Big City Brand Product Specification

Manufacturer: W.W. Johnson Meat Co.
Establishment #: 8964

Date Issued: 6/26/2012
Date Printed: 1/22/2016

Big Value • Bigger Flavor

Product Description:

WWJ Label # / WWJ Item #: 8B / 357031
GTIN #: 20630881357319
Item Description: 3-1 RD BIG CITY Beef Patty 75
Product Count & Size: 36 / 3-1#
Product Shape: RD - Patty
Width/Length/Thickness: 4.96 x 4.96 x .461
Grind: Fine
Plate Number: T306
Origin:

Label Declaration:

Beef

Raw Ingredient Specification: Beef

Raw material is from boneless beef and beef trimmings. Raw material is U.S.D.A. inspected and passed. Raw material must adhere to WWJM Approved Supplier Specifications. Raw material suppliers must have validated intervention steps in place to eliminate or reduce E.coli O157:H7. Raw material suppliers must perform extensive microbial testing that serves as validation that the intervention systems in use are functioning as planned Raw materials must come from processors who only accept cattle that have been fed in full compliance with FDA Title 21 CFR, part 589.2000 - ruminant feeding regulations. Beef and beef trimmings will be obtained from USDA graded carcasses as specified and/or USDA Maturity value of A or B. All raw material suppliers comply with FSIS 4-04 regulations that prohibit non-ambulatory disabled cattle from human food. Raw material suppliers must employ the industry's best human animal treatment and animal welfare practices. Raw materials suppliers must be in full compliance with the Bioterrorism, Preparedness and Response Act of 2002 and any subsequent rulings. Unapproved raw materials consist of, but not limited to the following: head, cheek, or heart meat, tongue, esophagus, suet or kidney fat, partially defatted chopped beef or mechanically separated beef tissue or extenders, lymph glands, all bones, large blood vessels, heavy connective tissue, lungs, bull meat, any added fat or canner beef, back strap, or aged beef, parts of the cattle CNS that have been defined by the U.S.D.A. as SRM's, i.e. skull, brain, trigeminal ganglia, eyes, vertebral column, spinal cord, and dorsal root ganglia of cattle 30 months of age or older along with the small intestines and tonsils of any cattle.

Microbiological Analysis:

Production is monitored using a HACCP Program. All raw materials must be tested for E. coli 0157:H7 in compliance with USDA/FSIS Notice 65-07 and will not be received at our facility without a Certificate of Analysis from an independent lab indicating negative results. Environmental Listeria swabs are taken weekly. Random raw material will be sampled and tested at grind.

	Target	Maximum
Total Plate Count:	<50,000 cfu/g	200,000 cfu/g
Total Coliform:	<250 cfu/g	500 cfu/g

Ingredient Quality:

Frozen:

Frozen products are used to maintain product temperature.

Organoleptic Properties:

Appearance: Raw materials show no evidence of age, discoloration, or freezer burn. Meat is red in color and fresh smelling. Raw material should be free of cartilage, bones, bone chips, excessive fat, bruises, and blood spots, extraneous material or any other substance or condition that would adversely affect the finished product.

Flavor: Free of any off flavors or rancidity.

Odor: Free of any old or undesirable aroma.

Analysis:

Fat, temperature and weights are monitored and tested periodically during production. Lean/fat must be within +/- 2% of label requirement. Random samples are analyzed using a lab method to serve as cross-reference.

Manufacturing Process:

Description:

All manufacturing equipment is maintained and procedures followed to meet and exceed U.S.D.A. and other regulatory requirements and to minimize the occurrence of pathogenic organisms on the meat.

Grind Specification:

Beef is ground using bone elimination technology to ensure product is free of bone and bone chips.

Production sequence:

First Grind Plate: 3/4”

Blend

Final Grind Plate: 1/8”

Metal Detection:

The finished product will pass through a metal detector set at a minimum of 3.0mm ferrous, 3.5mm non-ferrous and 5.0mm stainless steel in package form.

Shelf Life:

Vacuum packing has a shelf life of 25 days if refrigerated at 35˚F or lower.

Storage and Shipping:

Finished product may be stored at off site cold storage facility. Maintain temperature at 28˚F to 34˚F.

Preparation:

Always cook all ground beef products to an internal temperature of 160˚F.

Packaging:

Case Weight Net: 12.00 lb **Gross:** 12.75 lb

Corrugated Case Dimensions: 3.63" x 11.25" x 15.38"

Box ID # 3011

Ti / Hi Cases per Layer: 10 **Layers per Pallet:** 15

Packaging Count: 0

Labeling- Coding:

Outside case is labeled with the Establishment number, pack date, use or freeze by date and product name.

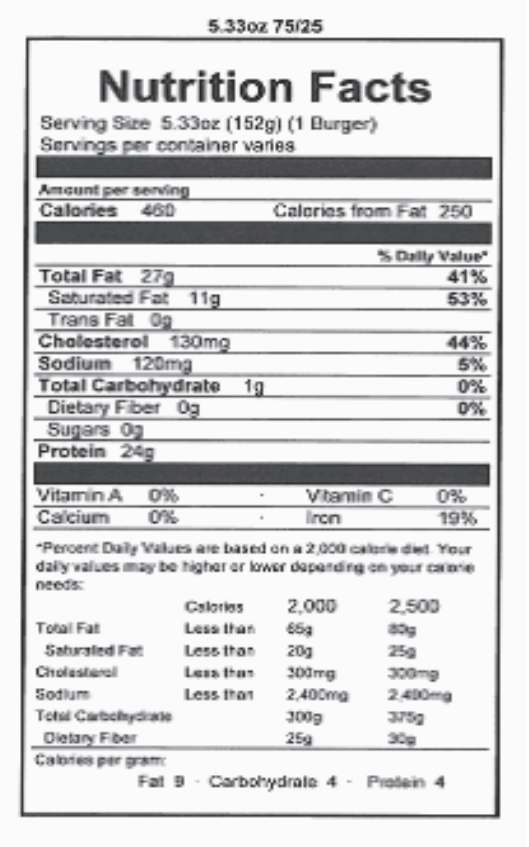
Inner package labeled with Establishment number, pack date, shift number and the line number where product was produced.

Date coding system Example: June 5, 2009 Pack date 060509

Use or freeze by date 063009

Label ID # 8B

Nutrition Facts



5.33oz 75/25

Nutrition Facts

Serving Size 5.33oz (152g) (1 Burger)
Servings per container varies

Amount per serving
Calories 460 Calories from Fat 250

	% Daily Value*
Total Fat 27g	41%
Saturated Fat 11g	53%
Trans Fat 0g	
Cholesterol 130mg	44%
Sodium 120mg	5%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 24g	

Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	19%

*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	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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