

EXECUTIVE OFFICE

200 East Beach Avenue
Inglewood, CA 90302-3404
Tel: 310-674-3180 Fax: 310-673-7008
sales@donleefarms.com



CNQ15401

4/10 LB NET WT
320 servings 2 oz

FULLY COOKED
ALL-BEEF CRUMBLE
UNSEASONED

INGREDIENTS: Ground beef (not more than 20% fat).
CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE. THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES.

Heating Instructions:
Conventional oven 350° F, Frozen: 15 - 20 min, Thawed: 12 - 15 min
Convection oven 350° F, Frozen: 12 - 15 min, Thawed: 8 - 10 min

KEEP FROZEN FOR INSTITUTIONAL USE ONLY.

CN 076249
ONE 2.00 oz. PORTION BY WEIGHT FULLY COOKED ALL-BEEF CRUMBLE PROVIDES 2.00 oz. EQUIVALENT MEAT FOR CHILD NUTRITION MEAL PATTERN REQUIREMENTS. (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 02-10) CN



Don Lee Farms, 200 E. Beach Ave, Inglewood, CA 90302
(310) 674-3180 www.donleefarms.com



2/4/2010



Data Submission Form

Basis for data submitted are "As served"

Brand: **DON LEE FARMS**

Package size (lb): **40**

Servings/package: **320**

Product name: **FULLY COOKED BEEF CRUMBLE, UNSEASONED**

Product code: **CNQ15401**

CN label number: **076249**

Analysis based on 1 serving: **2 oz** **2.0 oz (56.7 gm)**

Nutrients	Nutrients per Serving	Unit
Total Calories	100	kcal
Calories from fat	52.2	kcal
Protein	11.6	grams
Total fat	5.8	grams
Saturated Fat (gm)	2.3	grams
Artificial Trans Fat (gm)	0	grams
Carbohydrate (gm)	0	grams
Fiber (gm)	0	grams
Cholesterol (mg)	39	milligrams
Calcium (mg)	4	milligrams
Iron (mg)	1.2	milligrams
Sodium (mg)	35	milligrams
Vitamin C (mg)	0	milligrams
Vitamin A (I.U.)	0	IU
Thiamin-B1 (mg)	0.1	milligrams
Riboflavin-B2 (mg)	0.1	milligrams
Niacin-B3 (mg)	2.0	milligrams
Vitmin-B6 (mg)	0.2	milligrams

Allergens : no. Gluten free.

Source of nutrient data used to calculate the nutrient analysis: ESHA database _Genesis software (calculated)

Preparation instructions to include: ingredients to be added and amounts, cooking methods, time and temperature.

Store frozen up to 6 months, or refrigerated up to 7 days. Do not refreeze. This is a "heat and serve product" which may be reheated thawed or from frozen. To thaw, leave under refrigeration in the case 24 hours. Heat in trays in an oven preheated to 350°F. Conventional oven: frozen 15 - 20 min, thawed 12 - 15 min. Convection oven : frozen 12 - 15 min, thawed 8 - 10 min. May also be used in place of browned (unseasoned) ground beef in your own recipes for pasta sauce, tacos, sloppy joe etc.

Suzanne Boutros 2/4/2010
 SUZANNE BOUTROS, QC SUPERVISOR DATE



PRODUCT SPECIFICATIONS

THIS PRODUCT SPECIFICATION SHEET PROVIDES INFORMATION REGARDING PRODUCT DESCRIPTION, AND WILL ENABLE THE PURCHASER TO DETERMINE THE FEDERAL REIMBURSABLE MEAL PATTERN CONTRIBUTION.

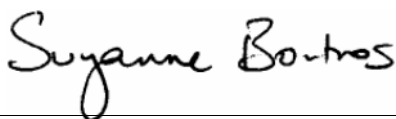
Product name: FULLY COOKED BEEF CRUMBLE, UNSEASONED

Product code: CNQ15401 Servings: 320 /2.0 oz Net weight (lbs): 40

Variety(ies) Of Meat Used In Product:	COMMODITY GROUND BEEF, 20% FAT
Total Weight Of Uncooked Product (oz):	2.72
Raw Meat In Uncooked Product (oz):	2.72
Weight of Dry APP (oz):	0
Weight of Liquid to Rehydrate APP (oz):	0
Source of Alternate Protein Product:	-
Type & % of Protein in APP:	-
Weight of Rehydrated APP (oz):	0
Weight of Seasoning in Product (oz):	0
Weight of Batter/Breading in Product (oz):	0
Total Weight of Precooked Product (oz):	2.00

I CERTIFY THAT THE ABOVE INFORMATION IS TRUE AND CORRECT, AND THAT ONE SERVING OF THE ABOVE MEAT PRODUCT (READY FOR SERVING) YIELDS 2 OUNCES OF COOKED MEAT/MEAT ALTERNATE, AND 0 SERVING OF BREAD WHEN PREPARED ACCORDING TO DIRECTIONS

ANY ALTERNATE PROTEIN PRODUCT USED CONFORMS TO FOOD AND NUTRITION SERVICE REGULATIONS APPENDIX A part 210 II. THAT IS, THE APP USED a) IS PROCESSED TO REMOVE SOME PORTION OF THE NON-PROTEIN CONSITUENTS, b) BIOLOGICAL QUALITY OF THE PROTEIN IS AT LEAST 80% THAT OF CASEIN, AS DETERMINED BY PROTEIN DIGESTIBILITY CORRECTED AMINO ACID SCORE (PDCAAS), c) CONTAINS AT LEAST 18% PROTEIN BY WEIGHT WHEN FULLY HYDRATED.



2/4/2010

SUZANNE BOUTROS, QC SUPERVISOR