### OPERATOR PRODUCT SPEC SHEET

## 87067 HICKORY SMOKED SEASONED HAND-PULLED PORK



PACKAGING			
SCC Code:	00049800870673	Unit Size:	5 LB
Kosher:	NOT CERTIFIED	Case Gross Weight (imperial):	10.67 LB
Unit Quantity:	2		
Ambient Shelf Life:	0	Refrigerated Shelf Life:	5
Frozen Shelf Life:	365 DAYS		

### NUTRITION

Nutrition Facts					
Serving Size 1/4 CUP	(55 G)				
Amount Per Servi	ng			Per	100 g
Calories 150				2	74.6
Calories from Fat 8	0			1	44.3
		Pe	r 100 g	%	Daily Value
Total Fat 9g		16	.03 g		14%
Saturated Fat 3	g	5.5	g		15%
Trans Fat 0 g		0.1	g		
Cholesterol 65 mg	9	11	9 mg		22%
Sodium 180 mg		32	9 mg		89
Total Carbohydrat	e 1g	1.1	g		09
Dietary Fiber 0 g		0.5	53 g		09
Sugars 0 g		0.2	28 g		
Protein <sup>17</sup> g		31	.47 g		
	Per 100	g			Per 100 g
Vitamin A 0 %	11	•	Vitamin C 0 9	%	0 %
Calcium 0 %	8.3 %	•	Iron 4 %		1.5 %
Folate 0 %	3.97 %	•	Niacin 10 %		4.07 %
Riboflavin 8 %	0.27 %	•	Thiamin 25	%	25 %
*Percent Daily Valu higher or lower dep	es are based on a ending on your cal Calories:	2,000 c orie nee 2,0	eds.	daily valu 2,500	es may be
Total Fat	Less than	65	9	80g	
Sat Fat	Less than	20		25g	
Cholesterol Sodium	Less than Less than		Omg OOmg	300mg 2,400m	
Sodium Total Carbohydrate		30		2,400m	9
Dietary Fiber		25		30g	

## LIST OF INGREDIENTS

PORK, SALT, SPICES.

# PREPARATION AND COOKING INSTRUCTIONS

1. KEEP FROZEN. 2. THAW UNDER REFRIGERATION. 3. DO NOT REFREEZE. 4. HEAT AND SERVE. HEATING INSTRUCTIONS: 1. THAW PRODUCT UNDER REFRIGERATION 12 - 16 HOURS. 2. PLACE IN BOILING WATER FOR APPROXIMATLEY 45 MINUTES OR UNTIL PRODUCT ACHIEVES AN INTERNAL TEMPERATURE OF 165 F (75 C). 3. PREHEAT CONVECTION OVEN TO 350°F. OPEN PLASTIC POUCH AND PLACE THAWWED PORK BBQ IN AN OVENABLE CONTAINER AND COVER. HEAT FOR APPROXIMATELY 25-40 MINUTES OR UNTIL PRODUCT ACHIEVES AN INTERNAL TEMPERATURE OF 165°F.

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

Product Name: Seasoned Hand Pulled Pork Code No.: 87067

Manufacturer: Rich Products Corporation Case/Pack/Count/Portion/Size: 20 lbs. / Four - 5 lbs packs per case/152 portions/2.1 oz

### 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 *
Pork, Boneless Pionic	3.659	X	57%	2.0854
		X		
		X		
A. Total Creditable M/MA Amou	nt <sup>1</sup>			2.0854

<sup>\*</sup>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	A 10	÷ by 18	
	3	X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amou	int <sup>1</sup>				
C. TOTAL CREDITABLE AN nearest ¼ oz)	MOUNT (A + B re	ounded down	to		

<sup>\*</sup>Percent of Protein As-Is is provided on the attached APP documentation.

Total weight (per portion) of product as purchased 2.1000 oz	
Total creditable amount of product (per portion) 2.0854 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 2.10 ounce serving of the a	bo

product (ready for serving) contains 2.00 ounces 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 Regulation	15
(7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.	

Censer Hannany	Manager, Qualit	y Assurance & Regulatory Affairs, R&D
Signature	Title	
Penny Hennessy	4/15/2014	912 634 3053
Printed Name	Date	Phone Number

<sup>\*\*18</sup> is the percent of protein when fully hydrated.

<sup>\*\*\*</sup>Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

Total 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.