

# PRODUCT SPECIFICATION

Label Code: 129428

Product Name:	Cooked Beef Pizza Topping		
Label Code:	129428	GTIN:	10018687010875
Order Code:	129428	Package UPC:	Not Applicable
		USDA Est. #:	6829-A
Prepared By (Date):	Julee Petersen (5/1/2023)	Location:	Nevada, IA 50201-0209

## FORMULATION INFORMATION

**Ingredient Statement:** Beef, Water, Textured Vegetable Protein (Soy Flour, Soy Protein Concentrate, Caramel Color), Salt, Seasoning (Sugar, Spice, Hydrolyzed Corn Protein), Sodium Phosphates.  
CONTAINS: Soy.

**Big 9 Allergen Info:** Contains Soy. Product is not formulated with gluten-containing ingredients. We cannot, however, certify this product as gluten-free (defined as containing less than 20 ppm gluten), as our suppliers do not define their products as gluten-free.

## PHYSICAL CHARACTERISTICS

Color:	Medium brown cooked meat color
Flavor:	Distinctive and uniform sweet beef with a predominate pepper flavor
Aroma:	Free of any rancid or off odor
Size:	Irregular shaped, 1/4 inch by 1/2 inch nuggets; Average 40 to 45 nuggets per ounce
Frozen State:	Individually quick frozen (IQF) to internal temperature of at least 0 degrees F after cooking, resulting in a free-flowing condition
Foreign Material:	No bone chips, gristle or other foreign material will be present; Product will pass through metal detector(s) prior to packaging

## STORAGE INFORMATION

Plant Storage:	Stored at -5 degrees F or below until shipping
Shelf Life:	Product must be stored at 0 degrees F or below. To ensure optimum flavor, we recommend using product in your process within 9 months of the date of production. If it is necessary to thaw this product, it must be done at a refrigerated state of 35 degrees F or below. To assure food safety, product should be held at this refrigerated state for no more than 5 days. Once product is opened and/or used in your process, the shelf-life of the item becomes totally dependent on the storage and handling practices of the operation.

## PACKAGING (External Measurements)

Units/Case:	2/5 lb. bag(s)
Package Type:	Polyethylene bags (acceptable for freezing product without cause of dehydration) sealed by heat
Case Weight:	10.00 lbs. (net) 10.56 lbs. (gross)
Case Dimensions:	12.00 " (L) X 9.31 " (W) X 7.00 " (H)
Case Cube:	0.453 cubic foot
Palletization:	17 cases per layer - 10 layers per pallet

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**DATE CODE INFORMATION****Eight Digit Production Date Code Number (printed on warehouse inventory label applied to side panel of each carton):**

**Example:** PACKED ON 01/26/09 - 13  
**Explanation:** First six digits: packed on date (01 month, 26 day, 09 year)  
 Next two digits: hour of production (13 or 1:00 p.m.)

**Eleven Digit Production Date Code Number (stamp on each bag):**

**Example:** PACKED ON 01-26-09 1 - 1320  
**Explanation:** First six digits: packed on date (01 month, 26 day, 09 year)  
 Next digit: production line (1 or 2)  
 Last four digits: military time (1320 or 1:20 p.m.)

**MICROBIOLOGICAL SPECIFICATIONS**

<u>Characteristics</u>	<u>Limits/Gram</u>	<u>Analysis Method</u>
<b>Aerobic Plate Count:</b>	< 10,000/gm	FDA-BAM, Ch. 3, 8th ed.
<b>Staphylococcus aureus</b> (coagulase positive):	< 10/gm	FDA-BAM, Ch. 12, 8th ed.
<b>Coliforms:</b>	< 100/gm	FDA-BAM, Ch. 4, 8th ed.
<b>E. Coli:</b>	< 10/gm	FDA-BAM, Ch. 4, 8th ed.
<b>Yeast and Molds:</b>	< 50/gm	FDA-BAM, Ch. 18, 8th ed.

This product is produced under a HACCP plan that has been validated to achieve a minimum of a 7 log reduction of Salmonella (It should be recognized that this process lethality also results in cooked products free of E. coli 0157:H7 and Listeria monocytogenes). This process is compliant with USDA Compliance Guidelines for Lethality (Appendix A) and Stabilization (Appendix B). Under provisions of 9 CFR 430.4(b)(2), this product is classified as Alternative 2 (a post-lethality exposed product with a process that suppresses or limits the growth of Listeria monocytogenes). Extensive environmental sampling and product verification testing are conducted to assure that these products are not contaminated with pathogens after processing.

**NUTRITIONAL INFORMATION**

Mandatory Nutrients	Results Per 100g	Amount Per Serving (56g)	Nutrient Facts	Amount Per Serving (56g)	% Daily Value
<b>Calories</b>	219.24 Cal	122.77 Cal	<b>Calories</b>	<b>120 Cal</b>	
<b>Total Fat</b>	12.00 g	6.72 g	<b>Total Fat</b>	<b>7 g</b>	<b>9 %</b>
<b>Saturated Fat</b>	5.48 g	3.07 g	Saturated Fat	3 g	15 %
<b>Trans Fat</b>	0.55 g	0.31 g	Trans Fat	0 g	
<b>Poly Fat</b>	0.57 g	0.32 g	Poly Fat	0 g	
<b>Mono Fat</b>	5.36 g	3.00 g	Mono Fat	3 g	
<b>Cholesterol</b>	44.88 mg	25.13 mg	<b>Cholesterol</b>	<b>25 mg</b>	<b>8 %</b>
<b>Sodium</b>	978.79 mg	548.12 mg	<b>Sodium</b>	<b>550 mg</b>	<b>24 %</b>
<b>Total Carbohydrate</b>	8.33 g	4.66 g	<b>T. Carbohydrate</b>	<b>5 g</b>	<b>2 %</b>
<b>Dietary Fiber</b>	4.72 g	2.65 g	Dietary Fiber	3 g	9 %
<b>Total Sugars</b>	3.22 g	1.80 g	Total Sugars	2 g	
<b>Added Sugars</b>	1.83 g	1.03 g	Added Sugars	1 g	2 %
<b>Protein</b>	17.41 g	9.75 g	<b>Protein</b>	<b>10 g</b>	
<b>Vitamin D</b>	0.12 mcg	0.07 mcg	Vitamin D	0 mcg	0 %
<b>Calcium</b>	69.76 mg	39.07 mg	Calcium	39 mg	4 %
<b>Iron</b>	2.73 mg	1.53 mg	Iron	2 mg	8 %
<b>Potassium</b>	469.43 mg	262.88 mg	Potassium	263 mg	6 %

The information contained herein is, to the best of our knowledge, correct. The data is based on mean values from the Genesis R&D computerized database (ESHA Research) and verified with periodic laboratory testing.

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