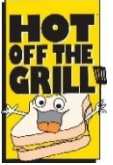


310 W. Alondra Blvd.
 Gardena, CA 90248
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Date Issued: 02/26/26
 Supersedes: 08/05/25

Product Name: Fully Cooked Beef Patty (10% APP – Bulk Pack)			
Commodity Code: C12225V	Commodity UPC: 007219391 3252 4	Brand: Hot Off The Grill	
Commercial Code: N12225V	Commercial UPC: 007219391 1225 0		
Portion Size: 2.25 oz.	Case Count: 285	Case Net Wt.: 40.08 lbs.	
Case Cube: 1.80	Case Dimensions: 19.44 x 15.88 x 10.06	Pallet Ti x Hi: 6 x 7	

EQUIVALENT GRAIN CALCULATIONS

Grain crediting from Exhibit "A": Grain Requirements for Child Nutrition Programs (National School Lunch and School Breakfast Programs)

Indicate which Exhibit A Group (A-I) the product belongs:	B	Does the product meet the Whole Grain Rich criteria? (At least 50% or 1 st ingredient?)	Yes	Does the product contain non-creditable grains?	No
Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per Portion (A)		Gram Standard of Creditable Grains Per Ounce Equivalent (B)		Creditable Amount (A÷B)
			16 grams		
			16 grams		
TOTAL CREDITABLE GRAINS BY WEIGHT:					
TOTAL GRAINS BY WEIGHT ROUNDED DOWN TO THE NEAREST QUARTER (0.25) oz EQUIVALENT:					0.00
Crediting Standards Based on Exhibit "A" Weights			Indicate which Exhibit A Group (A-I) the product belongs:		B
Description of Product per Exhibit A	Portion Size of Product as Purchased (A)		Weight of one ounce equivalent as listed in Exhibit A (B)		Creditable Amount (A÷B)
			1.00 oz.		
TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED DOWN TO THE NEAREST QUARTER (0.25) oz EQUIVALENT:					0.00

MEAT / MEAT ALTERNATE CALCULATIONS

A. MEATS						
Description of Creditable Meat Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Meat Ingredient	Multiply	FBG Yield			Creditable Amount
Commodity Beef, Ground NTE 20% Fat	2.53	x	0.74			1.872
Commercial Beef, Ground NTE 24% Fat	2.53	x	0.73			1.846
		x				
		x				
Cooked Weight of Meat Ingredient:	2.25 oz.	Total Commodity Meat Creditable Amount:				1.872
B. MEAT ALTERNATES						
Description of Creditable Meat Alternate Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Meat Alternate Ingredient	Multiply	FBG Yield	Divide	Purchase Unit in Ounces	Creditable Amount
		x		÷		
		x		÷		
		x		÷		
		x		÷		
Cooked Weight of Meat Alternate Ingredient (Specify Ingredient, If Applicable):	N/A	Total Meat Alternate Creditable Amount:				0.00
C. ALTERNATE PROTEIN PRODUCT (APP)						
Description of APP, Manufacturer's Name, and Code Number	Ounces Dry per APP Portion	Multiply	% of Protein As Is	Divide by 18		Creditable Amount
Ultra Soy 161201 (KP 100C)	0.07	x	50.00	÷ 18		0.194
Total APP Creditable Amount:					0.194	
D. TOTAL CREDITABLE AMOUNT					(Sum of A + B + C from lines above)	
TOTAL CREDITABLE MEAL CONTRIBUTION:					2.066	
Equivalent Grains:		0.00 oz.		Commodity Meat/ Meat Alternate (Rounded down to the nearest quarter [0.25] oz equivalent):		2.00 oz.

NUTRITIONAL INFORMATION AND INGREDIENT STATEMENT

Product Name: Fully Cooked Beef Patty (10% APP – Bulk Pack)
Commodity Code: C12225V **Commercial Code:** N12225V

Nutrition Facts

Serving size
1 Patty (64g)

Calories per serving **160**

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Total Fat 11g	14%	Total Carbohydrate 2g	1%
Saturated Fat 4g	20%	Dietary Fiber 0g	0%
Trans Fat 0.5g		Total Sugars 0g	
Cholesterol 45mg	15%	Includes 0g Added Sugars	0%
Sodium 290mg	13%	Protein 14g	
Vitamin D 0.1mcg 0% • Calcium 20mg 2% • Iron 1.6mg 8% Potassium 250mg 6% • Vitamin A 0mcg 0% • Vitamin C 0mg 0%			
<small>*The % Daily Value 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:

Ground beef, water, textured vegetable protein (soy flour, caramel color), seasonings {salt, garlic powder, onion powder, spice, sugar, beef flavor (contains beef extract, maltodextrin, beef stock, yeast extract, salt, lactic acid, flavor, citric acid), natural flavoring, mesquite flavor (maltodextrin, natural mesquite smoke flavoring) and grill flavor (from vegetable oil)}.

Allergen Statement (Product Contains):	<input type="checkbox"/>	Wheat	<input type="checkbox"/>	Gluten	<input type="checkbox"/>	Eggs	<input type="checkbox"/>	Peanuts	<input type="checkbox"/>	Tree Nuts
	<input type="checkbox"/>	Milk	<input checked="" type="checkbox"/>	Soy	<input type="checkbox"/>	Sesame	<input type="checkbox"/>	Fish	<input type="checkbox"/>	Shellfish

SHELF LIFE:	Frozen: 18 months.
CASE CODING EXAMPLE:	Manufacture Date/ Production Line Number (Example: January 1 st , 2025. Produced on Line A) 010125A

SAFE HANDLING AND HEATING INSTRUCTIONS

THAWING INSTRUCTIONS: If product is kept in original case allow 48 hours to thaw at <41°F before heating. On bun pans, allow 24 hours to thaw at <41°F before heating.


From Frozen:	Conventional Oven	350°F for 15-18 min.	Convection Oven	325°F for 12-15 min.
From Thawed:	Conventional Oven	350°F for 11-13 min.	Convection Oven	325°F for 8-10 min.

Because of variations in oven equipment, ensure that an internal temperature of at least 160°F is achieved. It is recommended that a calibrated food grade thermometer be used.

BUY AMERICAN PROVISION STATEMENT

Integrated Food Service certifies that we are in compliance with the “Buy American Provision” (SP09-2025 Revised). All products we produce and sell to School Food Agencies (SFA) containing USDA donated commodity beef and/or cheese have a minimum of 95% U.S. content.

Our commercial products on the average contain 85% U.S. content and minimum of 65% U.S. content.

Name of Company Representative: Carmen Machuca **Title:** Product Compliance **Signature:**  **Date:** 02/26/26