



Nutritional Report

Revision: . Revision Date:

46025-54211-00

Papetti's® Froze'n Ready® Frozen Liquid Traditional Scrambled Egg Mix, CN, 6/5 Lb Cook-in-Bags

Nutrition Facts

About 110 Servings Per Container

Serving size 1/2 cup liquid egg mix
(124g)

Amount per serving

Calories **140**

% Daily Value*

Total Fat 9g **12%**

Saturated Fat 3g **15%**

Trans Fat 0g

Cholesterol 345mg **115%**

Sodium 150mg **7%**

Total Carbohydrate 3g **1%**

Dietary Fiber 0g **0%**

Total Sugars 2g

Includes 0g Added Sugars **0%**

Protein 12g

Vitamin D 2mcg **10%**

Calcium 73mg **6%**

Iron 2mg **10%**

Potassium 191mg **4%**

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: WHOLE EGGS, WHEY, SKIM MILK, XANTHAN GUM, CITRIC ACID, 0.12% WATER ADDED AS CARRIER FOR CITRIC ACID

Nutritional Facts

NUTRIENT	Amount Per 100 Grams>	UoM
Calories	116.1	kCA
Calories from Saturated Fat	21.3	kCA
Total Fat	7.17	GM
Saturated Fat	2.37	GM
Trans Fat	0.07	GM
Polyunsaturated Fat	1.43	GM
Monounsaturated Fat	2.75	GM
Cholesterol	280.2	MG
Sodium	121	MG
Total Carbohydrate	2.2	GM
Dietary Fiber	0.09	GM
Total Sugars	1.86	GM
Added Sugars	0	GM
Protein	9.76	GM
Vitamin D	1.52	mcg
Calcium	58.9	MG
Iron	1.33	MG
Potassium	153.7	MG
Vitamin A mcg RAE	120.5	mcg
Vitamin C	0	MG
Water	79.69	GM
Ash	1.12	GM



Product Specification Sheet

Revision: 1.2

Revision Date: 08/17/2016

46025-54211-00

Papetti's® Froze'n Ready® Frozen Liquid Traditional Scrambled Egg Mix, CN, 6/5 Lb Cook-in-Bags

Description

Frozen Traditional Scrambled Egg Mix is a pasteurized liquid egg mix product that is packaged in 5 pound cook-in-bags and frozen for longer shelf life. This product is processed and packaged in a manner that will allow it to exceed the declared shelf life when stored at 0°F (-17.7°C) or below. This product is produced under USDA supervision. 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, WHEY, SKIM MILK, XANTHAN GUM, CITRIC ACID, 0.12% WATER ADDED AS CARRIER FOR CITRIC ACID

Physical Specifications

Description	Specification
Appearance	Frozen
Color	Typical of scrambled egg mix
Flavor when cooked	Fresh, clean and appealing egg taste. Free of off flavors.
Aroma	Clean egg aroma. Free of any spoilage or other off odors.
Texture when cooked	Smooth texture with a tender bite.
Finished Label Weight	5.00 Pound
Foreign Material	None

Analytical Specifications

Description	Specification
pH	6.30 (min) - 6.60 (max) Initial Day
Total Solids	19.0 % (min) - 21.0 % (max)

Viscosity	15 CPS (min) - 450 CPS (max) Initial Day Viscosity will increase with age Brookfield Viscometer
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Microbiological Specifications

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

Packaging Requirements

Description	Specification
Case Dimension	14.8750 LI x 13.0000 LI x 6.6875 LI
Film Count per case	6
Case/Cubic Feet	0.7484 CuFeet
Cases/Pallet	72
Cases/Layer	9
Layers/Pallet	8
Net Product Weight/Lbs	30.000 Pounds
Gross Product Case Weight/Lbs (w/o pallet)	31.445 Pounds
Gross Product Case Weight/Lbs (w/pallet)	32.208 Pounds

Code Dating:

Package Coding	P1610 LOT 0001A 1. P1610 = Plant number 2. LOT 0001A = LOT Year, 1st day of the year; Facility Code Plant/Facility Code: 1610/A, 1349/N, 1028/J, H New Jersey; 1455/G, 01016/F, 17634/G Gaylord; 1127/L Lenox; 420/W, 420D/W Wakefield; 1616/K, 19605/K Klingerstown; 31548/B Britt
Case Coding	USE BY 26 MAR 10 08:37 P1610 7 LOT 0001A 1. USE BY 26 MAR 10 = Use By Date 2. 08:37 = time 3. P1610 = Plant number 4. 7 = Filler/Line/Machine 5. LOT 0001A = LOT; Year, 1st day of the year; Facility Code Plant/Facility Code: 1610/A, 1349/N, 1028/J, H New Jersey; 1455/G, 01016/F, 17634/G Gaylord; 1127/L Lenox; 420/W, 420D/W Wakefield; 1616/K, 19605/K Klingerstown; 31548/B Britt

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 (-12.2°C). If the product temperature deviates from this specification for any amount of time, the shelf life may be shortened or the product functionality may be affected.

Shelf Life Statement:

Shelf life of this product is 365 Days from production date if kept unopened at frozen temperatures of 0.0 °F (max)

Unopened product once thawed can be stored for a maximum of 7 days.

Do not refreeze thawed product. After the package is opened and thawed, when stored and handled properly, the product should be used within 3 days.

Kosher Statement:

This product is kosher dairy (OU D) and is produced under Orthodox Union supervision.

Allergen Assessment:

Contains Milk, Egg

Regulatory/Finished Product:

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

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

This product is produced under continuous inspection by the resident USDA inspection staff and complies with all USDA requirements.

CN Statement: One pound (16 oz) Frozen Scrambled Egg Mix provides 13.5 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 05/14). CN #090705 (P420=WK), CN#090701 (P1028=JP, 06/14)

Nutritional Facts

Nutrient		Amount Per 100 Grams
Calories	kCA	116
Calories from Fat	kCA	64
Total Fat	GM	7.1
Saturated Fat	GM	2.3
Trans Fat	GM	0.07
Cholesterol	MG	280
Sodium	MG	124
Potassium	MG	151
Total Carbohydrate	GM	2.2
Dietary Fiber	GM	0.0
Sugars	GM	1.8
Protein	GM	9.7
Vitamin A	IU	407
Vitamin C	µg	0.0
Calcium	MG	60
Iron	MG	1.32
Water	GM	79.70
Ash	GM	1.12

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

Pallet Layout Report

Pallet Configuration **Pallet 12a – ES-22 Boxes**

Pallet Pattern:

1. 9 cases per layer.
2. 8 layers high.
3. 72 cases per pallet.

Revision: 000

Revision Date: February 13, 2002