

Cage-Free Fully-Cooked Frittata Egg Patties with Cheese, 200/1.75 oz

Description

Cage-Free Frittata Egg Patty with Cheese is a round 3 1/4" egg patty with naturally distributed cheese pieces. This product has irregular edges and a slight browning color appearance. 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. 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

WHOLE EGGS, NONFAT MILK, MONTEREY JACK CHEESE (PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES), FULL MOISTURE PARMESAN CHEESE (PARMESAN CHEESE (PASTEURIZED PART SKIM MILK, CHEESE CULTURE, SALT, ENZYMES)), SOYBEAN OIL, WATER, CONTAINS 2% OR LESS OF THE FOLLOWING: UNMODIFIED CORN STARCH, XANTHAN GUM, SALT, CITRIC ACID, BLACK PEPPER.

Physical Specifications

Description	Specification
Browning	Target: 3 2 (min) - 6 (max)
Color	Slight Browning
Flavor	Fresh, clean and appealing taste. Free of off flavors.
Aroma	Clean egg and cheese aroma. Free of any spoilage or other off odors.
Texture	Smooth texture with a tender bite.
Shape	Round
Diameter	3.250 IN ± 0.250 IN
Dimensions	0.40 - 0.70 IN (H)
Finished Label Weight	49.61 gm Range: 46.01 gm - 53.21 gm

Metal Detection	Ferrous: 2.0 mm Non-Ferrous: 2.0 mm Stainless: 2.0 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	16.0000 LI x 10.0000 LI x 10.2500 LI
Primary Package: Net Weight	21.875 Pound
Product Count per Liner	200
Case/Cubic Feet	0.9491 CuFeet
Cases/Pallet	84
Cases/Layer	12
Layers/Pallet	7
Net Product Weight/Lbs	21.875 Pounds
Gross Product Case Weight/Lbs (w/o pallet)	23.930 Pounds
Gross Product Case Weight/Lbs (w/pallet)	24.640 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 Pallet Coding Explanation: 03/03/2023 = Use By Date Storage Code: F = Frozen TI-HI 10x7 = 10 cases per layer; 7 layers high Lot Code: 2062 = First digit year 2022 and Julian date
--------------------	---

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 -30.0 °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 contains a bioengineered food ingredient. Bioengineered label disclosure for this product is voluntary.

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.

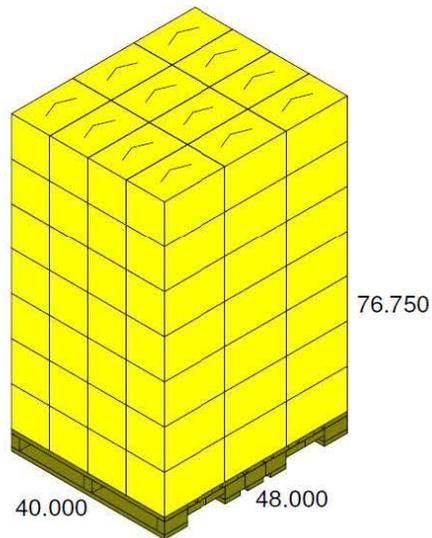
The daily average of the case weights on the case weight control chart will meet the weight declared on the product label.

Nutritional Facts

NUTRIENT	Amount Per 100 Grams	UoM
Calories	220.9	kCA
Calories from Fat	146.7	kCA
Calories from Saturated Fat	52.6	kCA
Total Fat	16.3	GM
Saturated Fat	5.85	GM
Trans Fat	0.27	GM
Polyunsaturated Fat	3.92	GM
Monounsaturated Fat	4.15	GM
Cholesterol	273	MG
Sodium	336.4	MG
Total Carbohydrate	3.7	GM
Dietary Fiber	0.23	GM
Total Sugars	0.84	GM
Added Sugars	0	GM
Protein	13.99	GM
Vitamin D	1.53	mcg
Calcium	213.8	MG
Iron	1.28	MG
Potassium	134.3	MG
Vitamin A mcg RAE	146.5	mcg
Vitamin C	0	MG
Water	63.93	GM
Ash	2.04	GM

Pallet Layout Report

Pallet Pattern PAL PTRN 12 x 7 Column Stack Pallet Pattern



Column Stack Pallet Pattern

- 12 cases per layer
- 7 layers high
- 84 cases per pallet
- Slip sheet between layer 4 & 5

Revision: 0002

Revision Date: 5/15/2024