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Customer View

Spec Name: Fully Cooked Flamebroiled Ground Beef Patties

SAP Short Name: FC GRND BF PAT

Cross References

System ID	System Name	Equivalent
SAPMM	SAP Material Master	037123-8600
SAP4MM	SAP S4 Material Master	10000097690

GTINs

Source	GTIN UOM	GTIN	Quantity
TU	CS	00071421976908	1

Description

Fully Cooked Flamebroiled Ground Beef Patties.

Ingredient Statement

Beef (Prepared From 85% Lean/15% Fat Blend), Salt, Dextrose, Natural Flavor, Spice, Potato Maltodextrin, Gum Arabic, Beef Fat, Sunflower Oil.

Country of Origin Labeling

000 - NOT APPLICABLE

Method of Packaging

- 1. Patties are placed into a carton.
- 2. The master case is weighed, sealed, labeled, date coded and palletized.

Packaging Materials

Master

PM 99053660 PM#53660 MC UNPRINTED 19.375 X 10.125 X 6.25 RSC ZARTIC

Cross References

CIOSS ITEIEI		
System ID	System Name	Equivalent
SAPMM	SAP Material Master	99053660
SAP4MM	SAP S4 Material Master	99053660

Quantity: 1 eaTare Weight: 396 gNet Tare Weight: 396 gColor: KraftInside Length: 18.75 inInside Width: 9.5 inInside Depth: 5 inOutside Length: 19.0625 inOutside Width: 9.875 in

Outside Depth: 5.625 in Cube: 0.609 cf

Inner

PM 99053328 PM#53328 Single Wound Gusseted Tubing 19.50" x 11.50" 1.2 mil

Cross References

System ID	System Name	Equivalent
SAPMM	SAP Material Master	99053328
SAP4MM	SAP S4 Material Master	99053328

Quantity: 439.15 si Tare Weight: 12.9895 g Net Tare Weight: 5704.338925 g

Lahel

LL 11135066 BLANK 4 X 12 THERMAL TRANSFER 500 RL

Cross References



Tyson Product Specification Product-Brand: 37123-8600 Brand: BALLPARK

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System ID	System Name	Equivalent
SAPMM	SAP Material Master	11135066
SAP4MM	SAP S4 Material Master	11135066

Quantity: 1 ea Tare Weight: 1 µgq Net Tare Weight: 1 µgq

LL 11711387 FC FLMBR GRND BEEF PATTIES (97690 - r120920 MC Plant Printed)

Cross References

System ID	System Name	Equivalent
SAP4MM	SAP S4 Material Master	11711387
SAPMM	SAP Material Master	11711387

Quantity: 1 ea Tare Weight: 1 µgq Net Tare Weight: 1 µgq

Weights

Master Case (US)

Net Weight: 10 lb Tare Weight: 1.0759 lb Gross Weight: 11.0759 lb

Min Net Weight: Max Net Weight:

Master Case (Metric)

Net Weight: 4.536 kg Tare Weight: 0.488 kg Gross Weight: 5.024 kg

Min Net Weight: Max Net Weight:

Note: Tare weights are a guide, each plant should determine its own tares.

Weight Indicator: StandardWeight

Pallet Arrangement

Cases per Pallet: 80 Cases per Tier (TI): 10 Tiers per Pallet (HI): 8

Note: Follow Pallet Pattern image for pallet arrangement. If no pallet pattern image exists, all boxes shall be column stacked (corner to corner) on the bottom 3 layers of the pallet and cross-stacked (interlocked) on the remaining layers. This does not apply to pallets being stacked with divider slats for blast freezing or pallets with a column stack designed for all tiers.

Storage Requirements

Storage Method: Frozen Shelf Life: 545 DAY

Minimum Storage Temperature: N/A Maximum Storage Temperature: N/A

Code Date Format

Code Date

Advanced Date Code (Weeks)

Maximum Shelf Life Extension *** Not for Printing on Labels/Packaging

Minimum Remaining Shelf Life (Days) 436 Ship By Days 109

Piece Count/Pack Information

•	Titee Council ack Information				
		Target	Minimum	Type	Container Type
	Piece Count	40	39	Pieces	Case

Nutrition Panel



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Facts Panel 01 - Import Information Military Beefsteak

Nutrition	Facts
Serving Size 1 piece (112g) Servings Per Container 40	
Amount Per Serving	
Calories 230	Calories from Fat 130
	% Daily Value *
Total Fat 15g	23%
Saturated Fat 6g	30%
Trans Fat 1g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 6g	
Cholesterol 70mg	23%
Sodium 500mg	21%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars 1g	
Protein 21g	42%
Vitamin A	0%
Vitamin C	0%
Calcium	2%
Iron	10%
* Percent Daily Values are bas	sed on a 2,000 calorie diet.

Cooking Instructions

Flat Grill

Preheat to 350 degrees F and heat 6-4 ounce ground beef patties for 10-12 minutes at thawed state and 14-16 minutes at frozen state, turning frequently to avoid exessive browning.

Conventional Oven

Preheat oven to 350 degrees F. Heat frozen product for 20-22 minutes. Heat thawed product for 8-10 minutes.

Convection Oven

Preheat oven to 350 degrees F. Heat frozen product for 14 to 16 minutes. Heat thawed product for 8-10 minutes