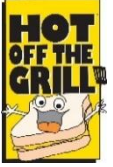


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Date Issued: 02/26/26  
 Supersedes: 08/05/25

|   |   |
|---|---|
| <b>Product Name:</b> Fully Cooked BBQ Flavor Beef Rib Shaped Patty (No Sauce – Bulk Pack) |   |
| <b>Commodity Code:</b> C34225V  | <b>Commodity UPC:</b> 007219391 3452 8        |
| <b>Commercial Code:</b> N34225V   | <b>Commercial UPC:</b> 007219391 4225 7       |
| <b>Portion Size:</b> 2.25 oz.   | <b>Case Count:</b> 284                        |
| <b>Case Cube:</b> 1.80  | <b>Case Dimensions:</b> 19.44 x 15.88 x 10.06 |
|   | <b>Brand:</b> Hot Off The Grill               |
|   | <b>Case Net Wt.:</b> 39.94 lbs.               |
|   | <b>Pallet Ti x Hi:</b> 6 x 6                  |

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

**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  | 2.16   | x  | 0.74               |  | 1.598                   |                                     |
| Commercial Beef, Ground NTE 24% Fat   | 2.16   | x  | 0.73               |  | 1.576                   |                                     |
|   |  | x  |                    |  |                         |                                     |
|   |  | x  |                    |  |                         |                                     |
| <b>Cooked Weight of Meat Ingredient:</b>  | 2.25 oz.   | <b>Total Commodity Meat Creditable Amount:</b> |                    |  | <b>1.598</b>            |                                     |
| B. MEAT ALTERNATE   |  |  |                    |  |                         |                                     |
| 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  |                    | ÷  |                         |                                     |
| <b>Cooked Weight of Meat Alternate Ingredient (Specify Ingredient Name, If Applicable):</b> | N/A  | <b>Total Meat Alternate Creditable Amount:</b> |                    |  | <b>0.00</b>             |                                     |
| 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)  | 0.16   | x  | 50.00              | ÷ 18   |                         | 0.444                               |
| <b>Total Creditable APP Amount:</b>   |  |  |                    |  | <b>0.444</b>            |                                     |
| D. TOTAL CREDITABLE AMOUNT  |  |  |                    |  |                         | (Sum of A + B + C from lines above) |
|   |  |  |                    |  |                         | <b>2.042</b>                        |
| <b>TOTAL CREDITABLE MEAL CONTRIBUTION:</b>  |  | <b>Equivalent Grains:</b>                      | <b>0.00 oz.</b>    | <b>Commodity Meat/ Meat Alternate</b>                              |                         | <b>2.00 oz.</b>                     |
|   |  |  |                    | <b>(Rounded down to the nearest quarter [0.25] oz equivalent):</b> |                         |                                     |

## NUTRITIONAL INFORMATION AND INGREDIENT STATEMENT

**Product Name:** Fully Cooked BBQ Flavor Beef Rib Shaped Patty (No Sauce – Bulk Pack)  
**Commodity Code:** C34225V **Commercial Code:** N34225V

### Nutrition Facts

**Serving size**  
1 Patty (64g)

**Calories**  
per serving **140**

| Amount/serving  | % Daily Value* | Amount/serving               | % Daily Value* |
|---|----------------|------------------------------|----------------|
| <b>Total Fat</b> 7g   | <b>9%</b>      | <b>Total Carbohydrate</b> 7g | <b>3%</b>      |
| Saturated Fat 3g  | <b>15%</b>     | Dietary Fiber 1g             | <b>4%</b>      |
| Trans Fat 0g  |                | Total Sugars 5g              |                |
| <b>Cholesterol</b> 35mg   | <b>12%</b>     | Includes 4g Added Sugars     | <b>8%</b>      |
| <b>Sodium</b> 360mg   | <b>16%</b>     | <b>Protein</b> 11g           |                |
| Vitamin D 0.1mcg 0% • Calcium 30mg 2% • Iron 1.5mg 8%<br>Potassium 280mg 6% • Vitamin A 10mcg 2% • Vitamin C 1mg 2% |                |                              |                |

\*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.



### INGREDIENTS:

Ground Beef, Water, Textured Vegetable Protein (Soy Four, Caramel Color), Seasoning {Sugar, Tomato Powder, Salt, Brown Sugar, Natural Flavors (Including Smoke), Onion and Garlic Powder, Worcestershire Sauce Powder (Maltodextrin, Worcestershire Sauce (Distilled Vinegar, Molasses, Corn Syrup, Salt, Caramel Color, Garlic Powder, Sugar, Spices, Tamarind, Natural Flavor), Molasses Powder (Refinery Syrup, Cane Molasses, Cane Caramel Color), Spices, Extractives of Paprika), Tomato Paste, Sugar, Vinegar.

|   |                          |       |                                     |        |                          |        |                          |         |                          |           |
|---|--------------------------|-------|-------------------------------------|--------|--------------------------|--------|--------------------------|---------|--------------------------|-----------|
| <b>Allergen Statement (Product Contains):</b> | <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 |

|                             |   |
|-----------------------------|---|
| <b>SHELF LIFE:</b>          | Frozen: 18 months.  |
| <b>CASE CODING EXAMPLE:</b> | Manufacture Date/ Production Line Number<br>(Example: January 1 <sup>st</sup> , 2025. Produced on Line A) <span style="float: right; font-size: 1.2em; font-weight: bold;">010125A</span> |

### SAFE HANDLING AND HEATING INSTRUCTIONS

**THAWING INSTRUCTIONS:** Thaw in the refrigerator for at least 48 hours for a single bag (out of the case), or up to 72 hours for multiple bags (within the case).


|                     |                          |                      |                        |                      |
|---------------------|--------------------------|----------------------|------------------------|----------------------|
| <b>From Frozen:</b> | <b>Conventional Oven</b> | 350°F for 18-22 min. | <b>Convection Oven</b> | 325°F for 16-20 min. |
| <b>From Thawed:</b> | <b>Conventional Oven</b> | 350°F for 14-17 min. | <b>Convection Oven</b> | 325°F for 11-14min.  |

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