



Product Specification Sheet

Revision: 1.7

Revision Date: 03/29/2023

46025-75023-00

Papetti's® Fully Cooked Mini Cinnamon Swirl French Toast, 170/1.15 oz

Description

Mini Cinnamon Swirl French Toast, is a 1.15 oz bread slice which is battered with an egg mixture, fully cooked and then frozen. The texture is delicate with a smooth taste characteristic of french toast with a cinnamon note. This product is processed and packaged in a manner that will allow it to meet the declared shelf life when stored at 0°F (-17.7°C) or below. All product specifications will be met. This product shall comply with all applicable regulations promulgated under the Federal Food, Drug and Cosmetic Act and applicable to state statutes and regulations.

Ingredient Listing

BREAD: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR, SOYBEAN OIL, EGGS, CONTAINS 2% OR LESS OF THE FOLLOWING: YEAST, CINNAMON, SALT, CORN STARCH, CALCIUM SULFATE, SOY LECITHIN, CALCIUM PROPIONATE, TURMERIC ROOT POWDER, SORBITAN MONOSTEARATE, ASCORBIC ACID. EGG BATTER: WHOLE EGGS, WHEY, SUGAR, CONTAINS 2% OR LESS OF THE FOLLOWING: SALT, NATURAL VANILLA FLAVOR, XANTHAN GUM, CITRIC ACID.

Physical Specifications

Description	Specification
Browning	Target: 3 1 (min) - 5 (max)
Color	Slight Browning
Flavor	Fresh, clean and appealing taste, including egg, vanilla, cinnamon and butter flavor. Free of off flavors.
Aroma	Clean egg and/or slight vanilla, cinnamon, and butter aroma. Free of any spoilage or other off odors.
Texture	Firm, tender bite, slightly chewy.
Shape	Pullman style square
Diameter Tolerance	WHEN MEASURED AT WIDEST POINT
Dimensions	3.125 IN ± 0.25 IN (L) x 3.00 IN ± 0.25 IN (W) x 0.41 IN ± 0.08 IN (H)
Finished Label Weight	32.60 gm

	Range: 29.34 - 35.86 gm
Metal Detection	Ferrous: 3.00 mm Non-Ferrous: 3.00 mm Stainless: 3.00 mm
Foreign Material	None

Microbiological Specifications

Description	Specification
Total Plate Count	<10,000 cfu/gm
Coliforms	<10 cfu/gm
E. coli	<10 cfu/gm
Salmonella	Negative/100 gm
Listeria monocytogenes	Negative/50 gm
Coagulase Positive Staphylococcus	<10 cfu/gm

Packaging Requirements

Description	Specification
Case Dimension	15.8750 LI x 11.8750 LI x 8.0625 LI
Product Count per Liner	170
Case/Cubic Feet	0.8796 CuFeet
Cases/Pallet	80
Cases/Layer	10
Layers/Pallet	8
Net Product Weight/Lbs	12.219 Pounds
Gross Product Case Weight/Lbs (w/o pallet)	13.310 Pounds
Gross Product Case Weight/Lbs (w/pallet)	14.060 Pounds
Case Pack	Random Bulk Pack

Code Dating:

Case Coding	USE BY 04 APR 09 08:37 2 LOT 0001K 1. USE BY 04 APR 09 = Use By Date (Day/Month/Year) 2. 08:37 = Time 3. 2 = Line (Optional) 4. LOT 0001K = LOT Year, 1st day of the year; Facility Code Plant/Facility Code: 1610/A, 1349/N, 1028/J, H New Jersey; 1455/G, 01016/F, 17634/G Gaylord; 1127/L Lenox; 420/W, 420D/W Wakefield; 1616/K, 19605/K Klingerstown; 31548/B Britt; Z, Norwalk; 1566/R Ravenna; 398/E David City
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Transportation & Storage:

Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification.

Product will be transported and stored at a temperature of 0°F (-17.7°C) or below with the actual temperature not to exceed 10°F.

Once thawed, product shall be stored at or below 38°F.

Shelf Life Statement:

Shelf life of this product is 365 Days from production date at frozen temperatures of -20.0 °F (min) to 0.0 °F (max)

Once thawed, product can be stored for a maximum of 7 days under refrigerated condition. Do not refreeze this product.

Kosher Statement:

This product is kosher dairy (OU D) and is produced under Orthodox Union supervision.

Bioengineering Disclosure

This product does not contain bioengineered material.

Allergen Assessment:

Contains Milk, Egg, Wheat, Soybeans

Regulatory/Finished Product:

Product must meet all defined specifications and functionality requirements throughout the declared shelf life.

All product is produced under a routine quality inspection in accordance with good manufacturing practices.

The daily average of the case weights on the case weight control chart will meet the weight declared on the product label.

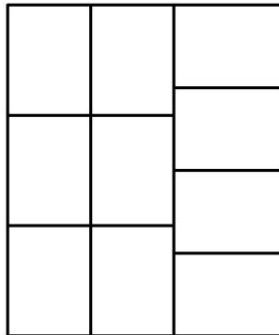
Nutritional Facts

NUTRIENT	Amount Per 100 Grams	UoM
Calories	257.6	kCA
Calories from Fat	74.3	kCA
Calories from Saturated Fat	16.6	kCA
Total Fat	8.25	GM
Saturated Fat	1.85	GM
Trans Fat	0.06	GM
Polyunsaturated Fat	3.54	GM
Monounsaturated Fat	2.3	GM
Cholesterol	122.8	MG
Sodium	286.3	MG
Total Carbohydrate	37.2	GM
Dietary Fiber	0.45	GM
Total Sugars	11.97	GM
Added Sugars	6.96	GM
Protein	8.55	GM
Vitamin D	0.63	mcg
Calcium	49.8	MG
Iron	2.11	MG
Potassium	115.8	MG
Vitamin A mcg RAE	52.6	mcg
Vitamin C	1.9	MG
Water	44.77	GM
Ash	1.34	GM

Pallet Layout Report

Pallet Configuration **Pallet 1 - 70001 Boxes**

Pallet Pattern:



1. 10 cases per layer.
2. First 4 layers are the same pattern direction, then pattern alternates each layer.
3. 8 layers high.
4. 80 cases per pallet.

Revision: 001

Revision Date: May 11, 2009