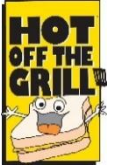


310 W. Alondra Blvd.
 Gardena, CA 90248
 (310) 523-3664 | www.integratedfoodservice.com



Date Issued: 02/05/26
 Supersedes: 12/04/25

| | | | |
|---|--|---------------------------------|--|
| Product Name: Fully Cooked 100% Beef Grill Master Burger Patty – Bulk Pack | | | |
| Commodity Code: C52300B | Commodity UPC: 007219391 5230 0 | Brand: Hot Off The Grill | |
| Commercial Code: N52300B | Commercial UPC: 007219391 2300 3 | Case Net Wt.: 16.88 lbs. | |
| Portion Size: 3.00 oz. | Case Count: 90 | Pallet Ti x Hi: 7 x 12 | |
| Case Cube: 0.80 | Case Dimensions: 19.625 x 13 x 5.4375 | | |

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 25% Fat | 3.857 | x | 0.72 | | | 2.777 | |
| Commercial Beef, Ground NTE 25% Fat | 3.857 | x | 0.72 | | | 2.777 | |
| | | x | | | | | |
| | | x | | | | | |
| Cooked Weight of Meat Ingredient: | 3.00 oz. | Total Commodity Meat Creditable Amount: | | | | 2.777 | |
| 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 Name, 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 | |
| N/A | 0.00 | x | 0.00 | ÷ 18 | | 0.00 | |
| Total Creditable APP Amount: | | | | | | 0.00 | |
| D. TOTAL CREDITABLE AMOUNT | | | | | | (Sum of A + B + C from lines above) | |
| TOTAL CREDITABLE MEAL CONTRIBUTION: | | | | | | 2.777 | |
| Equivalent Grains: | 0.00 oz. | Commodity Meat/ Meat Alternate (Rounded down to the nearest quarter [0.25] oz equivalent: | | | | 2.75 oz. | |

NUTRITIONAL INFORMATION AND INGREDIENT STATEMENT

Product Name: Fully Cooked 100% Beef Grill Master Burger Patty – Bulk Pack
Commodity Code: C52300B **Commercial Code:** N52300B

| | | | | |
|------------------------|---|-----------------------|------------------------------|-----------------------|
| Nutrition Facts | Amount/serving | % Daily Value* | Amount/serving | % Daily Value* |
| | Total Fat 21g | 27% | Total Carbohydrate 0g | 0% |
| | Saturated Fat 8g | 40% | Dietary Fiber 0g | 0% |
| | Trans Fat 1.5g | | Total Sugars 0g | |
| | Cholesterol 70mg | 23% | Includes 0g Added Sugars | 0% |
| | Sodium 360mg | 16% | Protein 15g | |
| | Vitamin D 0.1mcg 0% • Calcium 20mg 2% • Iron 1.7mg 10% Potassium 230mg 4% • Vitamin A 0mcg 0% • Vitamin C 0mg 0% | | | |
| | *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. | | | |
| | Serv. size 1 Patty (85g) | | | |
| | Calories per serving 260 | | | |

PRODUCT IMAGE
NOT AVAILABLE

INGREDIENTS:
Ground Beef, Onions, Sea Salt, Garlic Powder, Black Pepper.

| | | | | | | | | | | |
|---|--------------------------|-------|--------------------------|--------|--------------------------|--------|--------------------------|---------|--------------------------|-----------|
| 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 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 1st, 2025. Produced on Line A) **010125A**

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).


| | | | | |
|---------------------|--------------------------|----------------------|------------------------|----------------------|
| From Frozen: | Conventional Oven | 350°F for 18-22 min. | Convection Oven | 325°F for 16-20 min. |
| From Thawed: | Conventional Oven | 350°F for 14-17 min. | Convection Oven | 325°F for 11-14 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:** 02/05/26