Reduced Sodium Breaded Pork Chop Shaped Patty

JTM Item CP5694 Number:

Nutritional CN 100a Serving Serving Information: Size Serving Size (oz.) 3.35 3.53 Serving Size (g) 100.0 95.0 Servings Per Case 138 131 274 Calories 260 Calories from Fat 158 150 Protein (g) 17 16 12 Carbohydrates (g) 11 2 2 Fiber (g) Total Fat (g) 17 18 Saturated Fat (a) 4.5 4.7 Trans Fat (g)* 0.0 0.0 Cholesterol (mg) 40 42 Sodium (mg) 330 347 Sugar (g) 1 1 Vitamin A (IU) 0 0 Vitamin C (mg) 0 0 Calcium (mg) 40 42 Iron (mg) 2 2

Product Specifications:

| UPC (GTIN) | 10049485056949 |
|----------------------------------------|----------------|
| Case Pack | 6 |
| Net Weight | 28.890 lbs |
| Gross Weight | 30.890 lbs |
| Case Length | 17.000 in |
| Case Width | 13.000 in |
| Case Height | 12.020 in |
| Case Cube | 1.540 ft |
| TixHi | 8x4 |
| Shelf Life | 548 Days |
| *Contains 0 grams artificial trans fat | |

Product Title:

Fully Cooked Whole Grain Enriched Breaded Pork Chop-Shaped Pork Patties

Ingredients:

Pork, ground (not more than 20% fat), water, whole wheat flour, textured soy protein concentrate, whole grain yellow corn flour, contains 2% or less of enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), seasoning (dextrose, dehydrated beef stock, salt, dehydrated onion, dehydrated garlic, yeast extract, soybean oil, citric acid, flavorings), brown sugar, corn starch, wheat gluten, salt, sodium phosphates, dried onion, dried garlic, soybean oil, spice, paprika extract (color), potassium chloride, dried yeast, sugar, citric acid, turmeric extract (color).

CN Statement: CN ID Number: 084330

One 3.35 oz. fully cooked whole grain enriched breaded pork chop-shaped pork patty provides 2.00 oz equivalent meat/meat alternate and 0.5 oz. equivalent grain for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 08-12).

Allergens:

Soy, Wheat

Preparation:

1. Preheat oven to 375 degrees F. 2. Lay out patties on an oven sheet pan in a single layer. 3. Heat for 13-15 minutes or until heated through.

March 22, 2016