

PRODUCT SPECIFICATION SHEET

Product Code No.: 5723

Product Name: SAUSAGE-N-CHEDDAR IN A BLANKET

Description: 2.0 oz FULLY COOKED SKINLESS SMOKED KNOCKWURST WITH CHEESE BAKED IN DOUGH

Allergens: WHEAT, MILK, SOY, EGG

Ingredients: (See label below)

Inspection: PREPARED UNDER SUPERVISION OF THE US DEPARTMENT OF AGRICULTURE EST NO. 7184M.

Portion: THIS PRODUCT MEETS THE FOOD AND NUTRITION SERVICE STANDARD FOR THE CHILD NUTRITION MEAL PATTERN REQUIREMENTS WHEN SERVED IN PIECE OR SIZE SHOWN. ONE PORTION AS SERVED PROVIDES 1.00 OUNCE EQUIVALENT MEAT/MEAT ALTERNATE AND 1.00 OUNCE BREAD ALTERNATE FOR SCHOOL CHILDREN AS OUTLINED IN THE FOOD BUYING GUIDE. EACH ROLL CONTAINS 17.25g ENRICHED GRAINS.

Case Pack: BULK PACKED – 80/2.0 oz

Case Net Wt.: 10.0 LBS.

Case Dimensions: 18.94" L x 9.44" W x 9.31" H

Case Cube: 0.96

Pallet Tie: Ti/Hi: 10 x 7

Cases per Pallet: 70

Code Dating: CASE IS DATED WITH A PACK DATE

UPC Code: 00071193957235

Shelf Life: 12 MONTHS FROZEN FROM PACK DATE

Label/Nutrition:



5723

KEEP FROZEN
FULLY COOKED HEAT & SERVE

SAUSAGE-N-CHEDDAR IN A BLANKET

Smoked Knockwurst with Cheese Wrapped in Dough and Baked

Each 2.00 oz. Fully Cooked Knockwurst in a Blanket provides 1.00 oz. (28g) of meat alternate and 1.00 oz. of bread alternate for Child Nutrition Meal Pattern requirements. (Use of this logo and statement authorized by the U.S. Department of Agriculture.)

INGREDIENTS: KNOCKWURST: Pork, Ground Chicken, Water, Pasteurized Processed Cheese (Cheddar Cheese (Milk, Cheese Culture, Salt, and Enzymes), Water, Cream, Sodium Phosphate, Salt, Sorbic Acid (Preservative), Apo-Carotenol or Annatto (Coloring)), Beef, Contains 2% or Less of: Salt, Corn Syrup, Flavorings, Sodium Phosphate, Sodium Erythorbate, Sodium Nitrite. DOUGH: Enriched Wheat Flour (Bleached Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Sugar, Palm Oil, Contains less than 2% of Yeast, Salt, Dairy Blend (Soy Flour, Sweet Dairy Whey, Calcium Sulfate), Egg Blend (Wheat Flour, Eggs, Soybean Oil, and 2% or less of Carboxymethylcellulose, Soy Lecithin, Sodium Bicarbonate, Salt, Colors [Annatto Extract, Turmeric]), Mono- and Diglycerides, Calcium Sulfate, Calcium Propionate, Dough Relaxer (Wheat Starch, Calcium Carbonate, L-Cysteine Hydrochloride), Beta Carotene (Glycerine, Water, Polyglycerol Esters of Fatty Acids, Vegetable Oil [Soybean, Corn, Sunflower or Palm Oils], Beta Carotene, Soy Lecithin). **CONTAINS:** Wheat, Soy, Milk, Egg

NET WT 10 LBS



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MANUFACTURED BY: DOUBLE B FOODS, INC. MERIDIAN, TX 76665



Nutrition Facts	
Serving Size 1 Roll (57g)	
Servings Per Container 80	
Amount Per Serving	
Calories 190	Calories from Fat 90
% Daily Value*	
Total Fat 10g	15%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 420mg	18%
Total Carbohydrate 18g	6%
Dietary Fiber 1g	4%
Sugars 4g	
Protein 6g	
Vitamin A 10%	Vitamin C 4%
Calcium 4%	Iron 6%
*Percent Daily Values are based on a diet of other people's secrets.	
Calories: 2,000 2,500	
Total Fat	Less than 85g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

PACK: 80/2 oz Rolls

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The nutrition information is generated based on the most current data furnished to us by our suppliers and is accurate to the best of our knowledge.

Handling Instructions: HOLD AT OR BELOW 0° F. DO NOT REFREEZE UNUSED PORTIONS.

Heating Instructions: MICROWAVE: FROM FROZEN - HEAT ON HIGH FOR 90 SECONDS. FROM THAWED – HEAT ON HIGH FOR 25 TO 30 SECONDS.

CONVENTIONAL & CONVECTION OVEN: (FROZEN NOT RECOMMENDED). FROM THAWED, PLACE ON UNGREASED BAKING SHEET. CONVENTIONAL OVEN: BAKE AT 350°F FOR 10-12 MINUTES. CONVECTION OVEN: BAKE AT 325°F FOR 8-10 MINUTES.

COMBI OVEN (DRY HEAT SETTING): FROM FROZEN - BAKE AT 320°F FOR 10 MINUTES. FROM THAWED - BAKE AT 320°F FOR 5 MINUTES.

(CHECK TEMPERATURES AS INDIVIDUAL APPLIANCE SETTINGS MAY VARY).

(Brush or spray finished product with melted butter or butter spray).

Prepared By: Sherri Martin

Title: Regulatory & Nutrition Specialist

Date: 02/08/2021

Supersedes: 03/16/2020