SAND, BACON CHEESEBURGER

Nutrition Facts

Serving Size: EACH

Serving per Container: 1

Amount Per Serving	
Calories: 324	Calories from Fat 113
	% Daily Value ²
Total Fat 12.5g	19%
Saturated Fat 5.3g	26%
Trans Fat 0.0g	
Cholesterol 49mg	16%
Sodium 812mg	34%
Total Carbohydrate 28.0g	9%
Dietary Fiber 4.0g	16%
Protein 24.9g	50%
Vitamin A 4%	Vitamin C 0%
Calcium 22%	Iron 20%
² Percent Daily Values are based on a 2	2.000 calorie diet.

² Percent Daily Values are based on a 2,000 calorie diet. *N/A* denotes a nutrient that is either missing or incomplete. Ingredients: Flame Broiled Beef Patty, American Cheese, WG Hamburger Bun and Bacon

Products

Product Navigation	Home / Products	Email
Foodservice	Smart Picks™ Flamebroiled Be	eef Pattie
Retail	Item #: Pieces Per Case: Piece Size	
Convenience & Vending	1-155-525-20 200 2.50	31.25
Commodity	Description: Fully cooked, lightly seasoned beef. Soy ac	lded.
Sandwich Component	Sprocketshape with subtle charmarks. Sleeve pack. CN labeled.Commodity processed product.	Nutrition Facts:
	Technical Label Name: Flamebroïled Beef Palties Cara Color Added	mel Serving Size: 2.50 OZ (70 g) Servings Per Container: 200 Calories / Calories from Fat: 110 / 50
	Packaging Type: BULK-SLV	% Daily Value **
	Master Case UPC Code: 00880760017254	Total Fat 5 g 8%
	Master Case Length: 19.87500	Saturated Fat 2 g 10%
	Master Case Width: 13.25000	Trans Fat 0 g
		Cholesterol 35 mg 12%
	Master Case Height: 9.12500	Sodium 270 mg 11%
	Master Case Cube: 1.39060	Total Carbohydrate 1 g 0%
	Cases/Layer: 7	Dietary Fiber 1 g 4%
	Cases/Pallet: 35	Sugars 0 g
		Protein 14 g
	Layers/Pallet: 5	Vitamin A 2%
	Package UPC Code: 880760017254	Vitamin C 0%
34:	Frozen Shelf Life (days): 455	Calcium 2%
	Refrigerated Shelf Life (days): 0	Iron 10%
	CN Credit: 2 OZ MMA BEEF	** Percent Daily values are based on a 2,000 catorie diet. Your daily values may be higher or

Preparation Method:

Conventional Oven: FROM FROZEN STATE SLEEVE PACK

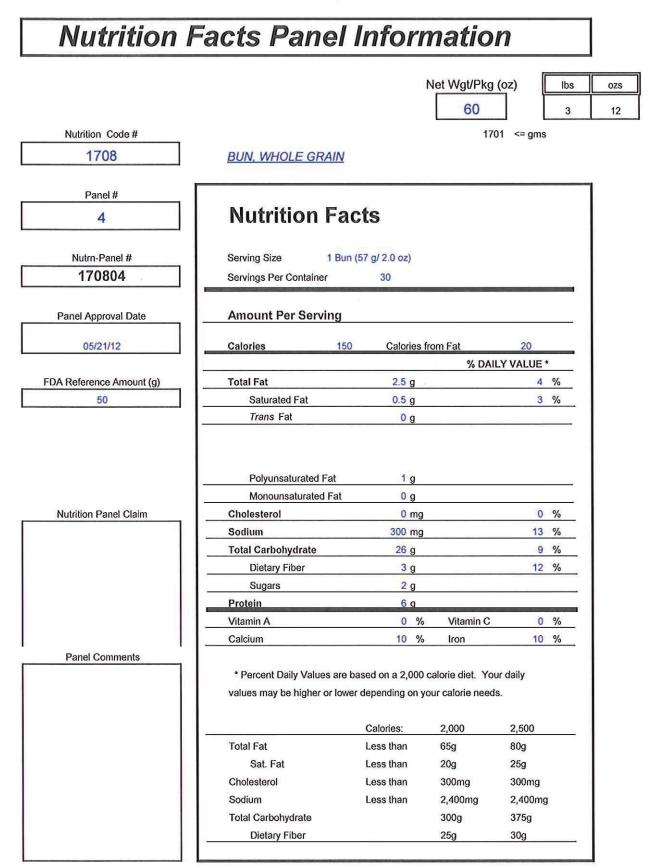
PREPARATIONPut a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees F for 60minutes. Remove from oven and let stand 3 minutes beforeopening bag. Always cook product to an internal temperatureof 165 degrees F.

lower depending on your calorie needs.

Convection Oven: FROM FROZEN STATE SLEEVE PACK PREPARATIONPut a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees F for 30-40minutes. Remove from oven and let stand 3 minutes beforeopening bag. Always cook product to an internal temperatureof 165 degrees F.

Ingredient Statement: 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)], Salt, Sodium Phosphate, Caramel Color. CONTAINS: Soy

Master-Case-Labels: 1-155-525-20



Wh Grn Hamburger 137-3081-0

Replaces 06/09/10 Current 02/11/14 Nutrn Code: 1708

FLOWERS FOODS

Ingredient Statement

Product: BUN, WHOLE GRAIN SPLIT - BRADENTON

%	INGREDIENT LABELING INFORMATION
1	WATER
2	WHOLE WHEAT FLOUR
3	ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID)
4	HIGH FRUCTOSE CORN SYRUP
5	WHEAT GLUTEN
6	YEAST
7	CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING:
8	DOUGH CONDITIONERS (CONTAINS ONE OR MORE OF THE FOLLOWING: SODIUM STEAROYL LACTYLATE, CALCIUM STEAROYL LACTYLATE, MONOGLYCERIDES AND/O DIGLYCERIDES, CALCIUM PEROXIDE, CALCIUM KODATE, DATELI, ETHOXYLATED MONO- AND DIGLYCERIDES, ENZYMES)
9	SOYBEAN OIL
10	SALT
11	SOYFLOUR
12	LEAVENING (MONOCALCIUM PHOSPHATE)
13	AMMONIUM SULFATE
14	WHEAT STARCH
15	CALCIUM PROPIONATE (TO RETARD SPORTAGE)



6/5# Process American Yellow 160H Slice Reduced Fat – Reduced Sodium

Product Number: 10135-1

Packaging Requirements:

Characteristic Film Type Code Date Shelf Life Gross Weight (case) Tare Weight (case) Net Weight (case) Case Dimensions (L,W,H) Cube Cases Per Layer / # of Layers Cases Per Pallet UPC Code GTIN Code

Chemical & Physical:

Analysis Moisture Fat Salt pH Meltability Color Slice Dimensions

Microbiological:

Analysis Standard Plate Count Yeast / Mold Coliform E. coli Staphylococcus aureus Salmonella Listeria monocytogenes

Specification

140 Gauge OPP Sell By _(365 days from make date) 365 Days from make date 30.59 lbs. 0.59 lbs. 30.00 lbs. 11" x 11" x 7¼" 0.51 cubic feet 12 x 5 60 0-71078-10135-7 0-00-71078-10135-7

Specification

46% max 22% max 1.0% - 2.0% 5.5 - 5.9 3 - 5 5 - 6 NCI Color Chart 3¾" x 2≸"

Specification

<10,000/g 100/g <10/g <10/g <100/g Negative in 375 grams Negative in 25 grams

Shipping & Storage: Product must be shipped & stored between 33°F - 40°F.

Bongards' Creameries, 13200 County Road 51, Bongards, MN 55368 952-466-5521 1-800-788-6417

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaser's business.



6/5# Process American Yellow 160H Slice Reduced Fat – Reduced Sodium

Product Number: 10135-1

Ingredients:

Cultured Skim Milk and Milk, Water, Sodium Citrate, Salt, Potassium Citrate, Color Added (if colored), Cream, Sorbic Acid (preservative), Enzymes, Soy Lecithin (non-sticking agent)

Allergens:

Milk Soy

Nutritional Information / Serving Size: 28g

Calories	80	
Calories from Fat	50	
Total Fat	6 g	(9% DV)
Saturated Fat	3.5 g	(18% DV)
Trans Fat	0 g	
Cholesterol	15 mg	(5%DV)
Sodium	280 mg	(12% DV)
Total Carbohydrate	2 g	(1% DV)
Dietary Fiber	0 g	(0% DV)
Sugars	1 g	л с.
Protein	7 g	
Vitamin A	4%	
Calcium	20%	
Vitamin C	0%	
Iron	0%	

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

Customer Representative Signature:

Date

Bongards Creameries Representative Signature:

Date:

Bongards' Creameries, 13200 County Road 51, Bongards, MN 55368 952-466-5521 1-800-788-6417 The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaser's business.

Sample Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products—According to FBG cheese does not need CN nor Product Formulation Statement

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: Proc AM Yel Slice RF Code No.: 10135

Manufacturer: Bongards Case/Pack/Count/Portion/Size: 6/5# 28g

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 *
Cheese	1	X	1	1
		X		
		X		
A. Total Creditable M/MA Amou	nt ¹			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, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		Х		÷ by 18	
		X		÷ by 18	
		Х		÷ by 18	
B. Total Creditable APP Amou	unt ¹			HEAD ALASY	100 m
C. TOTAL CREDITABLE AN nearest ¼ oz)	10UNT (A + B ro	ounded down	to		·····

*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. 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.

Total weight (per portion) of product as purchased <u>10z</u>

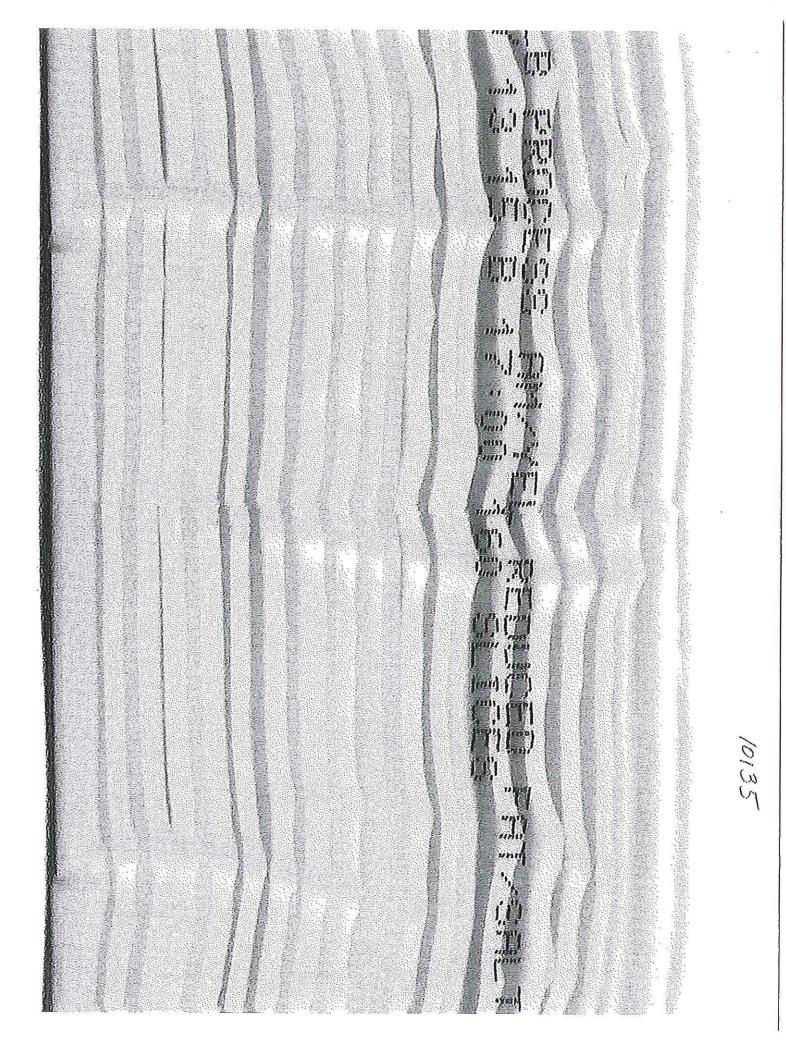
 Total creditable amount of product (per portion)
 1mma

 (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 1_____ ounce serving of the above product (ready for serving) contains _____ 1 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 Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

	CFO	
Signature	Title	
Chris Freeman	12/15/14	952-466-3582
Name	Date	Phone Number





PRODUCT SPECIFICATIONS



FULLY COOKED SLICED BACON SMOKE FLAVOURING ADDED PRODUCT OF U.S.A.

UPC CODE: INGREDIENTS:	45300 29919 Cured with Water, Salt, Sugar, Smoke Flavoring, Sodium Phosphate, Sodium Erythorbate, Sodium Nitrite
CASE PACK:	2/1.59 lb.
NET WEIGHT:	3.170 lb
PACKAGE DIMENSIONS (OUTER):	
CASE DIMENSIONS (OUTER):	14.940 X 10.250 X 3.000
CUBE:	0.266 cubic ft
PALLET PATTERN:	12 cases per layer; 22 layers high = 264 cs per pallet
CODE DATE:	Julian
PACKAGE HANDLING:	Keep Refrigerated
CASE HANDLING:	Keep Refrigerated
SHELF LIFE:	360 days

Amount Per Serving	
Calories 70 Calories fr	om Fat 50
	% Daily Value
Total Fat 6 g	9 %
Saturated Fat 3 g	15 %
Trans Fat O g	
Cholesterol 20 mg	7%
Sodium 300 mg	13 %
Total Carbohydrate 0 g	0 %
Dietary Fiber 0 g	0 %
Sugars 0 g	
Protein 4 g	8 %
Vitamin A 0 % • Vitami	n C O %
Calcium 0 % • Iron 0	%