

ROCHESTER

Meat Company

USDA Choice Silver Medal Brand Black Angus Ground Beef Patties

Nutrition Facts

Serving Size 1 patty (227g)

Amount Per Serving

Calories 710 Calories from Fat 550

% Daily Value*

Total Fat 61g 94%

Saturated Fat 25g 125%

Trans Fat 4.5g

Cholesterol 165mg 54%

Sodium 115mg 5%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Sugars 0g

Protein 38g

Vitamin A 0% • Vitamin C 0%

Calcium 2% • Iron 20%

*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	65g	80g
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300 mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

*As per Genesis software

Ingredients:

Beef.
Contains no allergens.

Product Number: 40414

Packaging Information:

1. Product shall be packed in poly-lined corrugated shipping containers. Containers shall be self-sealed or taped closed. No staples shall be allowed.
2. Box, label, and production lot codes shall conform to standards set forth by Quality Assurance.

Distributed Frozen

Recommended Storage Temperature: 0°F (±5°F)

Box Number: B11105

Box Dimensions: 15.63"x10.13"x5.13" OD

Cubic Feet: 0.469

Tare Weight: 0.8-1.0 lbs.

Net Weight: 10.0 lbs.

(Box weights shall be in accordance with USDA regulations.)

Number of Pieces/Box: 20 patties

Patty Size: Approximately 8.0 oz.

Product Examination:

1. No off odor, foreign material, or off appearance shall be allowed.
2. Any product found to be misshapen or broken shall be used for rework.
3. Documented inspection of product shall occur at least once per hour. Inspection shall include batch temperature checks, patty temperature checks, patty dimension checks, net weight checks, and code date checks.

Shape: Scored

Chemical Data Information:

Fat Content: 25% (+/- 2%)

All batches shall be tested on the Anyt Ray Fat Analyzer. Random samples shall be analyzed using a lab method to serve as cross-reference.

Raw Material Information:

The beef patty shall consist of USDA inspected Choice or Higher Black Angus beef trimmings. Cod or kidney fat shall be excluded. Bull meat or stag meat shall not be used. The beef patty shall not contain beef head meat, cheek meat, heart meat, organ meat, partially defatted beef tissue, partially defatted chopped beef, lean beef trim, mechanically deboned or separated tissue or any extender. All raw materials of shall be rendered free all bone, bone chips, cartilage, tendons, major lymph glands, bruises, blood clots and fecal material. Raw materials shall be wholesome, and shall not show any evidence of off condition.

1825 – 7th Street NW ■ Rochester, MN 55901 ■ 800-666-9221 (toll free) ■ 507-289-1864 (fax)

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Process Information:

Fresh raw materials shall be used within 5 days from date of receipt unless approved. Fresh raw materials > 5 days shall be inspected and approved by management before use. Similar rework, from the same day's production, may be used in each batch. The temperature of the beef shall be controlled not to exceed 36°F. The product shall have a double grind with blending before final grind. Both first and second grinders shall be equipped with properly functioning, automatic bone eliminators. The patties shall be formed with Formax patty formers that shall be equipped with the "Ultimate System" as part of the forming process. All patties shall safely through an in-line metal detector with equal sensitivity of 2.0 mm for both ferrous and non-ferrous metals and 3.0 mm for stainless steel. The patties shall be individually quick frozen in a spiral blast freezer system. Any frozen product with a temperature exceeding the RMC recommended limit shall be interleaved or placed in the blast freezer to rapidly reduce the temperature. Spiral temperature dwell time shall be adjusted when possible to reduce patty temperature, as needed.

Shelf Life Information:

All unopened products stored at 0°F (± 5°F) shall remain in acceptable condition for at least 180 days. Past this time period, product is evaluated prior to shipping to assure that product will remain in premium condition during distribution.

Title	Signature	Date
General Manager		
Quality Assurance Manager		
Production Manager		

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