

# **IQF GROUND BEEF PATTY SPECIFICATION**

#### 1. PRODUCT TYPE

**IQF** Ground Beef Patty

#### 2. LABEL

**Burger Maker** 

# 3. CONTAINER INFORMATION

Box Dimension:

15.38" x 11.19" x 3.5"

Cubic Feet:

.35

#### 4. SPECIFIC PRODUCT CODE

Item #	Pack	Description	Shape	Blend	Thickness	Net Wt.	
6301W	80/2oz	IQFW Ground Beef Patty	Round	80/20	1/4"	10.0 lbs.	_

## 5. GTIN

00023964163017

## 6. NUTRITIONAL INFORMATION

Refer to Nutrition Chart

## 7. RAW MATERIAL SOURCE

Fresh and Frozen Boneless Beef and Beef Trimmings - NO LFTB or BLBT

## 8. INGREDIENT STATEMENT

100% Beef

## 9. PROCESSING PROCEDURES

- a. Raw materials are pre-ground through 1 inch and/or 1/2-inch grinder plates.
- b. Blend is tested for fat/lean content using a Foss fat testing machine.
- c. Batch is finish ground through a 1/8" plate utilizing an air assisted bone elimination system.
- d. On-line metal detectors are incorporated with the capability of detecting ferrous and nonferrous metals down to 2.0 mm.
- e. Quality Control and Quality Assurance personnel monitor all phases throughout the production processes.

# 10. PACKAGING AND LABELING REQUIREMENTS

- a. Product is packed in a Burger Maker box with a label bearing the product code, ingredient statement, and packing / portioning information.
- b. Production code dating shall consist of a 6-digit date code. For example: 02/02/03

#### 11. SHELF LIFE

Frozen: 9 months from date of pack

#### 12. MICROBIAL ANALYSIS

Microbiological analysis for TPC (Total Plate Count), and Coliform including E coli 0157:H7 are routinely conducted on all raw materials and equipment by our in-house laboratory.

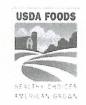
Burger Maker, inc. manufactures patty products under the FSIS directive 100110.1 Microbial Testing Program for E coli 0157:H7 in raw ground beef. This program guarantee's that any grinding meat utilized for the manufacturing of patty products is tested for 0157:H7 prior to delivery to the production floor. 100% of our raw materials are tested prior to receipt into our facility. Our in house laboratory tests those few whole muscle raw materials not tested prior to receipt.

# 12. QUALITY ASSURANCE STANDARDS

	FINISHED PRODUCT
TPC	<200,000 cfu/g
TCC	<500 cfu/g
Ecoli	<200 cfu/g
Coag. + Staph	50 cfu/g
SALMONELLA	NEG.

All Burger Maker, Inc products meet USDA regulatory and food safety standards. Documentation meets our internal HACCP program. In process documentation is available for audit verification by our customers.

Brad Schweid	03/19/12
Burger Maker, Inc.	Date







# **USDA Foods Fact Sheet for Schools & Child Nutrition Institutions**

(last updated, 09-18-12)

Visit us at www.fns.usda.gov/fdd

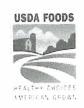
# 100036 - CHEESE, BLEND, AMERICAN & SKIM MILK, YELLOW, SLICED, LOAVES, 5 LB

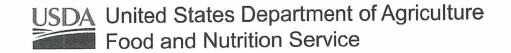
CATEGORY	Meat/Meat Alternates
PRODUCT DESCRIPTION	• A pasteurized process blend of natural cheeses. The product can be used as a substitute for pasteurized process cheese and offers a significant reduction in fat when compared to pasteurized process cheese. Pasteurized process cheese is milder in flavor and softer in body than the natural cheese from which it was made and has good melting properties. Each slice of cheese will be approximately 1/8-inch thick and weigh ½ ounce.
PACK/YIELD	• 6/5 lb loaves per case.
	• One 5 lb loaf AP provides about 160.0 ½-oz servings sliced cheese.
	• One lb AP provides about 32.0 ½-oz servings sliced cheese.
	• CN Crediting: 1 oz (2 slices) cheese provides 1 oz-equivalent meat/meat alternate; ½ oz (1 slice) provides ½ oz-equivalent meat/meat alternate.
STORAGE	• Store cheese in the original container at 35-40 °F until needed.
	• Protect cheeses from mold and dehydration by preventing exposure to air, wrapping tightly with plastic film without air pockets, using new plastic wrap each time opened, placing wrapped cheese in sealed container, and always working in clean area.
	Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.

# **Nutrition Information**

Cheese, Blend, Sliced

	½ oz (1 slice)	1 oz (2 slices)
Calories	37.5	75
Protein	3 g	6 g
Carbohydrate	1 g	2 g
Dietary Fiber	0 g	0 g
Sugars	0.75 g	1.5 g
Total Fat	2.25 g	4.5 g
Saturated Fat	1.25 g	2.5 g
Trans Fat	0 g	0 g
Cholesterol	7.5 mg	15 mg
Iron	.09 mg	.18 mg
Calcium	144 mg	287mg
Sodium	145 mg	290 mg
Magnesium	5 mg	10 mg
Potassium	38 mg	76 mg
Vitamin A	45 IU	90 IU
Vitamin A	24 RAE	48 RAE
Vitamin C	0 mg	0 mg
Vitamin E	.05 mg	.11 mg







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# 100036 - CHEESE, BLEND, AMERICAN & SKIM MILK, YELLOW, SLICED, LOAVES, 5 LB

PREPARATION/ COOKING INSTRUCTIONS	<ul> <li>Cook dishes containing cheese at low temperatures, since cheese toughens and gets stringy at high temperatures.</li> </ul>
USES AND TIPS	<ul> <li>Process cheeses can be frozen; however, freezing is not recommended, because there will be changes in body and texture due to crystallization of moisture during freezing.</li> </ul>
	<ul> <li>Serve as is in sandwiches, with fruit, in cooked dishes such as sauces, casseroles or breads, or as a garnish for vegetable or fruit salads.</li> </ul>
FOOD SAFETY INFORMATION	If any part of a package of shredded cheese contains mold, discard the package.
BEST IF USED BY GUIDANCE	• For guidance on how to effectively manage, store, and maintain USDA Foods, please refer to the policy memo on the FDD Website at: <a href="http://www.fns.usda.gov/fdd/policymemo/pmfd107">http://www.fns.usda.gov/fdd/policymemo/pmfd107</a> NSLP CACF SFSP CSFP FDPIR TEFAP CIStorandInvMgmt.pdf.

Nutrient values in the nutrition information section are from the USDA National Nutrient Database for Standard Reference, or are average values from vendors who provide USDA Foods. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

# Nutritional Information for BUN HAMB SLCD WHLWHE R/SOD 3.5" 12-12

Product Number: 254262

Description: AP Bun, Hamb, WGrain, Red Sod, 1.5 oz-Au

Serving Size 1 each	(43 g)				
Amount Per Serving			***************************************		
Calories 100				Calories from Fat 14	
				% Daily Value	
Total Fat		2 g		2%	
Saturated Fat		0 g		0%	
Trans Fat		0 g			
PolyUnSat		n/a		n/a	
MonoUnSat		n/a		n/a	
Cholesterol		0 mg		0%	
Sodium		135 mg	<b>5</b>	6%	
Potassium		n/a		n/a	
Total Carbs		20 g		7%	
Dietary Fiber		4 g		16%	
Sugars		2 g		n/a	
Protein		4 g		8%	
Vitamin A -	0%		Vitamin C -	0%	
Calcium -	2%		Iron -	8%	
	Percent	Daily Valu	ies are based on a 2,00	00 calorie diet	
Calories Per Gram:					
	Fat 9		Carbohydrates 4	Protein 4	

Thiamin B1	0 mg	Phosphorus	n/a
Riboflavin B2	0 mg	Zine	n/a
Niacin B3	2 mg	Magnesium	n/a
Pyridoxine B6	n/a	Copper	n/a
Cobalamin B12	n/a	Selenium	n/a
Pantothenic Acid	n/a	Calcium	20 mg
Vitamin C	0 mg	Iron	1 mg
Folic Acid	60 mcg	Manganese	n/a
		Iodine	n/a

Each		Vitamin D
hild Nutrition Label	No	Vitamin D
		Vitamin E
leat/Meat Alternative	n/a	Vitamin K
ruit/Vegetables	n/a	Vitamin A
rain/Bread	n/a	Vitamin A
leat/Meat Alternate	0.00 oz	
rain/Bread	1.50 oz eq	
ruit	0.00 cup	
egetable:		
ed/Orange	0.00 cup	
ark Green	0.00 cup	
archy	0.00 cup	
eans/Peas	0.00 cup	
ther	0.00 cup	

n/a n/a n/a n/a 0 IU n/a

Ingredients:	For ingredient or allergen information, please contact: Aunt Millie's, phone: (800) 995-8245.	
	Please reference manufacturer number: 7071. Nutrition updated September 2013. The nutrition	
	information provided here reflects the current information provided to GFS by its suppliers. Prior	
	to consuming the product, individuals with severe food allergies should confirm the ingredient	
	information on the actual label of the product.	