

March 14, 2000

PRODUCT SPECIFICATIONS
(20040)

1 PRODUCT TYPE

Breakfast Bites

2 LABEL

Leon's

3 CONTAINER INFORMATION

- A. Box Dimension: 15.125 x 11 x 4.875
B. Cubic Feet: .47

4 SPECIFIC PRODUCT CODE

<u>CODE</u>	<u>PACK/SIZE</u>	<u>NET WT/GROSS WT</u>	<u>DESCRIPTION</u>
20040	188/.85 oz.	10lbs/11lbs	Pancake Batter Wrapped Pork and Textured Vegetable Protein Link

5 NUTRITIONAL INFORMATION

Refer to attached Nutrition Chart.

6 PRODUCT DESCRIPTION

Pancake Batter Wrapped Pork and Textured Vegetable Protein Link

7 INGREDIENT STATEMENT

BATTER INGREDIENTS: Water, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, enriched yellow corn flour (yellow corn flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), leavening (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), dried whey powder, salt. Fried in soybean oil.

LINK INGREDIENTS: Ground pork (no more than 30% fat), water, textured vegetable protein product (soy protein concentrate, caramel color, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, vitamin A palmitate, calcium pantothenate, thiamine mononitrate, pyridoxine hydrochloride, riboflavin, cyanocobalamin), salt, spices, dextrose, sugar.

8 COMPONENT WEIGHTS OF MAJOR INGREDIENTS

- A. Franks: 50 %
B. Batter: 50 %

9 FILL WEIGHT

<u>Case Count</u>	<u>Acceptable weight range</u>
188 Pieces	.85 - .90 oz./ea.

10 PHYSICAL CHARACTERISTICS

- A. Color: Light Golden Brown
- B. Shape: Oblong
- C. Size: (Length) 1 3/4 – 2 1/4 inches
- D. Individual Weight: Defect Criteria: No knots, prominent scars. Note: One, small hole in end of corn dog.

11 MICROBIOLOGICAL STANDARDS

- A. Total Aerobic Plate Count ≤ 10,000 gm
- B. Coliforms ≤ 10 gm
- C. Staphylococcus aureus ≤ 1 gm
- D. Salmonella Neg.
- E. Listeria Monocytogenes Neg.
- F. Yeast and Mold ≤ 10 gm

12 CHEMICAL STANDARDS

- A. Moisture n/a
- B. Fat 19%
- C. Salt 400mg

13 PREPARATION INSTRUCTIONS

(Thaw under refrigerated conditions [34-40°F] before heating)

<u>Equipment</u>	<u>Temperature</u>	<u>Time</u>
Deep Fat Fryer	350°F	1 – 2 Minutes
Conventional Oven	375°F	8 – 10 Minutes
Convection Oven	350°F	8 – 10 Minutes
Microwave Oven	HIGH	1 Minute

14 STORAGE INFORMATION

Product will be hard frozen (10°F or below), shipped frozen, and should remain frozen (0°F or less).

15 PACKAGING AND LABELING REQUIREMENTS

- A. Product is packed in corrugated box with poly liner.
- B. Master shipping shall be white, corrugated box, staple free container possessing a 200# bursting strength.
- C. Label shall conform to standards set forth by Leon's Texas Cuisine Quality Assurance.
- D. Production code dating system shall consist of a four digit code representing the day and month.

Examples are:

0101 – January 10
0234 – April 23
1171 – November 17

16 SHELF LIFE

Frozen (0°F or less) One Year

UPC: 20040

NUTRITION INFORMATION

NUTRITION FACTS

Serving Size 3 Pieces (72g)

Servings per Container Approx. 63

Amount per Serving

Calories 230 Calories from Fat 130

% Daily Value*

Total Fat	14g	21%
Saturated Fat	4g	21%
Cholesterol	20mg	7%
Sodium	400mg	17%
Total Carbohydrate	14g	5%
Dietary Fiber	3g	10%
Sugars	7g	
Protein	12g	

Vitamin A	0%	•	Vitamin C	0%
Calcium	0%	•	Iron	4%

*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
Sat.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