Egg & Cheese on a Whole Grain Bun

Item #: 68079

Product Description: Fully cooked egg pattie with American cheese on a miniwhole grain bun. Individually packaged in mylar film wrap.CN labeled.

Technical Name: Fully Cooked Egg and Cheese Sandwich on a Whole Grain Roll

Product Details

Packing Type:	BULK-FILM
Pieces Per Case:	100
Portion Size (oz.):	2.35
Case Net Weight (lb.):	14.69
Case Dimensions:	Width: 13.31 Length: 15.31 Height: 11.00 Case Cube: 1.30
Cases / Pallet:	48
Case TiHi:	8 x 6
Credit (CN):	0.75 OZ MMA NOMEAT
Equivalent Grain:	1.25

Ingredients:

INGREDIENTS: Fully Baked Whole Grain Roll: Water, Whole Wheat Flour, Enriched Bleached Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Enzyme, Folic Acid), Sugar. CONTAINS 2% OR LESS OF: Yeast (Yeast, Sorbitan Monostearate, Ascorbic Acid), Soybean Oil, Salt, Monoglycerides With Ascorbic Acid and Citric Acid (Antioxidants), Fumaric Acid, Calcium Propionate (Preservative), Calcium Sulfate, Enzymes, Wheat Starch, Ascorbic Acid. EGG PATTY: Whole Eggs, Water, Soybean Oil, Modified Food Starch, Whey Solids, Salt, Nonfat Dried Milk, Citric Acid. SHARP PASTEURIZED PROCESS AMERICAN CHEESE: Milk, Water, Cheese Culture, Salt, Sodium Citrate, Cream, Sodium Pyrophosphate, Sodium Phosphate, Sorbic Acid (Preservative), Citric Acid, Enzymes, Color Added, Soy Lecithin. CONTAINS: EGG, MILK, SOY, WHEAT

Shelf Life (days):	270
	Starting from date of production when kept @ 0°F or below.

Preparation Method:

Conventional Oven: From thawed state, leave in oven ready film. Do not open. Preheat oven to 275 degrees f. Bake for 15-17 minutes.

Convection Oven: From thawed state, leave in oven ready film. Do not open. Preheat oven to 275 degrees f. Bake for 15-17 minutes.

Microwave: From thawed state, leave in oven ready film. Do not open. Heat on high for 30-40 seconds.

Master Case UPC Code: 00071421016802

The data contained on this spec sheet has been approved by Child Nutrition Labeling Technologist, Kimberly Scardicchio.

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Nutrition Facts:

Serving Size: 2.35 OZ (66 Servings Per Container: 1	
Calories / Calories from Fat	: 160 / 60
	% Daily Value **
Total Fat 7 g	11%
Saturated Fat 2.5 g	13%
Trans Fat 0 g	
Cholesterol 70 mg	23%
Sodium 280 mg	12%
Total Carbohydrate 19 g	6%
Dietary Fiber 2 g	8%
Sugars 4 g	
Protein 6 g	
Vitamin A	6%
Vitamin C	15%
Calcium	8%
Iron	6%
** Percent Daily values are based 2,000 calorie diet. Your daily value may be higher or lower depending your calorie needs.	ies



PRODUCT ANALYSIS FORM FOR NON-CN PRODUCTS

PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA) AND BREAD/BREAD ALTERNATE (B/BA)

Product Name: Fully Cooked Egg and Cheese Sandwich on a Whole Grain Bun Code No: 68079

Manufacturer: AdvancePierre Foods, Inc.

Case/Pack/Count/Portion Size: Net Wt. 14.69 lbs/ 100 Portions/ 2.35 ounces piece

I. Meat/Meat Alternate

The chart below shows the creditable amount of Meat/Meat Alternate determination.

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
Fully Cooked Egg Patty	0.80	х		.50
Sharp American Cheese	0.25	х		.25
		х		
A. Total Creditable Amount ¹				.75

*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

If the product contains APP, the chart below to determine the creditable amount of APP is filled out. If APP is used, documentation as described in Attachment A of the sample statement for each APP used is provided.

Description of APP, Manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-ls*	Divide by 18**	Creditable Amount APP***
		х			
		х			
		х			
B. Total Creditable Amount ¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz) ¹					

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are also crediting APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

III. Bread/Bread Alternate

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	% of Enrichment	Formula ¹	Creditable Amount ²
Whole Grain	1.25			1.25
				0
D. Total Creditable Amount for Bread/Bread Alternate ²				1.25

¹Ounces x percent of Ingredient x percent of Enrichment x 28.35 gm credit per serving + 16 grams per bread/bread alternate serving. ²Total Creditable Amount must be rounded **down** to the nearest ¼ serving. Do **not** round up.

Total weight (per portion) of product as purchased: 2.35 oz.

I certify that the above information is true and correct and that a <u>2.35</u> - ounce serving of the above product (ready to cook) contains <u>.75</u> ounces of equivalent meat and <u>1.25</u> serving bread alternate when prepared according to directions. Total credit for sandwich is <u>2.00</u>

(Reminder: Total creditable amount cannot count for more than the total weight of product)

I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Kim Scardicchio

June 20, 2014

Your Name CN Labeling Technologist

*This information is needed if a creditable Alternate Protein Product (APP) is used in the product and counted toward meeting the meat/meat alternate requirements.

**This is not a CN labeled product and the CN PQC Program, which ensures that every production run obtains the above numbers, is not applicable to the production of this item. The numbers above are based on current specifications.

