

46025-85037-00 Cheddar Cheese Omelets, 144/2.0 oz

Product Summary

- Fully-Cooked Just Heat & Serve
- Made with Real Eggs for a Boost of Protein and Filled with Cheddar Cheese
- Consistency, Quality & Convenience
- No High-Fructose Corn Syrup
- Og Trans Fat per Serving
- Made in a Peanut & Tree-Nut Free Facility



• 2.0 oz. equivalent Meat/Meat Alternate



Omelet: Whole eggs, Water, Soybean Oil, Modified Food Starch, Salt, Whey Solids, Nonfat Dried Milk, and Citric Acid.

Filling: Cheddar Cheese (pasteurized milk, cheese culture, salt, enzymes), Water, Milkfat, Sodium Phosphate, Sodium Hexametaphosphate, Salt, Artificial Color, with Cellulose Powder added to Prevent Caking.

ALLERGENS: CONTAINS EGG AND MILK



Nutrition Facts

Serving Size: 1 Omelet (57g) Servings per Container: 144

Amount Per Serving	
Calories 130 Calor	ies from Fat 100
	% Daily Value*
Total Fat 11g	17%
Saturated Fat 3.5g	18%
Trans Fat Og	
Cholesterol 170mg	57%
Sodium 280mg	12%
Potassium 70mg	2%
Total Carbohydrate 1g	0%
Dietary Fiber Og	0%
Sugars Og	
Protein 7g	
Vitamin A 6%	Vitamin C 0%
Calcium 8%	Iron 4%
*Percent Daily Values are based on a 2,000 calorie diet.	

Specifications

GTIN: 10746025850370Shelf Life: 12 months (frozen)

• Kosher: No

• Individually Wrapped: No

Case Count: 144Net Weight: 18 Lbs

Gross Weight: 19.2 LbsCase Cube: 0.89 CF

• Cases per Pallet: 80 (10 x 8)

Prep Instructions

Convection Oven Preheat to 250° F. Place single layer of omelets in full-size steamer pan sprayed with non-stick cooking spray; do not cover.

Conventional Oven Preheat to 350° F. Place single layer of omelets in full-size steamer pan sprayed with non-stick cooking spray; cover pan with foil.

Microwave Place 1 omelet in ungreased microwaveable dish. Cover with plastic wrap and vent. Heat at full power. (1200 W)

Griddle Heat to 300° F. Place omelet on griddle. Turn over halfway through.

Pressureless Steamer Place single layer of omelets in an ungreased full-size steamer pan; do not cover.

Steamtable Place heated omelets in steamtable. Medium temperature.

Hold up to 1 hour max

Thawed

15-18

min

18-22

min.

30-40

sec.

3-5

min.

5 min.

Frozen

19-22

min.

34-39

min.

65-75

sec.

14-16

min.

9 min.

Note: Due to variance in oven regulators, heating and temperature may require adjustment. Product should be heated to 165 degrees F internal temperature.

