



## Nutritional Report

Revision: 1.0 Revision Date: 03/25/2016

### **46025-30101-00**

Papetti's Table Ready Fully-Cooked 3.5" Round Scrambled Egg Patties with Medium Browning, CN, 144/1 oz.

### **Nutrition Facts**

Serving Size 1 patty (28g)  
Servings Per Container 144

Amount Per Serving

**Calories 45**      **Calories from Fat 30**

**% Daily Value\***

**Total Fat 3.5g**      **5%**

Saturated Fat 1g      **5%**

Trans Fat 0g

**Cholesterol 75mg**      **25%**

**Sodium 90mg**      **4%**

**Total Carbohydrate 1g**      **0%**

Dietary Fiber 0g      **0%**

Sugars 0g

**Protein 3g**

Vitamin A 2%      • Vitamin C 0%

Calcium 2%      • Iron 2%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		2,000	2,500
Total Fat	Less than	65g	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

**INGREDIENTS:** WHOLE EGGS, WATER, SOYBEAN OIL, MODIFIED FOOD STARCH, WHEY SOLIDS, SALT, NONFAT DRIED MILK, CITRIC ACID

## **Nutritional Facts**

<b>Nutrient</b>		<b>Amount Per 100 Grams</b>
Calories	kCA	158
Calories from Fat	kCA	106
Total Fat	GM	11.8
Saturated Fat	GM	3.0
Trans Fat	GM	0.12
Cholesterol	MG	271
Sodium	MG	310
Potassium	MG	128
Total Carbohydrate	GM	2.7
Dietary Fiber	GM	0.0
Sugars	GM	1.1
Protein	GM	9.4
Vitamin A	IU	394
Vitamin C	MG	0.0
Calcium	MG	51
Iron	MG	1.29
Water	GM	74.47
Ash	GM	1.52



## Product Specification Sheet

Revision: 1.0

Revision Date: 03/25/2016

### 46025-30101-00

Papetti's Table Ready Fully-Cooked 3.5" Round Scrambled Egg Patties with Medium Browning, CN, 144/1 oz.

### Description

Round Egg Patty, PHE is a 3 1/2" round egg patty with irregular edges and a medium browning color appearance. The texture of this product is delicate with a smooth taste characteristic of an egg patty. All product specifications will be met. This product will be tested and found to meet all governing agencies and Michael Foods, Inc. Egg Division specifications before being released for sale.

### Ingredient Listing

WHOLE EGGS, WATER, SOYBEAN OIL, MODIFIED FOOD STARCH, WHEY SOLIDS, SALT, NONFAT DRIED MILK, CITRIC ACID

### Physical Specifications

Description	Specification
Browning	Target: 4 1 (min) - 7 (max)
Color	Medium Browning
Flavor	Fresh, clean and appealing egg taste. Free of off flavors.
Aroma	Clean egg aroma. Free of any spoilage or other off odors.
Texture	Smooth texture with a tender bite.
Shape	Round
Diameter	3 1/2 IN ± 1/4 IN
Finished Label Weight	28.35 gm
Metal Detection	Ferrous: 2.0 mm Non-Ferrous: 2.0 mm Stainless: 2.0 mm
Foreign Material	None

## **Microbiological Specifications**

<b>Description</b>	<b>Specification</b>
Total Plate Count	<10,000 cfu/gm
Coliforms	<10 cfu/gm
E. coli	<10 cfu/gm
Salmonella	Negative/100 gm
Listeria monocytogenes	Negative/50 gm
Coagulase Positive Staphylococcus	<10 cfu/gm

## **Packaging Requirements**

<b>Description</b>	<b>Specification</b>
Case Dimension	12.375 LI x 8.375 LI x 8.6875 LI
Product Count per Liner	144
Case/Cubic Feet	0.5211 CuFeet
Cases/Pallet	144
Cases/Layer	18
Layers/Pallet	8
Net Product Weight/Lbs	9.000 Pounds
Gross Product Case Weight/Lbs (w/o pallet)	9.626 Pounds
Gross Product Case Weight/Lbs (w/pallet)	10.008 Pounds

## **Code Dating:**

<b>Case Coding</b>	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
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## **Transportation & Storage:**

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

## **Shelf Life Statement:**

Shelf life of this product is 365 Days from production date at frozen temperatures of 0 °F (max)

Once thawed, product can be stored for a maximum of 7 days under refrigerated condition. Do not refreeze this product.

## **Kosher Statement:**

This Product is not Kosher

## **Allergen Assessment:**

Contains Milk, Egg

## **Regulatory/Finished Product:**

All product is produced under a routine quality inspection in accordance with good manufacturing practices.

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

Manufactured under USDA regulations.

**CN Statement:** Each 1.00 oz. serving of Egg Patties provides 0.75 oz. equivalent meat alternate for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service USDA 06/15). CN# 093154 - EST# 19605=K

A 1.00 OZ. SERVING OF EGG PATTIES PROVIDES .75 OZ. EQUIVALENT MEAT ALTERNATE FOR THE CHILD NUTRITION MEAL PATTERN REQUIREMENTS. (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICES USDA 08/15). CN# 093213 - P17634=G

ONE 1.00 OZ. EGG PATTIE PROVIDES 0.75 OZ. EQUIVALENT MEAT ALTERNATE FOR THE CHILD NUTRITION MEAL PATTERN REQUIREMENTS. (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE USDA 08/15). CN#093217 - P1127=L

## **Nutritional Facts**

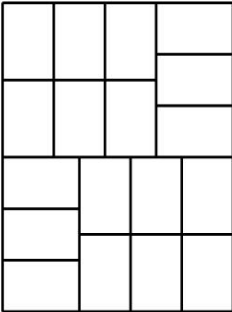
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**\*for Management Approval, see APPROVAL/VERIFICATION RECORD for this document**

# Pallet Layout Report

## Pallet Configuration Pallet 2 - 70004 Boxes

**Pallet Pattern:**



- 1. 18 Cases per layer.
- 2. First 2 layers are the same pattern direction, then pattern alternates each layer.
- 3. 8 layers high.
- 4. 144 cases per pallet.

Revision: 000

Revision Date: October 9, 2001