



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

**QSC328P**

144/2.37 oz each  
NET WT 21.33  
LBS

Ovensafe individual wrappers

**SUNRISE SAUSAGE & CHEESE BREAKFAST SANDWICH**

Whole white wheat bread bun with fully cooked sausage patty and american

**INGREDIENTS:** Bread: whole wheat flour, enriched wheat flour (flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), water, sugar, contains less than 2% of: soybean oil, yeast, wheat gluten, salt, emulsifier, enzymes, calcium propionate, monoglyceride, calcium carbonate, microcrystalline cellulose, cornstarch. Patty: Ground pork (max 20% fat), water, seasoning (spices including crushed red pepper, dextrose, sugar), salt, caramel color. Cheese: Milk, skim milk, water, cheese culture, whey\*, salt, potassium citrate, modified food starch\*, sodium citrate, sorbic acid preservative, lactic acid, color added cream, soy lecithin, enzymes. \* Ingredient not in regular pasteurized process american cheese.  
**ALLERGEN INFORMATION:** Contain wheat, milk, soy.

CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPT OF AGRICULTURE. THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES.

Heat on tray at 300° F conventional oven about 15 minutes; convection oven about 10 minutes. Ovens may vary.

**KEEP FROZEN**



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8/19/2015



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**Data Submission Form**

Basis for data submitted are "As served"

Package size (lb): 21.33

Brand: **DON LEE FARMS**

Servings/package: 144

Product name: **SUNRISE SAUSAGE & CHEESE SANDWICH**

Product code: **QSC328P**

CN label number:

Analysis based on 1 serving:            1 sandwich            2.37 oz ( 67.19gm)

Nutrients	Nutrients per Serving	Unit
Total Calories	159	kcal
Calories from fat	57.6	kcal
Protein	9.7	grams
Total fat	6.4	grams
Saturated Fat (gm)	2.6	grams
Artificial Trans Fat (gm)	0	grams
Carbohydrate (gm)	16.0	grams
Sugar (gm)	1.8	grams
Fiber (gm)	1.4	grams
Cholesterol (mg)	26	milligrams
Calcium (mg)	110	milligrams
Iron (mg)	1.1	milligrams
Sodium (mg)	312	milligrams
Vitamin C (mg)	0	milligrams
Vitamin A (I.U.)	110	IU
Thiamin-B1 (mg)	0.3	milligrams
Riboflavin-B2 (mg)	0.1	milligrams
Niacin-B3 (mg)	2.5	milligrams
Vitamin-B6 (mg)	0.1	milligrams

Allergens wheat, milk, soy

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

Store frozen up to 12 months, or refrigerated up to 7 days. Do not refreeze. This is a "heat and serve product" in ovenable wrappers. May be reheated thawed or from frozen. To thaw, leave under refrigeration in the case 24 hours. Heat in a single layer on trays in an oven preheated to 300°F. Conventional oven: frozen 15 min, thawed 10 min. Convection oven : frozen 10 min, thawed 8 min. Microwave: For best results remove from individual wrapper and fold inside paper towel. Microwave on high for 45 seconds if frozen, 30 seconds if thawed. Cook time may vary by oven type or load.

Suzanne Boutros            8/19/2015  
 SUZANNE BOUTROS, QC SUPERVISOR            DATE



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**Product Formulation Statement**

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

Product name: SUNRISE SAUSAGE & CHEESE SANDWICH  
 Product code: QSC328P Servings: 144 /2.37 oz Net weight (lbs): 21.33

Variety(ies) Of Meat Used In Product: Commodity ground pork, max 20% fat  
 Total Weight Of Uncooked Product (oz): 1.1  
 Raw Meat In Uncooked Product (oz): 1.04  
 Weight of Dry APP (oz): 0.27  
 Weight of Liquid to Rehydrate APP (oz): 0  
 Source of Alternate Protein Product: American cheese  
 Type & % of Protein in APP: 1:1  
 Weight of Rehydrated APP (oz): 0.27  
 Weight of Seasoning in Product (oz): 0.06  
 Weight of Batter/Breading in Product (oz): 1.1  
 Total Weight of Precooked Product (oz): 2.37

Whole grain rich read meets HUSSAC "B" criteria.  
 Information valid for sandwiches produced 10-15-14 onwards.

I CERTIFY THAT THE ABOVE INFORMATION IS TRUE AND CORRECT, AND THAT ONE SERVING OF THE ABOVE PRODUCT (READY FOR SERVING) YIELDS 1 OUNCES OF COOKED MEAT/MEAT ALTERNATE, 1 OUNCES OF EQUIVALENT WHOLE GRAIN RICH GRAINS AND 0 CUP(S) OF FRUIT AND VEGETABLES, 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.

*Suzanne Boutros*

8/19/2015

SUZANNE BOUTROS, QC SUPERVISOR

EPDS 1

# END PRODUCT DATA SCHEDULE

Basic schedule for all USDA foods  
(excluding bulk poultry and nonfat dry milk)

THIS IS A REPLACEMENT SCHEDULE (For any changes to this schedule, a replacement must be submitted)

PRODUCT DESCRIPTION				PRODUCT FORMULATION				END PRODUCT RETURN			
PRODUCT CODE & NAME	NET WEIGHT PER CASE	SERVINGS PER CASE	NET WEIGHT PER SERVING & COMPONENTS (ounces)	MATERIAL CODE/SHORT TITLE, INGREDIENTS IN RAW BATCH	QUANTITY OF EACH INGREDIENT (pounds)	NUMBER OF CASES PER RAW BATCH	POUNDS USDA FOOD NEEDED TO PRODUCE ONE CASE OF SANDWICHES	PERCENT YIELD OF USDA FOOD ONLY	POUNDS OF EACH USDA FOOD CONTAINED PER CASE		
Code: 1 Name: 2	21.33	3 1/2	144	Case: 5 SHORT TITLE: PORKTICUS USED TO MAKE THE SANDWICHES	17.33	1.00	17.33	100%	10		
SUSNRISE SAUSAGE & CHEESE											
BREAKFAST SANDWICH											
WHOLE WHITE WHEAT BREAD WITH FULLY COOKED				1.00 (QSC100P)	9.000						
SAUSAGE PATTY & AMERICAN CHEESE				1.12	10.080						
CN# not applicable				0.25	2.25						
INDIVIDUALLY WRAPPED											
Total Serving Weight (ounces):				2.37							
Total Batch Weight (pounds):				21.330							
<b>11. GUARANTEED MINIMUM RETURN</b>								<b>123% %</b>			

By-products other than rework will be produced. If yes, refer to Agreement for further requirements

Yes  
 No

Start & Poultry Processing require AAIS supervision according to their appropriate certification program.

For processing, please check one:  
 Full Certification  
 Further Processed Certification Program (QAD 531)

**Processor:**  
 Don Lee Farms  
 Name of Company  
 Donald S. Goodman, President  
 Name/Title of Authorized Representative  
 Signature  
 7/24/2015

**Subcontractor:**

Name of Company  
 Name and Title of Authorized Representative  
 Signature  
 Date

**Approving Agency:**  
 USDA, Quality Assessment Division  
 Name of Approving Agency  
 Darrell Doyd, Asst. National Supervisor  
 Name and Title of Authorized Representative  
 Signature  
 7/31/2015



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**CNQ63103**

536/0.9 oz (approx)  
 NET WT 30.15 LBS  
 approx 134 svngs of

FULLY COOKED BREADED  
**BEEF PATTY FINGERS**  
 FRIED IN OIL

**INGREDIENTS:**Ground beef (not more than 20% fat), water, textured vegetable protein product (soy flour, caramel color, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, vitamin A palmitate, calcium pantothenate, thiamine mononitrate (B1), pyridoxine hydrochloride (B6), riboflavin (B2), cyanocobalamin (B12)), seasoning (hydrolyzed soy protein, dry onion, maltodextrin, spice, sugar, torula yeast, yeast extract, natural flavor, caramel color, disodium inosinate, salt, autolyzed yeast, potassium chloride).

**BREADING INGREDIENTS:**Whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), water, salt, 2% or less: dextrose, yellow corn flour, soybean oil, dried onion, paprika extract, spice extract, buttermilk powder, leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate), spice. FRIED IN SOYBEAN OIL.

**ALLERGEN INFORMATION:** Contains soy, wheat, milk.

CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE. THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES.

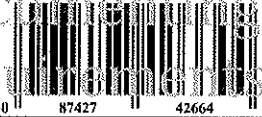
Heating Instructions: Convection oven 400° F, Frozen: 8-10 min, Thawed: 6 - 8 min  
 Conventional oven 375° F, Frozen: 10 - 15 min, Thawed: 8 - 10 min

**KEEP FROZEN FOR INSTITUTIONAL USE ONLY.**

Four 0.90 oz. fully cooked breaded beef patty fingers provide 2.00 oz. Equivalent meat/meat alternate and 1.00 oz equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 06-13).



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8/19/2015



**Data Submission Form**

Basis for data submitted are "As served"

Package size (lb): 30.14

Brand: **DON LEE FARMS**

Servings/package: 134

Product name: **FULLY COOKED BREADED BEEF PATTY FINGERS**

Product code: **CNQ63103**

CN label number: 087822

Analysis based on 1 serving: 4 pieces 3.6 oz ( 102.1gm)

Nutrients	Nutrients per Serving	Unit
Total Calories	222	kcal
Calories from fat	89.1	kcal
Protein	16.8	grams
Total fat	9.9	grams
Saturated Fat (gm)	3.4	grams
Artificial Trans Fat (gm)	0	grams
Carbohydrate (gm)	17.9	grams
Sugar (gm)	1.6	grams
Fiber (gm)	3.1	grams
Cholesterol (mg)	34	milligrams
Calcium (mg)	48	milligrams
Iron (mg)	2.9	milligrams
Sodium (mg)	393	milligrams
Vitamin C (mg)	0	milligrams
Vitamin A (I.U.)	65	IU
Thiamin-B1 (mg)	0.1	milligrams
Riboflavin-B2 (mg)	0.1	milligrams
Niacin-B3 (mg)	2.9	milligrams
Vitamin-B6 (mg)	0.3	milligrams

Allergens: soy, wheat, milk

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 12 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 a single layer on trays in an oven preheated to 375°F. Conventional oven: frozen 10 - 15 min, thawed 8 - 10 min. Convection oven : frozen 8 - 10 min, thawed 6 - 8 min. Cook time may vary by oven type or load.

*Suzanne Boutros*  
 SUZANNE BOUTROS, QC SUPERVISOR

8/19/2015  
 DATE

**EPDS 1**

### END PRODUCT DATA SCHEDULE

Basic schedule for all USDA foods  
(excluding bulk poultry and nonfat dry milk)

THIS IS A REPLACEMENT SCHEDULE (For any changes to this schedule, a replacement must be submitted)

PRODUCT DESCRIPTION					PRODUCT FORMULATION			END PRODUCT RETURN			
PRODUCT CODE & NAME	NET WEIGHT PER CASE	SERVINGS PER CASE	NET WEIGHT PER SERVING & COMPONENTS (ounces)	MATERIAL CODE/SHORT TITLE	QUANTITY OF EACH INGREDIENT (pounds)	NUMBER OF CASES PER RAW PATCH	POUNDS USDA FOOD NEEDED TO PRODUCE ONE CASE	PERCENT YIELD OF USDA FOOD ONLY	POUNDS OF EACH USDA FOOD CONTAINED PER CASE		
Code	Name	2	3	4	Code	5	6	7	8	9	10
CN062103	FULLY COOKED BREADED	30	120	2.96	100154 100155	BEEF COARSE GROUND FROZEN BEEF FRESH BONELESS COMBO	2400	79.05	30.36	73%	22.16
	CHICKEN FRIED			0.04		SEASONING	36.5				
	BEEF PATTY FINGERS			1.00		BREADING	812				
	CN# 091130										
	BULK PACK										
Total Serving Weight (ounces):							4.00				
11. GUARANTEED MINIMUM RETURN							3248.50			99%	%

By-products other than rework will be produced. If yes, refer to Agreement for further requirements

Yes  
 No

Meat & Poultry Processing require AMS supervision according to their appropriate certification program.

For processing, please check one:  
 Full Certification  
 Process Control Certification (MGC 538)

**Processor:**

Don Lee Farms  
Name of Company

Donald S. Goodman, President  
Name and Title of Authorized Representative

*[Signature]*  
Signature      2/27/2015  
Date

**Subcontractor:**

Name of Company

Name and Title of Authorized Representative

*[Signature]*      Date

**Approving Agency:**

USDA, Quality Assessment Division  
Name of Approving Agency

Darrell Dowd, Asst. National Supervisor  
Name and Title of Authorized Representative

*[Signature]*      3/10/2015  
Signature      Date