



June 17, 2014

McKenna Kozeny
GFS

Please find below the nutrition facts panel and ingredient statement for product #51333 – MUFFIN SAUS EGG&CHS 12-5Z JIMMY:

<p>Nutrition Facts Serv. Size 1 sandwich (145g), Servings 1, Amount Per Serving: Calories 420, Fat Cal. 250, Total Fat 28 g (43% DV), Sat. Fat 10 g (50% DV), Cholest. 160 mg (53% DV), Sodium 920 mg (38% DV), Total Carb. 27 g (9% DV), Fiber 1 g (4% DV), Sugars 2 g, Protein 15 g, Vitamin A (6% DV), Vitamin C (2% DV), Calcium (15% DV), Iron (15% DV). Not a significant source of trans fat. Percent Daily Values (DV) are based on a 2,000 calorie diet.</p>

INGREDIENTS: ENGLISH MUFFIN: ENRICHED BLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, CONTAINS 2% OR LESS OF: WHEAT GLUTEN, SALT, DOUGH CONDITIONERS (AZODICARBONAMIDE, DATEM, ASCORBIC ACID), HIGH FRUCTOSE CORN SYRUP, SUGAR, SOYBEAN OIL, PRESERVATIVES (POTASSIUM SORBATE, CALCIUM PROPIONATE), YELLOW CORN MEAL, SOY LECITHIN, NATURAL AND ARTIFICIAL FLAVORS, DISTILLED VINEGAR, CITRIC ACID, FUMARIC ACID, MALTED BARLEY FLOUR. **COOKED SAUSAGE PATTY:** PORK, WATER, CONTAINS 2% OR LESS: SALT, DEXTROSE, SPICES, POTASSIUM LACTATE, SODIUM PHOSPHATE, 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 PROCESSED 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