

Multi Column: 93901-46248-00 65/3.5 oz Omelet with Cheddar Cheese, CN GFS

### Multi-Column

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Total Sugars (g)	1.97	1.99
Gram Weight (g)	99.22	100.00	Water (g)	65.13	65.64
Calories from Fat (kcal)	147.08	148.23	Ash (g)	2.40	2.42
Calories (kcal)	211.95	213.61	Vitamins		
Fat (g)	16.38	16.51	Vitamin A - IU (IU)	593.95	598.60
Saturated Fat (g)	6.69	6.74	Vitamin C (mg)	0.13	0.13
Trans Fatty Acid (g)	0.60	0.61	Minerals		
Cholesterol (mg)	259.41	261.44	Sodium (mg)	525.29	529.40
Carbohydrates (g)	3.66	3.69	Potassium (mg)	146.92	148.07
Protein (g)	11.78	11.88	Calcium (mg)	158.00	159.24
Dietary Fiber (g)	0.25	0.25	Iron (mg)	1.15	1.16

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**Product Specification Sheet Revision:** 0011 **Revision Date:** 02/17/2014

93901-46248-00

65/3.5 Oz. Omelet with Cheddar Cheese, CN for Gordon Food Service 6"

Product Description

Omelet with Cheddar Cheese (93901-46248-00) is an omelet containing cheddar cheese as a filling and hand folded in the middle. This product is 6" x 3" in shape with a medium browning color appearance. The texture is delicate with a smooth taste characteristic of an omelet. All product specifications will be met and no foreign material will be present. This product shall comply with all applicable regulations promulgated under the Federal Food, Drug, and Cosmetic Act, and with applicable state statutes and regulations.

Ingredient Listing

Egg Patty: Whole Eggs, Water, Dried Cream Cheese Product (Cream Cheese (Pasteurized Milk and Cream, Cheese Culture, Salt, Carob Bean Gum), Nonfat Dry Milk, and Sodium Phosphate), Butter Flavored Oil (Partially Hydrogenated Soybean Oil, Salt, Soybean Lecithin, Artificial Flavors, Butter Oil, Vitamin A Palmitate, Beta Carotene added for color), Soybean Oil, Whey Solids, NonFat Dry Milk, Modified Food Starch, Salt, Xanthan Gum, Liquid Pepper Extract, and Citric Acid.

Filling: Pasteurized Process Cheddar Cheese (cheddar cheese (milk, cheese culture, salt, enzymes), water, milkfat, sodium phosphate, sodium hexametaphosphate, salt, artificial color).

## Physical Specifications

Description **Specifications** 

Aroma Clean egg odor. Free of any spoilage or other off odors.

Color (See color chart) Medium Browning

Range: 0 - 5 Target: 1 - 3

6" X 3" + /- 1/4" / SINGLE FOLD **DIMENSIONS** 

Fresh, clean, and appealing egg taste. Free of off flavors. Flavor

Foreign Material None.

Frozen Finished Label

99.22 grams Range: 92.02g - 106.42g Weight

Metal Detection For ferrous, non-ferrous and stainless steel

metal detection capability.

2.00 mm for Curds, Squares, Rounds and Fully Cooked Refrigerated Bags
3.00 mm for Omelets

Texture Smooth texture with a tender bite.

## Microbiological Specifications

Description **Specifications** Salmonella Negative/100 g SPC < 10,000 cfu/gL. monocytogenes Negative/50 g E. coli < 10 cfu/g Coliforms < 10 cfu/gCoagulase (+) Staph < 10 cfu/g

# Packaging Requirements General Information

Description **Specifications** 

Case Dimension 15.875" x 11.875" x 8.125" Product Count per Case Case/Cubic Feet Cases/Pallet 65 0.890 80 Cases/Layer 10 Gross Product Case Weight/Lbs (w/o pallet)
Net Product Weight/Lbs
Gross Product Case Weight/Lbs (w/pallet) 15.059 14.219 15.938

### Plant Specific

Description	Value	Description	\
MGW - Gaylord			
Boxes, 46248	600247		
box dimension	15.875x11.875x8.125		
Bag, 70001, Auto	607540		
Tape, Machine, Clear, Acrylic	614243		

See Pallet Layout Report for pallet configuration.

**Code Dating:**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. LOT0001K = LOT Year, 1st day of the year; Facility Code
Plant/Facility Code: 1610/A, 1349/N, 1028/J New Jersey; 1455/G, 01016/F Gaylord; 1127/L Lenox; 420/W Wakefield; 22/M Winnipeg; 1616/K Klingerstown

<u>Transportation & Storage:</u>

1. 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♥ (-17.7℃) or below with the actual temperature not to exceed 10°F.

## Shelf Life Statement:

1. Shelf Life of this product is 12 months from the packaging date provided it is kept frozen and 7 days refrigerated. Do not refreeze this product.

#### Kosher Statement:

This product is not kosher.

Allergen Assessment:

This product contains egg, soybean and milk protein and is therefore considered allergenic by Michael Foods, Inc. Egg Division.

Regulatory/Finished Product:

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

2. All product is produced under a routine quality inspection in accordance with good manufacturing practices.
3. Manufactured under USDA regulations.

4. A 3.5 oz. serving of Precooked Frozen Cheddar Cheese Omelets provides 3.0 oz. equivalent meat alternate for the Child Nutrition Meal Pattern Requirements. (Use of this statement authorized by the Food and Nutrition Service, USDA 2-00). CN#049976 (P17634= Gy)

<sup>\*</sup> for Management Approval, see APPROVAL/VERIFICATION DOCUMENT for this document