



## Nutritional Report

Revision: 1.0 Revision Date: 07-24-2017

### 46025-62105-00

Papetti's® Table Ready® Refrigerated Peeled Select Hard Cooked Eggs, 1/10 Lb Tub

| <b>Nutrition Facts</b>   |                    |
|--|--------------------|
| About 91 Servings Per Container  |                    |
| <b>Serving size</b>  | <b>1 egg (50g)</b> |
| <b>Amount per serving</b>  |                    |
| <b>Calories</b>  | <b>80</b>          |
| <b>% Daily Value*</b>  |                    |
| <b>Total Fat</b> 5g  | <b>6%</b>          |
| Saturated Fat 1.5g   | <b>8%</b>          |
| <i>Trans</i> Fat 0g  |                    |
| <b>Cholesterol</b> 185mg   | <b>62%</b>         |
| <b>Sodium</b> 60mg   | <b>3%</b>          |
| <b>Total Carbohydrate</b> 1g   | <b>0%</b>          |
| Dietary Fiber 0g   | <b>0%</b>          |
| Total Sugars 1g  |                    |
| Includes 0g Added Sugars   | <b>0%</b>          |
| <b>Protein</b> 6g  |                    |
| Vitamin D 1mcg   | 6%                 |
| Calcium 25mg   | 2%                 |
| Iron 1mg   | 6%                 |
| Potassium 63mg   | 2%                 |
| <small>*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.</small> |                    |
| <small>Calories per gram:<br/>Fat 9 • Carbohydrate 4 • Protein 4</small>   |                    |

**INGREDIENTS:** HARD COOKED EGGS, WATER. CITRIC ACID, SODIUM BENZOATE AND NISIN PREPARATION (AS PRESERVATIVES).

## **Nutritional Facts**

| <b>NUTRIENT</b>             | <b>Amount Per 100 Grams&gt;</b> | <b>UoM</b> |
|-----------------------------|---------------------------------|------------|
| Calories                    | 155                             | kCA        |
| Calories from Saturated Fat | 29.4                            | kCA        |
| Total Fat                   | 10.61                           | GM         |
| Saturated Fat               | 3.27                            | GM         |
| Trans Fat                   | 0.1                             | GM         |
| Polyunsaturated Fat         | 1.41                            | GM         |
| Monounsaturated Fat         | 4.08                            | GM         |
| Cholesterol                 | 373                             | MG         |
| Sodium                      | 124                             | MG         |
| Total Carbohydrate          | 1.1                             | GM         |
| Dietary Fiber               | 0                               | GM         |
| Total Sugars                | 1.12                            | GM         |
| Added Sugars                | 0                               | GM         |
| Protein                     | 12.58                           | GM         |
| Vitamin D                   | 2.2                             | mcg        |
| Calcium                     | 50                              | MG         |
| Iron                        | 1.19                            | MG         |
| Potassium                   | 126                             | MG         |
| Vitamin A mcg RAE           | 149                             | mcg        |
| Vitamin C                   | 0                               | MG         |
| Water                       | 74.62                           | GM         |
| Ash                         | 1.08                            | GM         |



## Product Specification Sheet

Revision: 1.0

Revision Date: 07/24/2017

### **46025-62105-00**

Papetti's® Table Ready® Refrigerated Peeled Select Hard Cooked Eggs, 1/10 Lb Tub

### **Description**

Hard Cooked Eggs is an egg product which is packed in a pail with preservative brine. This product is processed and packaged in a manner that will allow it to exceed the declared shelf life when stored between 33°F - 40°F (1°C - 4°C). All product specifications will be met. This product shall comply with all applicable regulations promulgated under the Federal Food, Drug and Cosmetic Act and applicable to state statutes and regulations.

### **Ingredient Listing**

HARD COOKED EGGS, WATER. CITRIC ACID, SODIUM BENZOATE AND NISIN PREPARATION (AS PRESERVATIVES).

### **Physical Specifications**

| Description           | Specification  |
|-----------------------|--|
| Appearance            | Typical of hard cooked egg.                                |
| Flavor                | Fresh, clean and appealing egg taste. Free of off flavors. |
| Aroma                 | Clean egg aroma. Free of any spoilage or other off odors.  |
| Texture               | Typical of hard cooked eggs.                               |
| Finished Label Weight | 10.00 Pound  |
| Egg Grade             | Select   |
| Peel Status           | Peeled   |
| Foreign Material      | None   |

### **Analytical Specifications**

| Description | Specification   |
|-------------|---|
| pH          | 3.00 (min) - 4.00 (max)<br>Initial Day (Brine)<br>pH will increase with age |

## Microbiological Specifications

| Description                       | Specification   |
|-----------------------------------|-----------------|
| Total Plate Count                 | <1,000 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

| Description                                | Specification                     |
|--|-----------------------------------|
| Case Dimension                             | 9.5000 LI x 9.5000 LI x 8.8400 LI |
| Product Count per Pail                     | 91                                |
| Cases/Pallet                               | 120                               |
| Cases/Layer                                | 20                                |
| Layers/Pallet                              | 6                                 |
| Net Product Weight/Lbs                     | 10.000 Pounds                     |
| Gross Product Case Weight/Lbs (w/o pallet) | 17.462 Pounds                     |
| Gross Product Case Weight/Lbs (w/pallet)   | 18.378 Pounds                     |

## Code Dating:

|                    |   |
|--------------------|---|
| <b>Case Coding</b> | USE BY 26 MAR 10 7 LOT 0001H<br>1. USE BY 26 MAR 10 = Use By Date<br>2. 7 = Filler/Line/Machine (Optional)<br>3. LOT 0001H = LOT; Year, 1st day of the year; Facility Code<br>Plant/Facility Code: 1610/A, 1349/N, 1028/J, H New Jersey; 1455/G,<br>01016/F, 17634/G Gaylord; 1127/L Lenox; 420/W, 420D/W<br>Wakefield; 1616/K, 19605/K Klingerstown; 31548/B Britt; 1606/M<br>Willamette; S, H, X, NPE |
|--------------------|---|

## **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 at a temperature of 33°F - 40°F. 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 damaged.

Product must be stored in a refrigerated environment at a temperature of 33°F - 40°F. If the product temperature deviates from this specification for any amount of time, product functionality may be damaged.

## **Shelf Life Statement:**

Shelf life of this product is 56 Days from production date if kept unopened at refrigerated temperatures of 33 °F (min) to 40 °F (max).

After the package is opened, when stored and handled properly, the product should be used within 5 Days.

## **Kosher Statement:**

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

## **Allergen Assessment:**

Contains 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.

The daily average of the case weights on the case weight control chart will meet the weight declared on the product label.

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| Ash                         | 1.08                        | GM         |

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

**Pallet Layout Report**

# Pallet Configuration

## Pallet 34r

**Pallet Pattern:**

|  |  |  |  |
|--|--|--|--|
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |

1. 20 cases per layer.
2. 6 rows high.
3. 120 cases per pallet.

**Box:**



