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**PRODUCT ANALYSIS FORM FOR NON-CN PRODUCTS  
 PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA)**

Product Name: Fully Cooked Flamebroiled Strip Shaped Chicken Patty with Teriyaki Sauce Code No: 2417

Manufacturer: AdvancePierre Foods, Inc.

Case/Pack/Count/Portion Size: Net Wt. 18.75 Lbs. / Bulk Packed / 400/0.75 oz.

**I. Meat/Meat Alternate**

The chart below shows how the creditable amount of Meat/Meat Alternate determination.

| Description of Creditable Ingredients per Food Buying Guide | Ounces per Raw Portion of Creditable Ingredient | Multiply | Food Buying Guide Yield | Creditable Amount* |
|---|---|----------|-------------------------|--------------------|
| Chicken Breast with Rib Meat                                | 0.534   | x        | 70%                     | 0.374              |
|   |   | x        |                         |                    |
|   |   | x        |                         |                    |
| <b>A. Total Creditable Amount<sup>1</sup></b>               |   |          |                         | <b>0.374</b>       |

\*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

**II. Alternate Protein Product (APP)**

If the product contains APP, the chart below to determine the creditable amount of APP is filled out. If APP is used, documentation as described in Attachment A of the sample statement for each APP used is provided.

| Description of APP, Manufacturer's name, and code number                 | Ounces Dry APP Per Portion | Multiply | % of Protein As-Is* | Divide by 18** | Creditable Amount APP*** |
|--|----------------------------|----------|---------------------|----------------|--------------------------|
| TVP – Soy Protein Concentrate – Solae™ Response® 4403                    | 0.036                      | x        | 64.8%               | ÷ by 18        | 0.130                    |
| VPP – Soy Protein Concentrate – Solae™ Alpha™ DSP-SL                     | 0.012                      | x        | 64.8%               | ÷ by 18        | 0.043                    |
| <b>B. Total Creditable Amount<sup>1</sup></b>                            |                            |          |                     |                | <b>0.173</b>             |
| <b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)</b> |                            |          |                     |                | <b>4 x 0.547=2.00</b>    |

\*Percent of Protein As-Is is provided on the attached APP documentation.

\*\*18 is the percent of protein when fully hydrated.

\*\*\*Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

<sup>1</sup>Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up.

If you are also crediting APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

**Total weight (per portion) of product as purchased: 0.75 oz.**

**I certify that the above information is true and correct and that a 3.00 - ounce serving (4 pieces) of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to directions.**

**(Reminder: Total creditable amount cannot count for more than the total weight of product)**

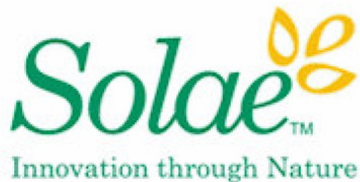
I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Lena Seckman  
 Labeling Coordinator

January 29, 2014

Date

\*This information is needed if a creditable Alternate Protein Product (APP) is used in the product and counted toward meeting the meat/meat alternate requirements.



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QTP120202007

This memo is to confirm that **RESPONSE<sup>®</sup> 4403**, manufactured by Solae, LLC, meets the requirements of **Appendix A 7 CFR to Parts 210, 220, 225 and 226** for Alternate Protein Products. These requirements are:

**1) This product is processed so that some portion of the non-protein constituents of the food, have been removed. This product is a safe and suitable edible product produced from a plant source.**

**2) The biological quality of this protein is at least 80 percent that of casein, determined by Protein Digestibility Corrected Amino Acid Score (PDCAAS). The PDCAAS RESPONSE<sup>®</sup> 4403 is 1.0. Method to calculate is as follows:**

1. Determine protein content.
2. Determine essential amino acid (EAA) content.
3. Determine amino acid ratios by dividing the EAA content by the reference EAA content (the reference EAA content we use is the FAO/WHO 2-5 year old amino acid pattern).
4. The lowest ratio is the uncorrected EAA score (typically 1.04 for Methionine + Cysteine).
5. Determine digestibility (97% for our soy proteins).
6. Calculate PDCAAS by multiplying uncorrected EAA score by the digestibility ( $1.04 \times 0.97 = 1.0$ ). Scores over 1.0 are rounded down to 1.0.

**3) This product contains at least 18 percent protein by weight when fully hydrated or formulated. The maximum hydration ratio allowed for RESPONSE<sup>®</sup> 4403 is 2.6 parts water to 1 part RESPONSE<sup>®</sup> 4403 to achieve 18% protein by weight.**

**4) The protein content of RESPONSE<sup>®</sup> 4403 is 64.8% (as-is).**

Your company may make applications to FNS/USDA based on this confirmation.

John Hoffmann  
Director of Quality Assurance

Version: 1.0 Issue Date: 03.FEB.2012 Reviewed Date: 03.FEB.2012 Supersedes all previous Solae Talking Point documents provided by Solae, LLC

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This memo is to confirm that **ALPHA<sup>®</sup> DSP-SL**, manufactured by Solae, LLC, meets the requirements of **Appendix A 7 CFR to Parts 210, 220, 225 and 226** for Alternate Protein Products. These requirements are:

**1) This product is processed so that some portion of the non-protein constituents of the food, have been removed. This product is a safe and suitable edible product produced from a plant source.**

**2) The biological quality of this protein is at least 80 percent that of casein, determined by Protein Digestibility Corrected Amino Acid Score (PDCAAS). The PDCAAS ALPHA<sup>®</sup> DSP-SL is 0.99. Method to calculate is as follows:**

1. Determine protein content.
2. Determine essential amino acid (EAA) content.
3. Determine amino acid ratios by dividing the EAA content by the reference EAA content (the reference EAA content we use is the FAO/WHO 2-5 year old amino acid pattern).
4. The lowest ratio is the uncorrected EAA score (typically 1.04 for Methionine + Cysteine).
5. Determine digestibility (97% for our soy proteins).
6. Calculate PDCAAS by multiplying uncorrected EAA score by the digestibility ( $1.04 \times 0.97 = 1.0$ ). Scores over 1.0 are rounded down to 1.0.

**3) This product contains at least 18 percent protein by weight when fully hydrated or formulated. The maximum hydration ratio allowed for ALPHA<sup>®</sup> DSP-SL is 2.6 parts water to 1 part ALPHA<sup>®</sup> DSP-SL to achieve 18% protein by weight.**

**4) The protein content of ALPHA<sup>®</sup> DSP-SL is 65% (as-is).**

Your company may make applications to FNS/USDA based on this confirmation.

A handwritten signature in black ink, appearing to read "John C. Hoffmann".

John Hoffmann  
Director of Quality Assurance

Version: 1.0 Issue Date: 03.FEB.2012 Reviewed Date: 03.FEB.2012 Supersedes all previous Solae Talking Point documents provided by Solae, LLC

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