

CNG38220

FULLY COOKED HOME STYLE BEEF PATTY

CARAMEL COLOR ADDED

INGREDIENTS: Ground beef (not more than 20% fat), seasoning (2% or less of salt, autolyzed yeast, potassium chloride, sodium & potassium phosphates, caramel color, natural flavors).

HEATING INSTRUCTIONS: CONVENTIONAL OVEN 350°F, FROZEN: 15-20 MIN, THAWED: 12-15 MIN
CONVECTION OVEN: 350°F, FROZEN: 12-15 MIN, THAWED: 8-10 MIN

KEEP FROZEN. STICKER SHOWS PRODUCTION DATE. BEST USED WITHIN 1 YEAR

CN	095129
EACH 2.20 oz. FULLY COOKED HOME-STYLE BEEF PATTY PROVIDES 2.00 oz. EQUIVALENT MEAT FOR CHILD NUTRITION MEAL PATTERN REQUIREMENTS. (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 09-16.)	
CN	CN

DON LEE FARMS, 200 E. Beach Ave, Inglewood CA 90302
(310)674 3180 www.donleefarms.com sales@donleefarms.com

2.2 OZ PORTIONS
4/10 LB BAGS
NET WT. 40 LB

Nutrition Facts			
Serving Size 1 patty (62g)			
Servings Per Container 29†			
Amount Per Serving			
Calories 120	Calories from Fat 70		
% Daily Value*			
Total Fat 7g	12%		
Saturated Fat 3g	15%		
Trans Fat 0g			
Cholesterol 40mg	14%		
Sodium 200mg	8%		
Total Carbohydrate 0g	0%		
Dietary Fiber 0g	0%		
Sugars 0g			
Protein 12g			
Vitamin A 0%	Vitamin C 0%		
Calcium 0%	Iron 6%		
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:			
	Calories	2,000	2,500
Total Fat	Less than	85g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
	Fat 9	Carbohydrate 4	Protein 4





USDA Foods in Schools

110711 - Beef, Patties, Cooked, Frozen
Category: **Meat/Meat Alternate**



Product Description

- This item is a fully cooked beef patty that contains no binders or extenders. This item is delivered frozen in a 40-pound case containing 2-pound, 5-pound, 8-pound, or 10-pound interior packages.

Crediting/Yield

- One case of beef patties provides approximately 291 2.2-ounce portions.
- CN Crediting: One 2.2-ounce fully cooked beef patty credits as 2 ounce equivalents meat/meat alternate.

Culinary Tips and Recipes

- Fully cooked beef patties can be heated and served on a bun with a variety of toppings, such as lettuce, tomato, avocado, onions, or mushrooms.
- For culinary techniques and recipe ideas, visit the [Institute of Child Nutrition](#) or [USDA's Team Nutrition](#).

Food Safety Information

- For more information on safe storage and cooking temperatures, and safe handling practices, please refer to: [Developing a School Food Safety Program Based on the Process Approach to HACCP Principles](#).

Visit us at www.fns.usda.gov/usda-fis

Nutrition Facts

Serving size: 1 patty (62 g)

Amount Per Serving

Calories 143

Total Fat 8g

Saturated Fat 4g

Trans Fat 1g

Cholesterol 37mg

Sodium 210mg

Total Carbohydrate 1g

Dietary Fiber 0g

Sugars 0g

Protein 11g

Source: USDA Foods Vendor Labels

Allergen Information: No gluten-containing ingredients permitted in the formulation. Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, contact the product manufacturer directly.

Nutrient values in this section are from the USDA Food Composition Database or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.



BREAD & BREAD - SPEC SHEET

ARTISAN HAMBURGER BUN - 2oz

Product Name: WG 2oz Artisan Hamburger Bun

Bread & Bread Product Code: HR-2

Product Category: Bread/Frozen



Product Description: B&B Artisan Brioche Hamburger Bun follows an authentic artisan recipe that gives this hamburger and sandwich bun a perfect texture, amazing buttery aroma and a delicious taste that will enhance any hamburger or sandwich. Definitely a gourmet bread proudly manufactured locally in Miami - FL. (choose from 1 grain or 2 grain contribution)

2 grains contribution.

Attributes: It is a fully baked product. Once baked it is flash frozen to ensure the product does not lose humidity. Thaw for only 30-60 minutes and the product does not require warming / heating, but can be warm for 1-2 minutes if wanted to serve “out of the oven”.

Preparation and Cooking Instructions:

1. This item is shipped frozen. Just let it thaw for 30-60 minutes and serve.
2. Once thawed keep them in a dry place away from the sun in an enclosed plastic bag to keep the freshness

Suggested use and Benefits of using this product:

Bread & Bread B&B Artisan Hamburger Bun are perfect for enhancing your hamburger and all sandwiches. Try toasting for 1 minute after thawing at 350F for a crispy texture on your sandwich.

Shelf Life: 10 months frozen / 12-15 days after thaw



Case Info:

- Quantity: 120 units x case
- Unit weight: 2oz (57 grams)
- Case dimensions: 22x18x7 / Case Cube: 1.91 / TI x HI: 4x10
- Case Gross Weight: 15lbs / Case Net Weight: 13lbs

Nutrition Facts	
1 servings per container	
Serving size	1 Bun (57g)
Amount Per Serving	
Calories	150
% Daily Value*	
Total Fat 2g	3%
Saturated Fat 0g	0%
<i>Trans</i> Fat 0g	
Cholesterol 0mg	0%
Sodium 200mg	9%
Total Carbohydrate 27g	10%
Dietary Fiber 2g	7%
Total Sugars 3g	
Includes 2g Added Sugars	4%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 26mg	2%
Iron 1.44mg	8%
Potassium 0mg	0%
<small>*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	



Ingredients List: Whole White Wheat Flour, Water, Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Yeast, Wheat Gluten, Soybean Oil, Salt.





Bread & Bread Corp
 7245 NW 19th ST – Suite A
 Miami – FL 33126
 Phone: (786) 448-8724

PRODUCT ANALYSIS FORM FOR NON-CN PRODUCTS
PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATIVE (M/MA) AND BREAD/BREAD ALTERNATIVE (B/BA)

Product Name: WG 2oz Artisan Hamburger Bun/Slider
 Manufacturer: BREAD & BREAD CORP
 Case Pack/Count: 120 Units **Portion size: 2.0oz (56 Grs)**

Code: HR-2

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
Total Creditable Amount				

* Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying yield guide

II. Bread/Bread Alternate

Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per Portion 1	Gram Standard of Creditable Grain per Oz Equivalent (16 Gr 28 Gr) 2	Creditable Amount
	A	B	A + B
Whole Wheat Flour	16.64	16	1.04
Wheat Flour	15.36	16	0.96
Total Creditable Amount			2.0

Creditable grains are whole-grain meal/flour and enriched meal/flour.

1 (Serving Size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to Grams

2 Standard grams of creditable grains from the corresponding Group in exhibit A

Total Creditable amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up

Total weight (per portion) of product as purchased: 2.0 Oz

Total Contribution of product (per portion):2.0 oz eq

I certify that the above information is true and correct and that a N/A ounce serving of the above product (ready for serving) contains N/A ounces of equivalent meat/meat alternative when prepared according to directions.

I certify that the above information is true and correct and that a 1.97 ounce portion of this product (ready for serving) provides 2oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 Oz eq per portion. Products with more than 0.24 Oz eq or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for School Meals.

Signature 

Title: DIRECTOR

Printed Name: BENNO TROSS

Date: 01/07/2025

Phone: (786) 448-8724

fresh-baked breads.



created for schools

NO Artificial Flavors
NO Artificial Colors
NO Artificial Preservatives
NO High Fructose Corn Syrup

K-12 Spec 30 ct. 4" Hamburger Bun, Sliced

Material Number: 95933380



INGREDIENT LABELING INFORMATION

WATER, WHOLE WHEAT FLOUR, UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, YEAST, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SOYBEAN OIL, SALT, CULTURED WHEAT FLOUR, MONOCALCIUM PHOSPHATE, SESAME FLOUR, ENZYMES, ASCORBIC ACID, SOY LECITHIN

CONTAINS: WHEAT, SOY, SESAME

CLAIMS:

1 SERVING = 2 OZ EQ GRAIN
WHOLE GRAIN RICH
51% WHOLE GRAIN
16g OF WHOLE GRAINS PER SERVING

Nutrition Facts

30 Servings per container

Serving Size: 1 Bun (63 g / 2.2 oz)

Amount per serving

Calories 150

% Daily Value*

Table with 2 columns: Nutrient and % Daily Value. Rows include Total Fat, Saturated Fat, Trans Fat, Polyunsaturated Fat, Monounsaturated Fat, Cholesterol, Sodium, Total Carbohydrate, Dietary Fiber, Total Sugars, Includes Added Sugars, Protein, Vitamin D, Calcium, Iron, and Potassium.

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Calories per gram:
Fat 9 - Carbohydrate 4 - Protein 4

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The nutrition and ingredient information is accurate at the time of printing. This information is updated periodically. Please contact your Flowers representative if you have questions about this information.



Formula Statement for Documenting Grains in School Meals

Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: K12SPEC 30CT 4" HAM SL Code No.: 95933380

Manufacturer: FLOWERS FOODS Serving Size 1 Bun (63 g/ 2.2 oz)
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No _____
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes X No _____ How many grams: 0.33
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent ²	Creditable Amount
	A	B	A ÷ B
WHOLE GRAIN	16.83	16	↓
ENRICHED GRAIN	16.17	16	
			2.06
Total Creditable Amount³			2.00

* Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 63 grams

Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 2.2 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Tracy Barnes

Signature

QA Labeling Analyst

Title

Tracy Barnes

Printed Name

01/07/22

Date

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Phone Number