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**Product Code: 579**



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## “Thin ‘n Trim” Roast Beef

<b>Case:</b> 1-15 lb average piece/case
<b>Case Code GTIN14:</b> 90052294005790
<b>UPC GTIN12:</b> No UPC
<b>Case Dimensions:</b> 13.5”L x 7.25”H x 9”W (M30)
<b>Case Cube:</b> 880.88 cubic inches
<b>TI HI:</b> Block 12 Tier 8

**Description:** 97% Fat Free; made from 100% fresh domestic USDA Select or higher top rounds; completely denuded; cap removed; oven cooked medium rare.

**Ingredients:** Beef, Water, Salt, Sugar, Potassium Phosphate, Potassium Lactate, Dextrose, Sodium Diacetate, Flavorings, Caramel Coloring.

<b>Product Name:</b> TNT Roast Beef			
<b>Nutrition Information</b>			
Serving Size	2 oz (56 g)		
Servings Per Container	Varied		
<b>Amount Per Serving</b>			
Calories	70		
Calories From Fat	20		
% Daily Value*			
Total Fat	2 g		3%
Saturated Fat	0.5 g		3%
Trans Fat	0 g		
Cholesterol	30 mg		10%
Sodium	140 mg		6%
Total Carbohydrate	1 g		<1%
Dietary Fiber	0 g		0%
Sugars	1 g		
Protein	12 g		
Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	4%
*Percent Daily Values are based on a 2,000 calorie diet.			



**NO MSG    No Added Nitrites    Gluten Free**

Allergen	Ingredient	Used on same line	Used in plant
<b>Milk</b>	No	No	<b>Yes</b>
<b>Wheat</b>	No	No	No
<b>Soy</b>	No	<b>Yes</b>	<b>Yes</b>
<b>Gluten</b>	No	No	No
<b>MSG</b>	No	No	No
<b>Added Nitrites</b>	No	<b>Yes</b>	<b>Yes</b>
<b>Chemical Preservatives</b>	<b>Yes</b>	<b>Yes</b>	<b>Yes</b>

**This facility is free of fish, shellfish, mollusk, peanuts, and tree nuts.**

**Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products**

**Product Name:** Cooked Roast Beef

**Code No.:** 579

**Manufacturer:** Demakes Enterprises, Inc.

**Pack Information:** Avg. 15 lbs. unit; 1 units/case

**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	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount * (oz.)
Beef Top Round fully trimmed	2.5 x 0.831463	X	0.67	1.39
		X		
		X		
<b>A. Total Creditable Amount<sup>1</sup></b>				1.39

\*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 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***
N/A	N/A	X		÷ by 18	N/A
		X		÷ by 18	
		X		÷ by 18	
<b>B. Total Creditable Amount<sup>1</sup></b>					
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)</b>					N?A

\*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.

<sup>1</sup>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 both

Total weight (per portion) of product as purchased: Based on a 2.00 ounce Serving Size

Total creditable amount of product (per portion): 1.25 ounce(s)

(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 2.00 ounce serving of the above product (ready for serving) contains 1.25 ounce(s) 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.

*Susan M Holsing*

**Signature**

Susan Holsing

**Printed Name**

VP of Quality Assurance

**Title**

5/8/2015

**Date**

781-417-1105

**Phone No.**