



June 17, 2014

McKenna Kozeny
GFS

Please find below the nutrition facts panel and ingredient statement for product #51372 – BAGEL SAUS EGG&CHS IW 12-5.2Z JIMMY:

<p>Nutrition Facts Serv. Size 1 sandwich (147g), Servings 1, Amount Per Serving: Calories 470, Fat Cal. 240, Total Fat 27 g (42% DV), Sat. Fat 10 g (50% DV), Cholest. 160 mg (53% DV), Sodium 940 mg (39% DV), Total Carb. 40 g (13% DV), Fiber 3 g (12% DV), Sugars 5 g, Protein 16 g, Vitamin A (6% DV), Calcium (20% DV), Iron (15% DV). Not a significant source of trans fat and vitamin C. Percent Daily Values (DV) are based on a 2,000 calorie diet.</p>

INGREDIENTS: BAGEL: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR, CONTAINS 2% OR LESS OF: SALT, RICE FLOUR, YEAST, CALCIUM PROPIONATE AND SODIUM METABISULFITE (PRESERVATIVES), DOUGH CONDITIONERS (MAY CONTAIN ONE OR MORE OF: MONO- AND DIGLYCERIDES, ENZYMES, AZODICARBONAMIDE, ASCORBIC ACID, POTASSIUM AND CALCIUM IODATE), MONOCALCIUM PHOSPHATE, CORN STARCH, SOY LECITHIN, SOY FLOUR. **COOKED SAUSAGE PATTY:** PORK, WATER, CONTAINS 2% OR LESS: SALT, DEXTROSE, SPICES, POTASSIUM LACTATE, SODIUM PHOSPHATES, MONOSODIUM GLUTAMATE, SODIUM DIACETATE, BHT, CITRIC ACID, CARAMEL COLOR. **GRILLED EGG PATTY:** WHOLE EGGS, WATER, EGG YOLK, SOYBEAN OIL, NONFAT DRY MILK, MODIFIED CORN STARCH, POTASSIUM SORBATE (PRESERVATIVE), MONOSODIUM PHOSPHATE, SALT, XANTHAN GUM, NATURAL AND ARTIFICIAL BUTTER FLAVOR [BUTTER (CREAM, MILK), PARTIALLY HYDROGENATED SOYBEAN AND COTTONSEED OIL, SOYBEAN OIL, LIPOLYZED BUTTER OIL, NATURAL AND ARTIFICIAL FLAVORS], SODIUM ACID PYROPHOSPHATE, NISIN PREPARATION (PRESERVATIVE), CITRIC ACID, SOY LECITHIN. **PASTEURIZED PROCESS CHEDDAR CHEESE:** CULTURED MILK, WATER, CREAM, SODIUM PHOSPHATES, SALT, SORBIC ACID (A PRESERVATIVE), VEGETABLE COLOR (ANNATTO AND PAPRIKA EXTRACT), ENZYMES.

CONTAINS EGG, MILK, SOY AND WHEAT

CN STATEMENT: N/A

I certify that the above information is true and correct at the time of this letter.

Sincerely,

Katie Tryon
Regulatory Food Safety Specialist