



Multi Column: 46025-78004-00 100/2.5 oz IW WG Ques, TkyECh, TR, PHE 1&1 CN

Multi-Column

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Total Sugars (g)	0.82	1.16
Gram Weight (g)	70.87	100.00	Water (g)	34.99	49.36
Calories from Fat (kcal)	61.72	87.08	Ash (g)	1.22	1.73
Calories (kcal)	168.75	238.10	Vitamins		
Fat (g)	6.86	9.68	Vitamin A - IU (IU)	239.61	338.08
Saturated Fat (g)	3.11	4.39	Vitamin C (mg)	0.07	0.09
Trans Fatty Acid (g)	0.19	0.27	Minerals		
Cholesterol (mg)	73.12	103.17	Sodium (mg)	456.24	643.74
Carbohydrates (g)	16.93	23.89	Potassium (mg)	71.34	100.66
Protein (g)	9.28	13.09	Calcium (mg)	152.58	215.28
Dietary Fiber (g)	2.65	3.73	Iron (mg)	0.41	0.58



Product Specification Sheet
Revision: 0002 Revision Date: 02/17/2014

46025-78004-00

100/2.5 oz IW Whole Grain Quesadilla with Turkey Sausage, Eggs & Cheese, CN, Table Ready, PHE

Product Description

Individually Wrapped Whole Grain Quesadilla (46025-78004-00) is a fully cooked, quesadilla containing turkey sausage, scrambled eggs, mozzarella and cheddar cheeses. The exterior consists of one 6" diameter flour tortilla that is folded in half and lightly browned on each side. 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 applicable to state statutes and regulations.

Ingredient Listing

FILLING: Whole Eggs, Cooked Sausage Made with Turkey (mechanically separated turkey, salt, spices, paprika, flavorings), Pasteurized Process Low Fat Mozzarella Cheese (cultured milk, water, skim milk, sodium phosphates, salt, sorbic acid (a preservative), enzymes, vitamin A palmitate, potassium sorbate & natamycin (preservatives), Pasteurized Process Reduced Fat Cheddar Cheese (cultured milk, water, skim milk, sodium phosphates, salt, annatto color, sorbic acid (a preservative), enzymes, vitamin A palmitate, potassium sorbate & natamycin (preservatives)). Contains 2% or Less of the Following: Egg Yolk, Modified Corn Starch, Salt, Citric Acid, Xanthan Gum.

WHOLE WHEAT FLOUR TORTILLA: Whole Wheat Flour, Water, Vegetable Shortening (interesterified soybean oil, fully hydrogenated soybean oil), Contains 2% or less of the Following: Sugar, Salt, Baking Powder (sodium bicarbonate, corn starch, sodium aluminum sulfate, calcium sulfate, monocalcium phosphate), Vital Wheat Gluten, Monoglycerides, Preservative (potassium sorbate, calcium propionate and/or sodium propionate), Fumaric Acid, Dough Conditioner (sodium metabisulfite, corn starch, microcrystalline cellulose, dicalcium phosphate).

Physical Specifications

Description	Specifications
Aroma	Clean egg odor. Free of any spoilage or other off odors.
Color	Lightly Browned, 2-5
Defects	Tortilla Breakage or Chipping: < 3/8" deep or 1.5" long Tortilla Off-set: < 3/8" Filling: To be within 0.5" edge of tortilla
Dimensions	Length: 6.0" Range: 5.75" - 6.25" Width: 3.0" Range: 2.75" - 3.25" Thickness: 0.6" Range: 0.5" - 0.7"
Flavor	Fresh, clean and appealing taste. Free of off flavors.
Foreign Material	None
Frozen Finished Label Weight	70.875 grams +/- 7 grams Filling Weight: 35.48 grams Tortilla Weight: 35.4 grams
Metal Detection	For ferrous, non-ferrous and stainless steel metal detection capability. 2.00 mm for curds, squares, rounds and cook in bags. 3.00 mm for omelets and quesadillas
Texture	Slightly crisp to tender / soft depending on heating method.

Microbiological Specifications

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

Packaging Requirements

General Information

Description	Specifications
Case Dimension	16.000" x 13.000" x 7.250"
Product Count per Case	100
Case/Cubic Feet	0.870
Cases/Pallet	90
Cases/Layer	9
Gross Product Case Weight/Lbs (w/o pallet)	17.295
Net Product Weight/Lbs	15.625
Gross Product Case Weight/Lbs (w/pallet)	17.631

Plant Specific

Description	Value	Description	Value
MGW - Gaylord			
Box, Generic, HSO (76007, 76501)	615426		
box dimension	16.000x13.000x6.500		
Film, Dual Ovenable Ques x293.7x31	610973		
Label, Table Ready, Blank 4 x 10 (750)	610207		
Label, Bar Code	607173		
Tape, Machine, Clear, Acrylic	614243		
Chip Board 40 x 48 18 PT.	604353		
box dimension	0.000x0.000x0.000		

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

Transportation & Storage:

1. Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification.
2. 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.
3. Once thawed, product shall be stored at or below 38°F.

Shelf Life Statement:

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, milk and wheat protein and is therefore considered allergenic by Michael Foods, Inc. Egg Division.

Regulatory/Finished Product:

1. 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 2.5 oz. Quesadilla provides 1 oz. equivalent meat alternate and 1.0 oz equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Services, USDA 12-13). CN#089440 (P1455/G)

**for Management Approval, see APPROVAL/VERIFICATION DOCUMENT for this document*