Natural Flavor, Modified Corn Starch, Natural Hickory Smoke Flavor, Spices, Onion Powder, Garlic Powder, Sodium Benzoate (Preservative), Caramel Color, Sugar]. CONTAINS: Milk, Soy, Wheat

**CN Equivalency Statement:** 3716

**Master-Case-Labels:** 3716

#### Nutrition Facts:

Serving Size: 3.25 OZ (91 g)  
Servings Per Container: 100

Calories / Calories from Fat:		200 / 90
		% Daily Value **
Total Fat	10 g	15%
Saturated Fat	4 g	20%
Trans Fat	0 g	
Cholesterol	40 mg	13%
Sodium	670 mg	28%
Total Carbohydrate	13 g	4%
Dietary Fiber	2 g	8%
Sugars	10 g	
Protein	14 g	
Vitamin A		8%
Vitamin C		2%
Calcium		4%
Iron		10%

\*\* Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.



## Nutritional Data:

Name	UoM	Per Serving	Per 100g
Calcium	mg	44.3	48.7
Calories	kcal	202.3	222.3
Calories from Fat	kcal	91.1	100.1
Cholesterol	mg	40.0	44.0
Dietary Fiber	g	1.5	1.7
Iron	mg	1.8	2.0
Protein	g	13.8	15.1
Saturated Fat	g	4.1	4.5
Serving Size	g	91.0	100.0
Sodium	mg	674.4	741.1
Sugars	g	9.9	10.8
Total Carbohydrate	g	13.3	14.7
Total Fat	g	10.1	11.1
Trans Fat	g	0.4	0.4
Vitamin A	IU	392.5	431.3
Vitamin C	mg	1.6	1.8



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**PRODUCT ANALYSIS FORM FOR CN PRODUCTS & NON CN PRODUCTS  
 PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA) AND EQUIVALENT GRAINS (EG)**

Product Name: FlameBroiled Boneless Rib Shaped Patties with Honey Barbecue Sauce Code No: 3716

Manufacturer: AdvancePierre Foods Inc

Case/Pack/Count/Portion Size: Net Wt 20.31 / 100 pc / Portion Size = 3.25 oz

**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 (No More than 30% Fat)	1.95	x	70%	1.365
		x		
		x		
<b>A. Total Creditable Amount<sup>1</sup></b>				<b><u>1.365</u></b>

**II. Alternate Protein Product (APP)**

If the product contains APP, the chart below to determine the creditable amount of APP is filled out.

Description of APP, Manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Response 4415	2.25	3.6	64.8		.81
		x			
		x			
<b>B. Total Creditable Amount<sup>1</sup></b>					<b><u>.81</u></b>
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)<sup>1</sup></b>					<b><u>2.00</u></b>

**III. EQUIVALENT GRAINS (EG)**

The chart below shows the creditable amount of Grain used in finished good..

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Whole Grain Ingredient	% of Enrichment	Formula <sup>1</sup>	Creditable Amount
		%		0
		%		
<b>D. Total Creditable Amount for Equivalent Grains</b>				<b><u>0</u></b>

Total Creditable Amount must be rounded **down** to the nearest ¼ serving. Do **not** round up.

Total weight (per portion) of product as purchased: 3.25

**I certify that the above information is true and correct and that a 3.25 - ounce serving of the above product (ready to cook) contains 2.00 ounces of equivalent meat/meat alternate and 0 equivalent grains when prepared according to directions.**

**(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).

Kim Crocker

December 11, 2017

Your Name  
 CN Labeling Technologist

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.