

SINGLE-FOLD CAGE-FREE WESTERN FRITTATA, WITH CHEESE, HAM, ONION AND PEPPERS, 84/2.5 OZ

**Description**

Frittata Egg Patty with ham, cheese, and vegetables is a folded patty that is fully cooked and then frozen. The texture of this product is delicate with a smooth taste characteristic of an egg patty. 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. The shell eggs used in the production of this product are cage-free. This product is produced under USDA supervision.

**Ingredient Listing**

WHOLE EGGS, COOKED HAM WITH NATURAL JUICES, SMOKE FLAVORING ADDED (HAM, WATER, SALT, DEXTROSE, SODIUM PHOSPHATES, SMOKE FLAVORING, SODIUM ERYTHORBATE, SODIUM NITRITE), PASTEURIZED PROCESS CHEDDAR CHEESE (CHEDDAR CHEESE (CULTURED MILK, SALT, ENZYMES), WATER, CREAM, SODIUM PHOSPHATE, SALT, ANNATTO EXTRACT AND PAPRIKA OLEORESIN AND APOCAROTENAL AND BETA CAROTENE (COLOR), SORBIC ACID AND NATAMYCIN (PRESERVATIVES)), WHOLE MILK, SOYBEAN OIL, GREEN BELL PEPPER, RED BELL PEPPER, CONTAINS 2% OR LESS OF THE FOLLOWING: ONIONS, MODIFIED CORN STARCH, SALT, KONJAC GUM, XANTHAN GUM, CITRIC ACID.

**Physical Specifications**

<b>Description</b>	<b>Specification</b>
Color	Golden yellow with various particles visible.
Flavor	Appealing egg, cheese, ham, and vegetable taste. Free of off flavors.
Aroma	Cheese, ham and vegetable aroma. Free of any spoilage or other off odors.
Texture	Slightly porous with a tender bite.
Shape	Half Moon
Dimensions	4.37 - 5.26 IN (L) x 2.14 - 2.88 IN (W)
Finished Label Weight	70.88 gm Range: 65.47 gm - 76.27 gm

Omelet Fold	Single Fold
Metal Detection	Ferrous: 3.0 MM Non-Ferrous: 3.0 MM Stainless: 3.0 MM
Foreign Material	None

## **Microbiological Specifications**

<b>Description</b>	<b>Specification</b>
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**

<b>Description</b>	<b>Specification</b>
Case Dimension	16.0000 LI x 10.0000 LI x 8.3750 LI
Primary Package: Net Weight	13.125 Pound
Product Count per Liner	84
Case/Cubic Feet	0.7755 CuFeet
Cases/Pallet	108
Cases/Layer	12
Layers/Pallet	9
Net Product Weight/Lbs	13.125 Pounds
Gross Product Case Weight/Lbs (w/o pallet)	14.141 Pounds
Gross Product Case Weight/Lbs (w/pallet)	14.742 Pounds
Case Pack	Random Bulk Pack

## **Code Dating:**

<b>Case Coding</b>	USE BY 04 APR 09 08:37 2 LOT 0001K M19605 1. USE BY 04 APR 09 = Use By Date (Day/Month/Year) 2. 08:37 = Time 3. 2 = Line (Optional) 4. LOT 001K = LOT Year, 1st day of the year; Facility Code 5. M19605 - USDA Meat Inspection Plant Number 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
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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.

## **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 not Kosher

## **Bioengineering Disclosure**

This product does not contain bioengineered material.

## **Allergen Assessment:**

Contains Milk, Egg

## **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.

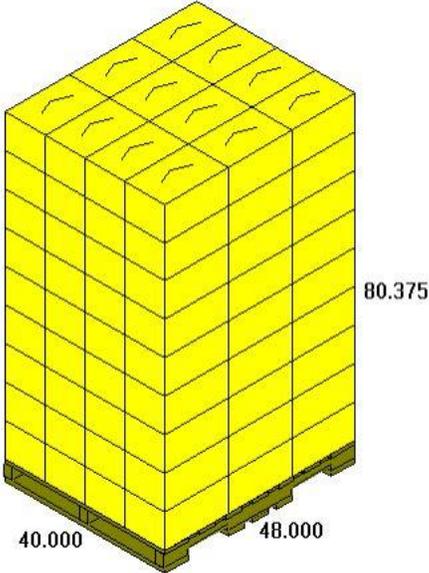
The daily average of the case weights on the case weight control chart will meet the weight declared on the product label.

## **Nutritional Facts**

<b>NUTRIENT</b>	<b>Amount Per 100 Grams</b>	<b>UoM</b>
Calories	223.5	kCA
Calories from Fat	149.9	kCA
Calories from Saturated Fat	52.8	kCA
Total Fat	16.65	GM
Saturated Fat	5.86	GM
Trans Fat	0.25	GM
Polyunsaturated Fat	4.35	GM
Monounsaturated Fat	5.21	GM
Cholesterol	258.3	MG
Sodium	643.5	MG
Total Carbohydrate	4.4	GM
Dietary Fiber	0.71	GM
Total Sugars	1.97	GM
Added Sugars	0.07	GM
Protein	13.38	GM
Vitamin D	1.32	mcg
Calcium	128.3	MG
Iron	1.27	MG
Potassium	182.8	MG
Vitamin A mcg RAE	157.6	mcg
Vitamin C	10	MG
Water	62.83	GM
Ash	2.52	GM

# Pallet Layout Report

## Pallet Pattern PAL PTRN 12 x 9 Column Stack Pallet Pattern



### Column Stack Pallet Pattern

- 12 cases per layer
- 9 layers high
- 108 cases per pallet