



West Virginia Purchasing Division

2019 Washington Street, East
Charleston, WV 25305
Telephone: 304-558-2306
General Fax: 304-558-6026
Bid Fax: 304-558-3970

The following documentation is an electronically-submitted vendor response to an advertised solicitation from the *West Virginia Purchasing Bulletin* within the Vendor Self-Service portal at ***wvOASIS.gov***. As part of the State of West Virginia's procurement process, and to maintain the transparency of the bid-opening process, this documentation submitted online is publicly posted by the West Virginia Purchasing Division at ***WVPurchasing.gov*** with any other vendor responses to this solicitation submitted to the Purchasing Division in hard copy format.

Header

 List View

General Information | [Contact](#) | [Default Values](#) | [Discount](#) | [Document Information](#)

Procurement Folder: 84204

SO Doc Code: CRFQ

Procurement Type: Central Master Agreement

SO Dept: 1400

Vendor ID: VS0000004657 

SO Doc ID: AGR1500000017

Legal Name: Michael Foods, Inc.

Published Date: 3/20/15

Alias/DBA:

Close Date: 3/25/15

Total Bid: \$313.24

Close Time: 13:30

Response Date: 03/23/2015 

Status: Closed

Response Time: 13:03

Solicitation Description: Addendum 1 Processing USDA Egg Commodity 

Total of Header Attachments: 0

Total of All Attachments: 0



Purchasing Division
 2019 Washington Street East
 Post Office Box 50130
 Charleston, WV 25305-0130

**State Of West Virginia
 Solicitation Response**

Proc Folder : 84204

Solicitation Description : Addendum 1 Processing USDA Egg Commodity

Proc Type : Central Master Agreement

Date issued	Solicitation Closes	Solicitation No	Version
	2015-03-25 13:30:00	SR 1400 ESR03231500000002698	1

VENDOR

VS0000004657

Michael Foods, Inc.

FOR INFORMATION CONTACT THE BUYER

Laura E Hooper
 (304) 558-0468
 laura.e.hooper@wv.gov

Signature X **FEIN #** **DATE**


All offers subject to all terms and conditions contained in this solicitation

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Ln Total Or Contract Amount
1	Processing USDA Egg Commodity				\$850,000.00

Comm Code	Manufacturer	Specification	Model #
73131800			

Extended Description :	Processing USDA Egg Products
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- National Summary**
(EPDS approved by USDA)
- State Summary**
(EPDS approved by state agency)

- THIS IS AN ORIGINAL SUMMARY SCHEDULE UNLESS CHECKED BELOW:**
- Reflects Change in Formulation (*Italic*)
 - Additional Products Listed 
 - Correction/Revision (bold)**

VALUE PASS THROUGH SYSTEMS APPROVED:

- Direct Sale
- Refund to Recipient Agency
- Net Price Through Distributor
- Fee for Service (billed by Processor)
- Fee for Service (billed by Distributor)

Information Certified as Accurate from Approved EPDS (requires signature from agency that approved EPDS)

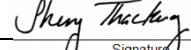
Information Certified as Accurate from Approved EPDS (requires signature from agency that approved EPDS)											Certified by State Agency	
End Product Code & Description	Net Weight Per Case	Servings Per Case	Net Weight per Serving in Ounces	WBSM Item Code	WBSM Description	DF Inventory Drawdown LBS per case	By Products Produced*	Value per pound of DF	Value of DF per case (F x H)	Effective Date	State Agency Acceptance /Approval	FFS Pricing
											<input type="checkbox"/> Check for quick approval	
A	B	C	D	E		F	G	H	I	J	K	
14689 Colby Cheese Omelet IW, CN	22.97	175	2.10	100047	EGGS WHOLE LIQ BULK -TANK	14.37	No	\$0.8899	\$12.79			\$47.41
54232 Scramble Mix, TraditionalCook/Bag, CN, 6/5 lb	30.00	252	1.90	100047	EGGS WHOLE LIQ BULK -TANK	22.60	No	\$0.8899	\$20.11			\$14.20
64102 Frozen Diced Hard Cooked Eggs, 4/5 lb	20.00	320	1.00	100047	EGGS WHOLE LIQ BULK -TANK	20.02	No	\$0.8899	\$17.82			\$18.99
75010 Whole Grain Maple Glazed FrenchToast Sticks, CN	15.41	85	2.90	100047	EGGS WHOLE LIQ BULK -TANK	4.93	No	\$0.8899	\$4.39			\$32.52
75011 Whole Grain French Toast Sticks IW, CN	16.25	100	2.60	100047	EGGS WHOLE LIQ BULK -TANK	5.74	No	\$0.8899	\$5.11			\$40.81
75012 Whole Grain Cinn. Glazed French Toast Stick, Bulk, CN	15.41	85	2.90	100047	EGGS WHOLE LIQ BULK -TANK	4.92	No	\$0.8899	\$4.38			\$29.27
75013 Whole Grain Strawberry Banana French Toast Sticks, CN	15.41	85	2.90	100047	EGGS WHOLE LIQ BULK -TANK	4.93	No	\$0.8899	\$4.39			\$29.84
75016 Whole Grain French Toast Sticks Bulk, CN	16.25	100	2.60	100047	EGGS WHOLE LIQ BULK -TANK	5.75	No	\$0.8899	\$5.12			\$26.01
85017 Round Egg Patty, 3.5" CN	23.44	300	1.25	100047	EGGS WHOLE LIQ BULK -TANK	15.79	No	\$0.8899	\$14.05			\$23.58
85019 IQF Scrambled Eggs, CN, 4/5#	20.00	160	2.00	100047	EGGS WHOLE LIQ BULK -TANK	18.10	No	\$0.8899	\$16.11			\$22.30
85137 Colby Cheese Omelet , 5" CN	18.90	144	2.10	100047	EGGS WHOLE LIQ BULK -TANK	11.82	No	\$0.8899	\$10.52			\$28.31

PROCESSOR:

USDA APPROVAL:
(not applicable for state summary)

STATE AGENCY APPROVAL:

Michael Foods, Inc. Name of Company
Jim Ruhling/Director of School Foodservice Name and Title of Authorized Representative
 11/24/2014 Signature Date Signed

USDA FNS FDD HQ Name of Approving Agency	
Sherry Thackeray-Comm. Processing Name and Title of Authorized Representative	
 11/24/2014 Signature Date Signed	
	Signature Date Signed

*If by products are produced, provide value and method credit will be given



Purchasing Division
 2019 Washington Street East
 Post Office Box 50130
 Charleston, WV 25305-0130

State of West Virginia
 Request for Quotation

Proc Folder: 84204
 Doc Description: Processing USDA Egg Commodity
 Proc Type: Central Master Agreement

Date Issued	Solicitation Closes	Solicitation No	Version
2015-03-09	2015-03-25 13:30:00	CRFQ 1400 AGR1500000017	1

BID RECEIVING LOCATION

BID CLERK
 DEPARTMENT OF ADMINISTRATION
 PURCHASING DIVISION
 2019 WASHINGTON ST E
 CHARLESTON WV 25305
 US

VENDOR

Vendor Name, Address and Telephone Number:

Michael Foods, Inc.
 301 Carlson Parkway, Ste. 400
 Minnetonka, MN 55305
 952-258-4000 - Phone

FOR INFORMATION CONTACT THE BUYER

Laura E Hooper
 (304) 558-0094
 laura.e.hooper@wv.gov

Signature X

FEIN # 13-4151741

DATE 3/23/15

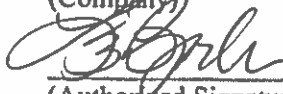
All offers subject to all terms and conditions contained in this solicitation

CERTIFICATION AND SIGNATURE PAGE

By signing below, or submitting documentation through wvOASIS, I certify that I have reviewed this Solicitation in its entirety; understand the requirements, terms and conditions, and other information contained herein; that I am submitting this bid, offer or proposal for review and consideration; that I am authorized by the vendor to execute and submit this bid, offer, or proposal, or any documents related thereto on vendor's behalf; that I am authorized to bind the vendor in a contractual relationship; and that to the best of my knowledge, the vendor has properly registered with any State agency that may require registration.

Michael Foods, Inc.

(Company)



Liz Bjorlin, Director, Customer Accounting and Analysis

(Authorized Signature) (Representative Name, Title)

952-258-4000-Phone 952-258-4940-Fax 3/23/15

(Phone Number) (Fax Number) (Date)

REQUEST FOR QUOTATION
Egg Products utilizing USDA Commodity Bulk Eggs

7.2 The following remedies shall be available to Agency upon default.

7.2.1 Immediate cancellation of the Contract.

7.2.2 Immediate cancellation of one or more release orders issued under this Contract.

7.2.3 Any other remedies available in law or equity.

8. MISCELLANEOUS:

8.1 **No Substitutions:** Vendor shall supply only Contract Items submitted in response to the Solicitation unless a contract modification is approved in accordance with the provisions contained in this Contract.

8.2 **Vendor Supply:** Vendor must carry sufficient inventory of the Contract Items being offered to fulfill its obligations under this Contract. By signing its bid, Vendor certifies that it can supply the Contract Items contained in its bid response.

8.3 **Reports:** Vendor shall provide quarterly reports and annual summaries to the Agency showing the Agency's items purchased, quantities of items purchased, and total dollar value of the items purchased. Vendor shall also provide reports, upon request, showing the items purchased during the term of this Contract, the quantity purchased for each of those items, and the total value of purchases for each of those items. Failure to supply such reports may be grounds for cancellation of this Contract.

8.4 **Contract Manager:** During its performance of this Contract, Vendor must designate and maintain a primary contract manager responsible for overseeing Vendor's responsibilities under this Contract. The Contract manager must be available during normal business hours to address any customer service or other issues related to this Contract. Vendor should list its Contract manager and his or her contact information below.

Contract Manager: Jim Ruhling
Telephone Number: 412-793-7601
Fax Number: 952-258-4278
Email Address: james.ruhling@michaelfoods.com

STATE OF WEST VIRGINIA
Purchasing Division**PURCHASING AFFIDAVIT**

MANDATE: Under W. Va. Code §5A-3-10a, no contract or renewal of any contract may be awarded by the state or any of its political subdivisions to any vendor or prospective vendor when the vendor or prospective vendor or a related party to the vendor or prospective vendor is a debtor and: (1) the debt owed is an amount greater than one thousand dollars in the aggregate; or (2) the debtor is in employer default.

EXCEPTION: The prohibition listed above does not apply where a vendor has contested any tax administered pursuant to chapter eleven of the W. Va. Code, workers' compensation premium, permit fee or environmental fee or assessment and the matter has not become final or where the vendor has entered into a payment plan or agreement and the vendor is not in default of any of the provisions of such plan or agreement.

DEFINITIONS:

"Debt" means any assessment, premium, penalty, fine, tax or other amount of money owed to the state or any of its political subdivisions because of a judgment, fine, permit violation, license assessment, defaulted workers' compensation premium, penalty or other assessment presently delinquent or due and required to be paid to the state or any of its political subdivisions, including any interest or additional penalties accrued thereon.

"Employer default" means having an outstanding balance or liability to the old fund or to the uninsured employers' fund or being in policy default, as defined in W. Va. Code § 23-2c-2, failure to maintain mandatory workers' compensation coverage, or failure to fully meet its obligations as a workers' compensation self-insured employer. An employer is not in employer default if it has entered into a repayment agreement with the Insurance Commissioner and remains in compliance with the obligations under the repayment agreement.

"Related party" means a party, whether an individual, corporation, partnership, association, limited liability company or any other form or business association or other entity whatsoever, related to any vendor by blood, marriage, ownership or contract through which the party has a relationship of ownership or other interest with the vendor so that the party will actually or by effect receive or control a portion of the benefit, profit or other consideration from performance of a vendor contract with the party receiving an amount that meets or exceeds five percent of the total contract amount.

AFFIRMATION: By signing this form, the vendor's authorized signer affirms and acknowledges under penalty of law for false swearing (W. Va. Code §61-5-3) that neither vendor nor any related party owe a debt as defined above and that neither vendor nor any related party are in employer default as defined above, unless the debt or employer default is permitted under the exception above.

WITNESS THE FOLLOWING SIGNATURE:Vendor's Name: Michael Foods, Inc.

Authorized Signature: _____

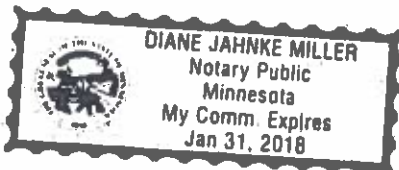
Date: 3/23/15State of MinnesotaCounty of Hennepin, to-wit:Taken, subscribed, and sworn to before me this 23rd day of March, 2015My Commission expires January 31, 2018

AFFIX SEAL HERE

NOTARY PUBLIC

Diane Jahnke Miller

Purchasing Affidavit (Revised 07/01/2012)



State of West Virginia
VENDOR PREFERENCE CERTIFICATE

Certification and application* is hereby made for Preference in accordance with *West Virginia Code*, §5A-3-37. (Does not apply to construction contracts). *West Virginia Code*, §5A-3-37, provides an opportunity for qualifying vendors to request (at the time of bid) preference for their residency status. Such preference is an evaluation method only and will be applied only to the cost bid in accordance with the *West Virginia Code*. This certificate for application is to be used to request such preference. The Purchasing Division will make the determination of the Vendor Preference, if applicable.

1. Application is made for 2.5% vendor preference for the reason checked:
 Bidder is an individual resident vendor and has resided continuously in West Virginia for four (4) years immediately preceding the date of this certification; or,
 Bidder is a partnership, association or corporation resident vendor and has maintained its headquarters or principal place of business continuously in West Virginia for four (4) years immediately preceding the date of this certification; or 80% of the ownership interest of Bidder is held by another individual, partnership, association or corporation resident vendor who has maintained its headquarters or principal place of business continuously in West Virginia for four (4) years immediately preceding the date of this certification; or,
 Bidder is a nonresident vendor which has an affiliate or subsidiary which employs a minimum of one hundred state residents and which has maintained its headquarters or principal place of business within West Virginia continuously for the four (4) years immediately preceding the date of this certification; or,
2. Application is made for 2.5% vendor preference for the reason checked:
 Bidder is a resident vendor who certifies that, during the life of the contract, on average at least 75% of the employees working on the project being bid are residents of West Virginia who have resided in the state continuously for the two years immediately preceding submission of this bid; or,
3. Application is made for 2.5% vendor preference for the reason checked:
 Bidder is a nonresident vendor employing a minimum of one hundred state residents or is a nonresident vendor with an affiliate or subsidiary which maintains its headquarters or principal place of business within West Virginia employing a minimum of one hundred state residents who certifies that, during the life of the contract, on average at least 75% of the employees or Bidder's affiliate's or subsidiary's employees are residents of West Virginia who have resided in the state continuously for the two years immediately preceding submission of this bid; or,
4. Application is made for 5% vendor preference for the reason checked:
 Bidder meets either the requirement of both subdivisions (1) and (2) or subdivision (1) and (3) as stated above; or,
5. Application is made for 3.5% vendor preference who is a veteran for the reason checked:
 Bidder is an individual resident vendor who is a veteran of the United States armed forces, the reserves or the National Guard and has resided in West Virginia continuously for the four years immediately preceding the date on which the bid is submitted; or,
6. Application is made for 3.5% vendor preference who is a veteran for the reason checked:
 Bidder is a resident vendor who is a veteran of the United States armed forces, the reserves or the National Guard, if, for purposes of producing or distributing the commodities or completing the project which is the subject of the vendor's bid and continuously over the entire term of the project, on average at least seventy-five percent of the vendor's employees are residents of West Virginia who have resided in the state continuously for the two immediately preceding years.
7. Application is made for preference as a non-resident small, women- and minority-owned business, in accordance with *West Virginia Code* §5A-3-59 and *West Virginia Code of State Rules*.
 Bidder has been or expects to be approved prior to contract award by the Purchasing Division as a certified small, women- and minority-owned business.

Bidder understands if the Secretary of Revenue determines that a Bidder receiving preference has failed to continue to meet the requirements for such preference, the Secretary may order the Director of Purchasing to: (a) reject the bid; or (b) assess a penalty against such Bidder in an amount not to exceed 5% of the bid amount and that such penalty will be paid to the contracting agency or deducted from any unpaid balance on the contract or purchase order.

By submission of this certificate, Bidder agrees to disclose any reasonably requested information to the Purchasing Division and authorizes the Department of Revenue to disclose to the Director of Purchasing appropriate information verifying that Bidder has paid the required business taxes, provided that such information does not contain the amounts of taxes paid nor any other information deemed by the Tax Commissioner to be confidential.

Under penalty of law for false swearing (*West Virginia Code*, §61-5-3), Bidder hereby certifies that this certificate is true and accurate in all respects; and that if a contract is issued to Bidder and if anything contained within this certificate changes during the term of the contract, Bidder will notify the Purchasing Division in writing immediately.

Bidder: Michael Foods, Inc.

Signed: 

Date: 3/23/15

Title: Sr. Director Foodservice Finance

**NATIONAL PROCESSING AGREEMENT
STATE PARTICIPATION AGREEMENT**

This Agreement is subject to the terms and conditions set forth in the National Processing Agreement made by and between the U.S. Department of Agriculture, Food and Nutrition Service and Michael Foods, Inc. (Processor).

State Distributing Agency
WV Department of Agriculture, Food Distribution Program

Processor Michael Foods, Inc.

Name Darrell Carter
Title Program Director
Address 4496 Cedar Lakes Road
City, State, Zip Ripley, WV 25271

Name Liz Bjorlin
Title Director, Customer Accounting and Analysis
Address 301 Carlson Pkwy, Ste. 400
City, State, Zip Minnnetonka, MN 55305

Contact Darrell Carter
Phone 304-558-0573
Fax 304-372-3312
E-mail dcarter@wvda.us

Contact Jim Ruhling
Phone 412-793-7601
Fax 952-258-4940
E-mail james.ruhling@michaelfoods.com

Web Address www.state.wv.us/admin/purchase/vrc

Web Address www.michaelfoods.com

Signature _____

Signature  _____

Date _____

Date 3/23/15

Period of Agreement: This Agreement shall become effective on APRIL 1, 2015 and will terminate on MARCH 31, 2016.

- Value Pass Through Systems.** State Agency will indicate which value pass through systems are acceptable in their State. Processor will indicate which value pass through systems they desire to use in the State and have been approved by USDA in the NPA (National Processing Agreement).

Permitted By State	Value Pass Through System	Selected by Processor
	Direct Discount	
	Refund	
	Indirect Discount (net off invoice)*	
	Alternate Value Pass Thru System* (requires FNS approval)	
THIS IS THE ONLY VPT CURRENTLY UTILIZED IN WV	Fee for Service – billed by processor	x
	Fee for Service – billed by distributor	

*Sales Verification Required

ADDENDUM ACKNOWLEDGEMENT FORM
SOLICITATION NO.: AGR1500000017

Instructions: Please acknowledge receipt of all addenda issued with this solicitation by completing this addendum acknowledgment form. Check the box next to each addendum received and sign below. Failure to acknowledge addenda may result in bid disqualification.

Acknowledgment: I hereby acknowledge receipt of the following addenda and have made the necessary revisions to my proposal, plans and/or specification, etc.

Addendum Numbers Received:

(Check the box next to each addendum received)

- | | |
|--|--|
| <input checked="" type="checkbox"/> Addendum No. 1 | <input type="checkbox"/> Addendum No. 6 |
| <input type="checkbox"/> Addendum No. 2 | <input type="checkbox"/> Addendum No. 7 |
| <input type="checkbox"/> Addendum No. 3 | <input type="checkbox"/> Addendum No. 8 |
| <input type="checkbox"/> Addendum No. 4 | <input type="checkbox"/> Addendum No. 9 |
| <input type="checkbox"/> Addendum No. 5 | <input type="checkbox"/> Addendum No. 10 |

I understand that failure to confirm the receipt of addenda may be cause for rejection of this bid. I further understand that any verbal representation made or assumed to be made during any oral discussion held between Vendor's representatives and any state personnel is not binding. Only the information issued in writing and added to the specifications by an official addendum is binding.

Michael Foods, Inc.

Company

Authorized Signature

3/23/15

Date

NOTE: This addendum acknowledgement should be submitted with the bid to expedite document processing.
Revised 6/8/2012

**COOKED FROZEN
COLBY CHEESE OMELETS**

**KEEP FROZEN AT 0°F OR BELOW
DO NOT REFREEZE**

INGREDIENTS: EGG PATTY: WHOLE EGGS, WATER, SOYBEAN OIL, MODIFIED FOOD STARCH, SALT, WHEY SOLIDS, NONFAT DRY MILK, AND CITRIC ACID. FILLING: PASTEURIZED PROCESS COLBY CHEESE (COLBY CHEESE (MILK, CHEESE CULTURE, SALT, ENZYMES), WATER, CREAM, SODIUM PHOSPHATE, SORBIC ACID (PRESERVATIVE), COLOR ADDED (PAPRIKA AND ANNATTO))



**46025-14689
OMELETES DE QUESO
COLBY CONGELADAS**

**MANTENER CONGELADO A -18°C O MENOS
NO CONGELAR DE NUEVO**

INGREDIENTES: TORTITA DE HUEVO: HUEVOS ENTEROS, AGUA, ACEITE DE SOYA, ALMIDÓN ALIMENTICIO MODIFICADO, SAL, SÓLIDOS DEL SUERO, LECHE DESCREMADA EN POLVO Y ÁCIDO CÍTRICO. RELLENO: QUESO COLBY PASTEURIZADO (QUESO COLBY [LECHE, CULTIVOS DE QUESO, SAL, ENZIMAS], AGUA, CREMA, FOSFATO SÓDICO, ÁCIDO SÓRBICO [CONSERVANTE], COLOR AÑADIDO [PIMENTÓN Y ANATO/ACHIOTE]).

CN 083098
EACH 2.10 OZ. SERVING OF COOKED FROZEN OMELETS PROVIDES 2.00 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 02/12)
CN



CN 083098
UNA PORCIÓN DE 2.10 OZ. DE OMELETTE CONGELADA PROPORCIONA EL EQUIVALENTE A 2.00 OZ DE ALIMENTO ALTERNATIVO A LA CARNE PARA CUBRIR LOS REQUISITOS BÁSICOS DEL PATRÓN DE COMIDA EN NUTRICIÓN INFANTIL. (EL USO DE ESTE LOGO Y LA DECLARACIÓN ESTÁN AUTORIZADOS POR EL FOOD AND NUTRITION SERVICE DEL USDA 02/12)
CN

INSPECCIONADO POR EL DEPT. DE AGRICULTURA DE EE.UU. DE ACUERDO CON LOS REQUISITOS DEL SAN (FNS).

**175 COUNT 2.1 OZ PORTIONS (175 PORCIONES DE 2.1 OZ)
NET WT. (PESO NETO) 22.9 LBS (10.38 Kg)**

DISTRIBUTED BY / DISTRIBUIDO POR
Michael Foods Inc.
Minnetonka, MN 55305
1-877-367-3447 (1-877-FOR EGG\$)



1 07 46025 14689 3

COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

**TRADITIONAL
SCRAMBLED EGG MIX**
Frozen Egg Product



PASTEURIZED - HOMOGENIZED

**KEEP FROZEN AT 0 F OR BELOW
DO NOT REFREEZE**

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

071162
 ONE POUND (16 OZ) FROZEN SCRAMBLED EGG MIX PROVIDES 13.5 OZ EQUIVALENT MEAT ALTERNATE FOR THE
 FOLD NUTRITION MEAL PATTERN REQUIREMENTS (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE
 FOOD AND NUTRITION SERVICE (USDA) (05/00)

**6 - 5 LB BAGS (6 BOLSAS DE 5 LB)
NET WT. (PESO NETO) 30 LBS (13.61 Kg)**

DISTRIBUTED BY / DISTRIBUIDO POR:
Michael Foods, Inc.
Miltonka, MN 55305
1-877-367-3447 (1-877-FOR-EGGS)



L342

46025-54232

**MEZCLA DE HUEVO REVUELTO
TRADICIONAL**

Producto de huevo congelado

PASTEURIZADO - HOMOGENEIZADO

**MANTENER CONGELADO A -18 C O MENOS
NO CONGELAR DE NUEVO**

INGREDIENTES: HUEVOS ENTEROS, SUERO, LECHE DESCREMADA, GOMO XANTANA, ACIDO CITRICO, 0.12% DE AGUA COMO VEHICULO PARA EL ACIDO CITRICO

071162
 UNA LIBRA (16 OZ) DE MEZCLA CONGELADA PARA HUEVOS REVUELTOS PROPORCIONA EL EQUIVALENTE A 13.5 OZ
 DE ALIMENTO ALTERNATIVO A LA CARNE PARA CUBRIR LOS REQUISITOS BASICOS DEL PATRON DE COMIDA EN
 NUTRICION INFANTIL. EL USO DE ESTE LOGO Y LA DECLARACION ESTAN AUTORIZADOS POR EL SERVIDO DE
 ALIMENTO Y NUTRICION (FOOD AND NUTRITION SERVICE) DEL DEPARTAMENTO DE AGRICULTURA DE ESTADOS
 UNIDOS (USDA) (05/00)



1 07 46025 54232 9

COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS



January 2, 2015

To Whom It May Concern:

This letter serves to verify that the following item, which is not currently CN labeled or inspected, but was manufactured in compliance with the CN program, should meet the Meat/Meat Alternate equivalency.

46025-64102-00 4/5 lb bag, Hard Cooked Egg, Frozen Natural Diced, Table Ready
1.0 oz serving equals to 1.0 oz equivalent or 1.763 oz (3 TBSP) serving should equal
1.75 oz equivalent meat/meat alternate for the Child Nutrition Meal Pattern Requirements

If you have any questions, please contact Customer Service at 1.800.328.5474.

Sincerely,

Cathy Spicer
Corporate Quality, Customer Request Coordinator
Michael Foods, Inc.



COPY, NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

MAPLE GLAZED WHOLE GRAIN FRENCH TOAST STICKS

KEEP FROZEN AT 0°F OR BELOW - DO NOT REFREEZE (U) D

INGREDIENTS: BREAD: Whole Wheat Flour, Water, Wheat Gluten, Sugar, Yeast, Soybean Oil, Salt, Ethoxylated Mono-and Diglycerides, Calcium Propionate (preservative), Cellulose, Sorbitol, Monosodium Phosphate, Corn Starch, Soy Lecithin, Azodicarbonamide. EGG BATTER: Whole Eggs, Whole Milk, Sugar. Contains 2% or Less of the Following: Salt, Natural Vanilla Flavor (water, alcohol, propylene glycol, invert syrup, natural flavors, vanilla extract and (aroma), Xanthan Gum, Citric Acid. MAPLE GLAZE: Soybean Oil, Sugar, Vegetable Mono and Diglycerides, Natural Flavors, Salt.



46025-75010

TORREJA INTEGRAL CON GLASEADO SABOR ARCE

MANTENER CONGELADO A -18°C O MENOS - NO CONGELAR DE NUEVO

INGREDIENTES: PAN: harina de trigo integral, agua, gluten de trigo, azúcar, levadura, aceite de soya, sal, mono y diglicéridos estabilizados, propionato de calcio (conservador), sulfato de calcio, fosfato monobásico, almidón de maíz, lecitina de soya, azodicarbonamida. BATIDO DE HUEVO: huevos enteros, suero de leche, azúcar. Contiene 2% o menos de lo siguiente: sal, sabor natural de vainilla (agua, alcohol, glicerol propileno, jarabe invertido, sabores naturales, extracto de vainilla y color caramelo), goma xantana, ácido cítrico. GLASEADO DE ARCE: extracto de soya, azúcar, miel y edulcorantes de origen vegetal, sabores naturales, sal.

089257

CH

CN

EACH 2.90 OZ PORTION (THREE STICKS) PROVIDES 100% EQUIVALENT GRAINS FOR THE CHILD NUTRITION MEAL PATTERN REQUIREMENTS. (SEE THE FOOD AND NUTRITION SERVICE, USDA (1-13)).

LOGO AND STATEMENT AUTHORIZED BY

CH

INSPECTED BY THE U.S. DEPARTMENT OF AGRICULTURE IN ACCORDANCE WITH FEDERAL MEAL REQUIREMENTS

089257

CN

CN

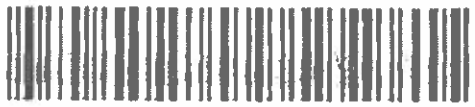
CADA PORCIÓN DE 2.90 OZ (3 BARRITAS) PROPORCIONA EL EQUIVALENTE A 100% DE ALMOSNOS ALTERNATIVOS A LA CERVEZA Y 1.00 PORCIÓN DE PAN PARA CUBRIR LOS REQUISITOS BÁSICOS DEL PATTERN DE ALIMENTACIÓN EN NUTRICIÓN INFANTIL. (EL USO DE ESTE LOGO Y LA DECLARACIÓN ESTÁN AUTORIZADOS POR EL SERVICIO DE NUTRICIÓN SERVYCE DEL USDA (1-13)).

CN

INSPECCIONADO POR EL DEPT. DE AGRICULTURA DE EE.UU. DE ACUERDO CON LOS REQUISITOS DEL PLAN SAN (FNS)

85 - 2.90 OZ SERVINGS (3 STICKS PER SERVING) CONTAINS A MINIMUM OF 255 STICKS / 85 PORCIONES DE 2.90 OZ (3 BARRITAS POR PORCIÓN)
CONTIENE UN MÍNIMO DE 255 BARRITAS NET WT. (PESO NETO) 15.41 LBS (6.99 Kg)

DISTRIBUTED BY: DISTRIBUIDOR:
M. J. Hoff Foods, Inc.
17000 W. 13th St., Suite 100
Overland Park, MO 66204
Tel: 316-945-3447 (1-877-448-6651)



1 07 46025 75010 6

COPY, NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

WHOLE GRAIN FRENCH TOAST STICKS

KEEP FROZEN AT 0°F OR BELOW - DO NOT REFREEZE (U) D

INGREDIENTS: BREAD: Whole Wheat Flour, Water, Wheat Gluten, Sugar, Yeast, Soybean Oil, Salt, Ethoxylated Mono and Diglycerides, Calcium Propionate (preservative), Calcium Sulfate, Mono calcium Phosphate, Corn Starch, Soy Lecithin, Azodicarbonamide, EGG BATTER: Whole Eggs, Whey (milk), Sugar. Contains 2% or Less of the Following: Salt, Natural Vanilla flavor (water, alcohol, propylene glycol, invert syrup, natural flavors, vanilla extract and caramel color), Xanthan Gum, Citric Acid.

PAPETTI'S

Table Ready

46025-75011

BARRITAS DE TORREJA INTEGRALES

MANTENER CONGELADO A -18°C O MENOS - NO CONGELAR DE NUEVO

INGREDIENTES: PAN: harina de trigo integral, agua, gluten de trigo, azúcar, levadura, aceite de soya, sal, mono y diglicéridos etoxilados, propionato de calcio (conservador), sulfato de calcio, levadura monóxica, almidón de maíz, lecitina de soya, azúcares aromáticos. BATIDO DE HUEVO: huevos enteros, suero de leche, azúcar. Contiene 2% o menos de lo siguiente: sal, sabor natural de vainilla (agua, alcohol, glicol propileno, jarabe invertido, sabores naturales, extracto de vainilla y color caramelo), goma xantana, ácido cítrico.

CN 889253
 EACH TABLE SERVING (THREE STICKS) CONTAINS 2.60 OZ (73.9g) OF WHOLE GRAIN FRENCH TOAST STICKS EQUIVALENT TO 1.00 OZ (28.3g) EQUIVALENT SERVING AND 1.00 OZ EQUIVALENT SERVING FOR THE CHILD NUTRITION MEAL PATTERNS REQUIREMENTS (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE (USDA 11-131)

IN THE U.S. DEPT. OF AGRICULTURE IN AGREEMENT WITH THE FOOD AND NUTRITION SERVICE

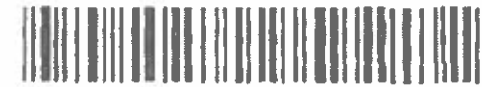
CN 099257
 CADA PORCIÓN DE 2.60 OZ (73.9g) EQUIVALENTE A 1.00 OZ (28.3g) EQUIVALENTE DE ALIMENTO INTEGRAL PROPORCIONAN EL EQUIVALENTE A 1.00 OZ DE ALIMENTO ALTERNATIVO A LA CARNE Y 1.00 PORCIÓN DE PAN PARA LOS REQUISITOS (EL USO DE ESTE LOGO Y LA DECLARACIÓN ESTÁN AUTORIZADOS POR EL FOOD AND NUTRITION SERVICE DEL USDA 11-131)

INSPECCIONADO POR EL DEPT. DE AGRICULTURA DE E.E.U.U. DE ACUERDO CON LOS REQUISITOS (USDA 11-131)

100 - 2.60 OZ SERVINGS (3 STICKS) / 100 PORCIONES DE 2.60 OZ (3 BARRITAS)
 NET WT. (PESO NETO) 16.25 LBS (7.37 Kg)

DISTRIBUTED BY / DISTRIBUIDO POR
 Papetti's Inc.
 4000 Larkin Ave. N.W. S.S. 935
 1-877-767-7647 (1-877-402-6639)

INDIVIDUALLY WRAPPED



1 07 46025 75011 3

COPY, NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

CINNAMON GLAZED WHOLE GRAIN FRENCH TOAST STICKS

KEEP FROZEN AT 0°F OR BELOW - DO NOT REFREEZE ^U D

INGREDIENTS: BREAD: Whole Wheat Flour, Water, Wheat Gluten, Sugar, Yeast, Soybean Oil, Salt, Ethoxylated Mono and Diglycerides, Calcium Propionate (preservative), Calcium Sulfate, Monocalcium Phosphate, Corn Starch, Soy Lecithin, Azodicarbonamide. EGG BATTER: Whole Eggs, Whey (milk), Sugar. Contains 2% or Less of the Following: Salt, Natural Vanilla flavor (water, alcohol, propylene glycol, invert syrup, natural flavors, vanilla extract and caramel color), Xanthan Gum, Citric Acid. CINNAMON GLAZE: Soybean Oil, Sugar, Cinnamon, Vegetable Mono and Diglycerides, Salt, Natural Flavors, Beta Carotene (color), Vitamin A Palmitate.

PAPETTI'S

Table Ready

46025-75012

TORREJA INTEGRAL CON GLASEADO A LA CANELA

MANTIENER CONGELADO A -18°C O MENOS - NO CONGELAR DE NUEVO

INGREDIENTES: PAN: harina de trigo integral, agua, gluten de trigo, azúcar, levadura, aceite de soja, sal, mono y diglicéridos etoxilados, propionato de calcio (conservador), sulfato de calcio, fosfato monobásico, almidón de maíz, lecitina de soja, azodicarbonamida. BATIDO DE HUEVO: huevos enteros, suero de leche, azúcar. Contiene 2% o menos de lo siguiente: sal, sabor natural de vainilla (agua, alcohol, glicol propileno, jarabe invertido, sabores naturales, extracto de vainilla y color caramelo), goma xantana, ácido cítrico. GLASEADO DE CANELA: aceite de soja, azúcar, canela, mono y diglicéridos de origen vegetal, sal, sabores naturales, beta-caroteno (color), palmitato de vitamina A.

CN 849254
Each 2.90 oz. serving (3 sticks, 0.967 oz.) of Cinnamon Glazed Whole Grain French Toast Sticks provides 1.00 oz. equivalent meat and 1.00 oz. equivalent grains for the Child Nutrition Meal Pattern requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 11-13).

APPROVED BY THE
U.S. DEPARTMENT OF AGRICULTURE
IN ACCORDANCE WITH
FEDERAL REGULATIONS

CN 089254
UNA PORCIÓN DE 2.90 OZ (3 BARRITAS) CONTIENE 1.00 ONZ EQUIVALENTE DE PROTEÍNA Y 1.00 ONZ EQUIVALENTE DE CEREALES PARA CUBRIR LOS REQUISITOS BÁSICOS DE LA ALIMENTACIÓN DE LOS NIÑOS EN NUTRICIÓN INFANTIL. (EL USO DE ESTE LOGO Y LA DECLARACIÓN ESTÁN AUTORIZADOS POR EL SERVICIO DE ALIMENTACIÓN Y NUTRICIÓN DEL USDA 11-13).

INSPECCIONADO POR EL
DEPT. DE AGRICULTURA DE EE. UU.
DE ACUERDO CON LOS
REQUISITOS DE LA LNSM (FNS)

85 SERVINGS (3 STICKS PER SERVING) CONTAINS A MINIMUM OF 255 STICKS
85 PORCIONES (3 BARRITAS POR PORCIÓN) CONTIENE UN MÍNIMO DE 255 BARRITAS
NET WT. (PESO NETO) 15.41 LBS (6.99 Kg)

DISTRIBUTED BY / DISTRIBUIDO POR:
Michael Foods, Inc
Minnetonka, MN 55305
1-877-367-3447 (1-877-FOR-EGGS)

BULK PACK



1 07 46025 75012 0

COPY, NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

STRAWBERRY BANANA GLAZED WHOLE GRAIN FRENCH TOAST STICKS

KLEP FROZEN AT 0°F OR BELOW - DO NOT REFREEZE (U) D

INGREDIENTS: BREAD: Whole Wheat Flour, Water, Wheat Gluten, Sugar, Yeast, Soybean Oil, Salt, Ethoxylated Mono-and Diglycerides, Calcium Propionate (preservative), Calcium Sulfate, Monocalcium Phosphate, Corn Starch, Soy Lecithin, Atrodox-banarize. EGG BATTER: Whole Eggs, Whey (milk), Sugar. Cores as 2% or Less of the Following: Salt, Natural Vanilla Flavor (water, alcohol, propylene glycol, invert syrup, natural flavors, vanillin extract and essential oil), Xanthan Gum, Citric Acid. STRAWBERRY BANANA GLAZE: Soybean Oil, Sugar, Vegetable Monoand Diglycerides, Natural Flavors, Salt, Red 40 Lake, Beta Carotene (color), Vitamin A Palmitate.



46025-75013

BARRITAS DE TORREJA CON GLASEADO SABOR FRESA-PLÁTANO

MANTENER CONGELADO A -18°C O MENOS - NO CONGELAR DE NUEVO

INGREDIENTES: PAN: harina de trigo integral, agua, gluten de trigo, azúcar, levadura, aceite de soja, sal, mono y diglicéridos etoxilados, propionato de calcio (conservador), sulfato de calcio, lactato monocálcico, almidón de maíz, lactato de soja, acetilacetato. SALTADO DE HUEVO: huevo entero, agua de leche, azúcar. Cores as 2% o menos de lo siguiente: sal, sabor natural de vainilla (agua, alcohol, glicol propileno, goma invertida, sabores naturales, extracto de vainilla y color caramelo), goma xantana, ácido cítrico. GLASEADO DE FRESA Y BANANA: aceite de soja, azúcar, mono y diglicéridos de origen vegetal, sabores naturales, sal, rojo 40 Lake, beta-caroteno (color), palmitato de vitamina A.

CH 029254

THREE (3) 9.07 OZ STRAWBERRY BANANA GLAZED WHOLE GRAIN FRENCH TOAST STICKS PROVIDES 1 CO OZ EQUIVALENT MEAT ALTERNATE AND 1.01 OZ EQUIVALENT WHOLE GRAINS FOR THE CHILD NUTRITION MEAL PATTERNS REQUIREMENTS (USDA 2011-12) (SEE LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE (TEL US04 09-10)).

CH

CH

U.S. DEPARTMENT OF AGRICULTURE

INSPECTED AND APPROVED FOR EXPORT WITH

CH

CH 099256

THREE (3) 9.07 OZ DE TORREJA CON GLASEADO SABOR FRESA-PLÁTANO PROPORCIONA EL EQUIVALENTE A 1.01 OZ DE ALIMENTO ALTERNATIVO A LA CARNE Y 1.01 OZ DE PAN PARA CUBRIR LOS REQUISITOS BÁSICOS DEL PATRÓN DE COMIDA PARA EL NIÑO INFANTIL (EL USO DE ESTE LOGO Y LA DECLARACIÓN ESTÁN AUTORIZADOS POR EL FOOD AND NUTRITION SERVICE (TEL US04 09-10)).

CH

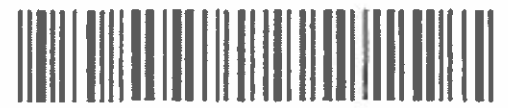
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INSPECCIONADO POR EL DEPT. DE AGRICULTURA PARA CUBRIR LOS REQUISITOS BÁSICOS DEL PATRÓN DE COMIDA PARA EL NIÑO INFANTIL (EL USO DE ESTE LOGO Y LA DECLARACIÓN ESTÁN AUTORIZADOS POR EL FOOD AND NUTRITION SERVICE (TEL US04 09-10)).

CH

85 - 2.90 OZ SERVINGS (3 STICKS PER SERVING) CONTAINS A MINIMUM OF 255 STICKS / 85 PORCIONES DE 2.90 OZ (3 BARRITAS POR PORCIÓN)
CONTIENE UN MÍNIMO DE 255 BARRITAS NET WT. (PESO NETO) 15.41 LBS (6.99 Kg)

DISTRIBUTED BY / DISTRIBUIDO POR
Michael Foods, Inc.
Minnetonka, MN 55305
1-877-367-3467 (1-877-FOD-EGGS)



1 07 46025 75013 7

COPY, NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

**WHOLE GRAIN
FRENCH TOAST STICKS**

KEEP FROZEN AT 0°F OR BELOW • DO NOT REFREEZE

INGREDIENTS: BREAD: Whole Wheat Flour, Water, Wheat Gluten, Sugar, Yeast, Soybean Oil, Salt, Ethoxylated Mono- and Diglycerides, Calcium Propionate (preservative), Calcium Sulfate Monocalcium Phosphate, Corn Starch, Soy Lecithin, Azodicarbonamide. EGG BATTER: Whole Eggs, Whole (milk), Sugar. Contains 2% or Less of the Following: Salt, Natural Vanilla Flavor (water, alcohol, propylene glycol, sweet syrup, natural) Flavors, vanilla extract and caramel color), Xanthan Gum, Citric Acid.



46025-75016

**BARRITAS DE
TORREJA INTEGRALES**

MANTENER CONGELADO A -18 C O MENOS - NO CONGELAR DE NUEVO

INGREDIENTES: PAN: harina de trigo integral, agua, gluten de trigo, levadura, aceite de soja, sal, mono y diglicéridos etoxilados, propionato de calcio (conservador), sulfato de calcio, fosfato monocalcico, almidón de maíz, harina de soja, azodicarbonamida. BATIDO DE HUEVO: huevos enteros, suero de leche, azúcar. Contiene 2% o menos de lo siguiente: sal, sabor natural de vainilla (agua, alcohol, gliceril propileno, jarabe invertido, sabores naturales, extracto de vainilla y color caramelo), goma xantana, ácido cítrico

CN 211751

Each 2.60 oz serving (3 sticks) of Whole Grain French Toast Sticks provides 1.00 oz equivalent whole grains and 1.00 oz equivalent grains for the child nutrition meal program. Use of this logo and statement are restricted by the Food and Nutrition Service, USDA (11-13).

CN

100% WHOLE GRAIN
100% WHOLE GRAIN
100% WHOLE GRAIN

CN 211751

Cada porción de 2.60 oz (3 barras) de torreja integral proporciona 1.00 oz de alimento alternativo a la carne y 1.00 porción de pan para el programa de comidas escolares. El uso de este logo y la declaración está restringido por el Servicio de Alimentos y Nutrición del USDA (11-13).

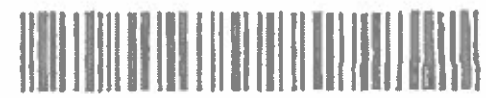
CN

INSPECCIONADO POR EL
DEPT. DE AGRICULTURA Y
DE COMERCIO DE LOS
ESTADOS UNIDOS (USDA)

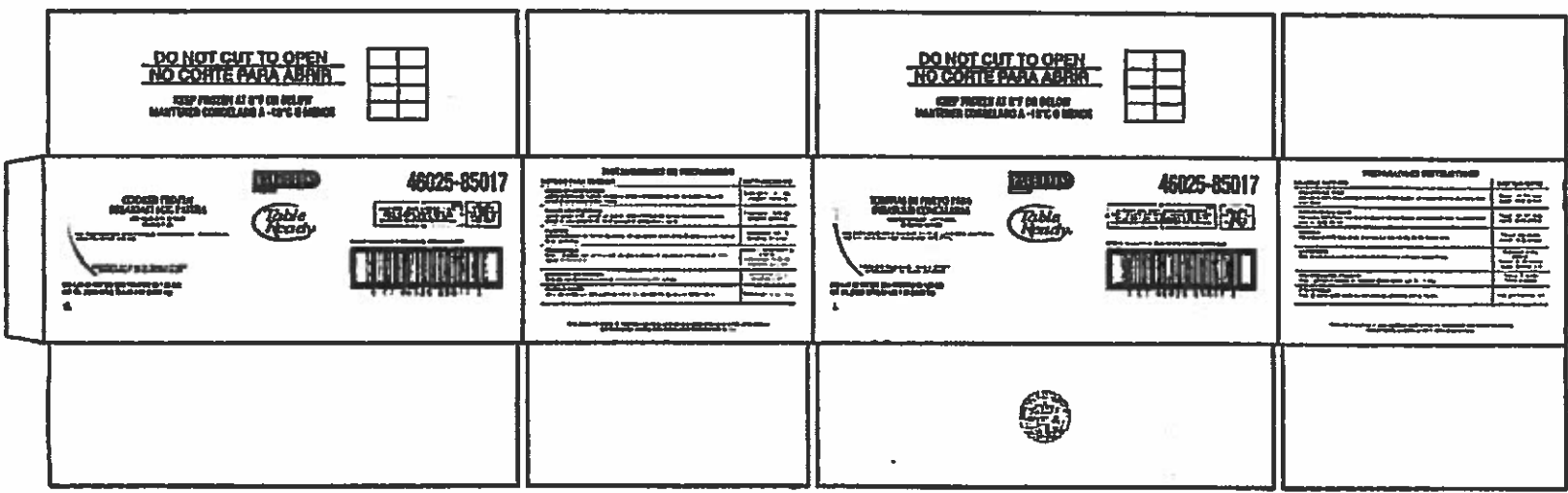
100 - 2.60 OZ SERVINGS (3 STICKS) / 100 PORCIONES DE 2.60 OZ (3 BARRITAS)
NET WT. (PESO NETO) 16.25 LBS (7.37 Kg)

DISTRIBUTED BY / DISTRIBUIDO POR
McLoud Foods Inc.,
Minesota, USA 55335
1-877-252-7217 (1-877-462-7217)

BULK PACK



1 07 46025 75016 8



COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

PREPARATIONS INSTRUCTIONS

HEATING METHOD	INSTRUCTIONS
CONVECTION OVEN Heat oven to 325°F. Place single layer of patties in foil and microwave pan covered with no-stick cooking spray. Do not cover.	Reheat: 15-17 minutes Preheat: 15-20 minutes
CONVENTIONAL OVEN Heat oven to 325°F. Place single layer of patties in foil and microwave pan covered with no-stick cooking spray. Cover and flip by with foil.	Reheat: 17-25 minutes Preheat: 20-25 minutes
GRIDDLE Heat griddle to 200°F. Place patties on griddle. Turn over half way through cooking time.	Reheat: 3-4 minutes Preheat: 40-50 minutes
MICROWAVE Place 1 - 2 patties in zippered microwave baggie with lid. Cover with plastic wrap and vent.	Reheat: 1-2 minutes Preheat: 40-50 minutes
FRIDGES/REFS & STEAMER Place single layer of patties in foil zippered baggie with lid and vent.	Reheat: 2 minutes Preheat: 3 minutes
STEWABLE Place full load of frozen patties in a steerable pan. Set for portion of steamer.	Reheat: 1 to 1 1/2 cups oven

*Note: Due to variations in oven requirements, heating time and temperatures may require adjustment. Product should be heated to 165°F internal temperature.

CH **05/01/11** CH
 A 1.25 OZ. SERVING OF BREAKFAST EGG PATTIES PROVIDES 1.00 OZ. EQUIVALENT MEAL ALTERNATE FOR THE CHILD NUTRITION MEAL PATTERNS REQUIREMENTS. PLEASE SEE THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND DRUG ADMINISTRATION, USDA 03-031.

U.S. DEPT. OF AGRICULTURE
 FOOD SAFETY AND INSPECTION SERVICE



46025-85017



COOKED FROZEN BREAKFAST EGG PATTIES
 KEEP FROZEN AT 0°F OR BELOW
 DO NOT REHEAT

REHEATING: OVEN (325°F), CONVECTION (325°F), MICROWAVE (200°F), GRIDDLE (200°F), STEAMER (200°F), STEWABLE (200°F)

NET WT. (FROZEN NET WT.) 23 LBS 7 OZ (10.62 kg)

PROCESADO DE LA AREA DE EMPAQUE PRODUCCION PROCESADO DONADO

1 07 46025 85017 2

To obtain printing dies contact:



PACKAGING GRAPHICS INC
 438 COMMERCE LANE WEST BERLIN, NJ 08009
 1-855-767-8000 FAX 1-855-767-8769
 sales@packaginggraphics.com

COLOR: BLACK
1714-1100-0612

CAUTION: Check this miniature carefully for copy, color reference, size, and layout. Our responsibility ends with the replacement of any incorrect die or coloration. WE ARE NOT RESPONSIBLE FOR INCORRECTLY PRINTED CARTONS

8/28/12
PGI JOB # 106836

**COOKED FROZEN
SCRAMBLED EGGS**

FOR INSTITUTIONAL USE ONLY

**KEEP FROZEN AT 0°F OR BELOW
DO NOT REFREEZE**

INGREDIENTS: WHOLE EGGS, SKIM MILK, SOY BEAN OIL, MODIFIED CORN STARCH, SALT, XANTHAN GUM, LIQUID PEPPER EXTRACT, CITRIC ACID, NATURAL AND ARTIFICIAL BUTTER FLAVOR (BUTTER (CREAM), LIPOLYZED BUTTER OIL, MEDIUM CHAIN TRIGLYCERIDES, NATURAL AND ARTIFICIAL FLAVORS, SOYBEAN OIL, ANNATTO EXTRACT)

CN 067294
ONE POUND (16 OZ) SCRAMBLED EGG BLEND PROVIDES 16.29 OZ EQUIVALENT MEAL ALTERNATE FOR THE CHILD NUTRITION MEAL PATTERN REQUIREMENTS. USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 07/94. CN

**4 - 5 LB BAGS (4 BOLSAS DE 5 LIBRAS)
NET WT. (PESO NETO) 20 LBS (9.07 Kg)**

DISTRIBUTED BY - DISTRIBUIDO POR
Michael Foods, Inc.
Minnetonka, MN 55305
1-377-3673 (447) 1-877-FOR EGGSS



INSPECTED BY THE
U.S. DEPT. OF AGRICULTURE
IN ACCORDANCE WITH
FNS REQUIREMENTS

46025-85019

**HUEVOS REVUELTOS
COCINADOS Y CONGELADOS**

SÓLO PARA USO INSTITUCIONAL

**MANTENER CONGELADO A -18°C O MENOS
NO CONGELAR DE NUEVO**

INGREDIENTES: HUEVOS ENTEROS, LECHE DESCREMADA, ACEITE DE SOYA, ALMIDÓN DE MAÍZ MODIFICADO, SAL, GOMA XANTANA, EXTRACTO DE PIMIENTA LÍQUIDA, ÁCIDO CÍTRICO, SABOR NATURAL Y ARTIFICIAL DE MANTEQUILLA (MANTEQUILLA (CREMA), ACEITE DE MANTEQUILLA LIPOLYZADA, TRIGLICÉRIDOS DE CADENA MEDIA, SABORES NATURALES Y ARTIFICIALES, ACEITE DE SOYA, EXTRACTO DE ANATO/ACHOTE)

CN 067294
UNO LIBRA (16 OZ) DE MEZCLA DE HUEVO REVUELTO PROPORCIONA EL EQUIVALENTE A 16.29 OZ DE ALIMENTO ALTERNATIVO A LA CARNE PARA CUMPLIR LOS REQUISITOS BÁSICOS DEL PATRÓN DE COMIDA EN NUTRICIÓN INFANTIL. (EL USO DE ESTE LOGO Y LA DECLARACIÓN ESTÁN AUTORIZADOS POR EL FOOD AND NUTRITION SERVICE DEL USDA. CN

INSPECTED BY THE
U.S. DEPT. OF AGRICULTURE
IN ACCORDANCE WITH
FNS REQUIREMENTS

COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS



Front of Ply 1
(4.0" x 10.0")

COOKED FROZEN COLBY CHEESE OMELETS

KEEP FROZEN AT 0°F OR BELOW
DO NOT REFREEZE

INGREDIENTS: EGG PATTY: WHOLE EGGS, WATER, SOYBEAN OIL, MODIFIED FOOD STARCH, SALT, WHEY SOLIDS, NONFAT DRIED MILK AND CITRIC ACID. FILLING: PASTEURIZED PROCESS COLBY CHEESE (COLBY CHEESE (MILK, CHEESE CULTURE, SALT, ENZYMES), WATER, CREAM, SODIUM PHOSPHATE, SORBIC ACID (PRESERVATIVE), COLOR ADDED (PAPRIKA AND ANNATTO))

083099
EACH 2.1 OZ. SERVING OF COOKED FROZEN OMELETS PROVIDES 2.00 OZ. EQUIVALENT MEAT ALTERNATE FOR THE CHILD NUTRITIONAL MEAL PATTERN REQUIREMENTS. USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 02/12).

PREPARED BY THE U.S. DEPT. OF AGRICULTURE IN ACCORDANCE WITH FEDERAL REGULATIONS



46025-85137

OMELETTES DE QUESO COLBY CONGELADAS

MANTENER CONGELADO A -18°C O MENOS
NO CONGELAR DE NUEVO

INGREDIENTES: TORTITA DE HUEVO (HUEVOS ENTEROS, AGUA, ACEITE DE SOYA, ALMIDÓN ALIMENTICIO MODIFICADO, SAL, SÓLIDOS DEL SUERO, LECHE DESCREMADA EN POLVO Y ACIHO CÍTRICO, HELLENÓ, QUESO COLBY PASTEURIZADO (QUESO COLBY (LACTINA, CULTIVOS DE QUESO, SAL, ENZIMAS), AGUA, CREMA, FOSFATO SÓDICO, ÁCIDO SORBICO (CONSERVANTE), COLOR AÑADIDO (PIMENTÓN Y ANATO) (CHOTE))

083099
UNA PORCIÓN DE 2.1 OZ. DE OMELETTE CONGELADA PROPORCIONA EL EQUIVALENTE A 2.00 OZ. DE ALIMENTO ALTERNATIVO A LA CARNE PARA CUBRIR LOS REQUISITOS BÁSICOS DEL PATRÓN DE COMIDA EN NUTRICIÓN INFANTIL. EL USO DE ESTE LOGO Y LA DECLARACIÓN ESTÁN AUTORIZADOS POR EL FOOD AND NUTRITION SERVICE DE: USDA 02/12)

PREPARED BY THE U.S. DEPT. OF AGRICULTURE IN ACCORDANCE WITH FEDERAL REGULATIONS

144 COUNT 2.1 OZ PORTIONS (144 PORCIONES DE 2.1 OZ)
NET WT. (PESO NETO) 18.9 LBS (8.57 Kg)

DISTRIBUTED BY / DISTRIBUIDO POR
Michael Foods, Inc.
Mantoloking, NJ 08859
877-367-2447 (1-877-FOR-EGGS)

COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS



107 46025 85137 7

To avoid delays, please approve this proof by end of day Thursday, April 5.

PN: 609703 (2456020-36)		ORDER: 326855		<input type="checkbox"/> Approved As Is		<input type="checkbox"/> Submit New Proof	
DESC: COOKED FROZEN COLBY CH OMLETS		1 07 46025 85137 7					
PANEL: Front of Ply 1		PROOF: 1		DATE: 4/4/2012			
CSR: Debbie Dart		FAX: +1 920-487-7097		Customer Signature _____ Date _____			
				When sending approval by fax, please send only this page.			
UNWIND	SEA BLUE	1NDZ RED	445 RED	PANTONE BLACK			
				UNWIND # 3 Right side of copy dispenses first			
2456020-36							



46025-14689-00 175/2.1 oz IW Colby Cheese Omelet CN

04/22/2013

Nutrition Facts	
Serving Size 1 omelet (60g)	
Servings Per Container 175	
Amount Per Serving	
Calories 130	Calories from Fat 90
% Daily Value*	
Total Fat 10g	15%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 165mg	55%
Sodium 300mg	13%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 7g	
Vitamin A 6%	Vitamin C 0%
Calcium 8%	Iron 4%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 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	

Contains Egg, Milk.



Product Specification Sheet
Revision: 0008 Revision Date: 04/04/2014

46025-14689-00

175/2.1 Oz. 5" Individually Wrapped Colby Cheese Omelet CN, Table Ready, PHE

Product Description

Individually Wrapped Omelet with Colby Cheese, CN (46025-14689-00) is an omelet containing Colby cheese as a filling and hand folded in the middle. This product is 5" x 2-1/2" in shape with a no browning color appearance. The texture is delicate with a smooth taste characteristic of an omelet. All product specifications will be met and no foreign material will be present. 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

Egg Patty: Whole Eggs, Water, Soybean Oil, Modified Food Starch, Salt, Whey Solids, Nonfat Dried Milk, and Citric Acid.

Filling: Pasteurized Process Colby Cheese (colby cheese (milk, cheese culture, salt, enzymes), water, cream, sodium phosphate, sorbic acid (preservative), color added (paprika and annatto)).

Physical Specifications

Description	Specifications
Aroma	Clean egg odor. Free of any spoilage or other off odors.
Color (See color chart)	No Browning Range: 0 - 3 Target: 0
DIMENSIONS	5" X 2 1/2" +/- 1/4" /SINGLE FLD
Defects	None
Flavor	Fresh, clean, and appealing egg taste. Free of off flavors.
Foreign Material	None.
Frozen Finished Label Weight	59.53 grams Range: 54.13g - 64.93g
Metal Detection	For ferrous, non-ferrous and stainless steel metal detection capability. 2.00 mm for Curds, Squares, Rounds and Fully Cooked Refrigerated Bags 3.00 mm for Omelets
Texture	Smooth texture with a tender bite.

Microbiological Specifications

Description	Specifications
Salmonella	Negative/100 g
SPC	< 10,000 cfu/g
L. monocytogenes	Negative/50 g
E. coli	< 10 cfu/g
Coliforms	< 10 cfu/g
Coagulase (+) Staph	< 10 cfu/g

Packaging Requirements

General Information

Description	Specifications
Case Dimension	15.875" x 13.125" x 13.750"
Product Count per Case	175
Case/Cubic Feet	1.660
Cases/Pallet	45
Cases/Layer	9
Gross Product Case Weight/Lbs (w/o pallet)	25.320
Net Product Weight/Lbs	22.968
Gross Product Case Weight/Lbs (w/pallet)	26.188

Plant Specific

Description	Value	Description	Value
PHE - Klingerstown			
Box, MFI-05, Wrapped CN Master	609363		
box dimension	15.000x12.125x8.500		
Label, Table Ready, Blank 4 x 10 (750)	610207		
Tape, Machine 3 IN	600390		
Chip Board 40 x 48 18 PT.	604353		
box dimension	0.000x0.000x0.000		
Wrap, Omelet Film Printed Colby	609365		

See Pallet Layout Report for pallet configuration.

Code Dating:

USE BY 04 APR 09 08:37 2 LOT0001K

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

Film Coding: 0001A XX (Flavor Desc.)

1. 0001 = Year, 1st day of the year; facility code

2. XX = Flavor Description (optional)

Transportation & Storage:

1. Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification.
2. 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:

1. Shelf Life of this product is 12 months from the packaging date provided it is kept frozen and 7 days refrigerated. Do not refreeze this product.

Kosher Statement:

This product is not kosher.

Allergen Assessment:

This product contains egg and milk protein and is therefore considered allergenic by Michael Foods, Inc. Egg Division.

Regulatory/Finished Product:

1. Product must meet all defined specifications and functionality requirements throughout the declared frozen shelf life.
2. All product is produced under a routine quality inspection in accordance with good manufacturing practices.
3. The daily average of the case weights on the case weight control chart will meet the label weight declared on the product label.
4. A 2.10 oz. serving of Cooked Frozen Omelets provides 2.00 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 12-04). CN# 061364 (P#1616-KL)

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



46025-54232-00 6/5 Lb Cook in Bag Trad. SEM, CN, PHE

04/22/2013

Nutrition Facts	
Serving Size 1/4 cup (55g)	
Servings Per Container about 41	
Amount Per Serving	
Calories 60	Calories from Fat 35
	% Daily Value*
Total Fat 4g	6%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 155mg	52%
Sodium 70mg	3%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars 1g	
Protein 5g	
Vitamin A 4%	• Vitamin C 0%
Calcium 4%	• Iron 4%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 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	

Contains Egg, Milk.



46025-54232-00

6/5 Lb. Cook in Bag Frozen Traditional Scrambled Egg Mix , CN, Froze'n Ready, PHE

Product Description

Frozen Traditional Scrambled Egg Mix (46025-54232-00) is a pasteurized liquid egg mix product that is packaged in 5 pound bags and frozen for longer shelf life. The product conforms to the requirements of the U.S. Food, Drug and Cosmetic Act and is packaged in a manner that will allow it to exceed the shelf life when stored at 0 degrees F. or below. This product is processed and packaged under USDA supervision. It will be tested and found to meet all USDA and Michael Foods, Inc. specifications before being released for sale.

Ingredient Listing

Whole Eggs, Whey, Skim Milk, Citric Acid, Xanthan Gum. 0.12% water added as carrier for citric acid.

Physical Specifications

Description	Specifications
Appearance	Frozen
Aroma	Clean egg odor. Free of any spoilage or other off odors.
Color	Typical of scrambled egg mix.
Flavor When Cooked	Fresh, clean, and appealing egg taste. Free of off flavors.
Foreign Material	None
Solids, Total	19.0% - 21.0%
Texture When Cooked	Smooth texture with a tender bite.
Viscosity	a. Initial Day: 15 - 450 CPS b. Method: Brookfield Viscometer c. Viscosity will increase with age.
Weight, Net	Target: 5 lbs.
pH	Initial Day: 6.3 - 6.6

Microbiological Specifications

Description	Specifications
Salmonella	Negative/100g
SPC	<10,000 cfu/g
E. coli	<10 cfu/g
Coliforms	<10 cfu/g
Coagulase (+) Staph	<10 cfu/g

Packaging Requirements

General Information

Description	Specifications
Case Dimension	19.625" x 13.000" x 5.000"
Product Count per Case	6
Case/Cubic Feet	0.740
Cases/Pallet	70
Cases/Layer	7
Gross Product Case Weight/Lbs (w/o pallet)	31.194
Net Product Weight/Lbs	30
Gross Product Case Weight/Lbs (w/pallet)	31.980

Plant Specific

Description	Value	Description	Value
MGW - Wakefield		PHE - Jersey Pride	
Tape, Machine, Clear, 2"	600003	Divider, 12"x19" Cryovac	600393
Divider, 12"x19" Cryovac	600393	box dimension	18.875x12.375x0.750
box dimension	18.875x12.375x0.750	Film, Clear 420mm 4.5 mil	600429
Box, #42 6/5# Bag, CNB	600398	Box, 010, 6/5lb, CNB, Regular	602279
box dimension	19.625x13.000x5.000	box dimension	19.625x13.000x5.000
Film, Clear, 840mm x 3700 ft.	613346	Label, 10x4 FrozeNReady, Pre-printed	610273
		Tape, 311-48mm x 914m 1000 yards	616213
		Chip Board 40 x 48 18 PT.	604353
		box dimension	0.000x0.000x0.000

See Pallet Layout Report for pallet configuration.

Code Dating:

Bag Coding: P1610 LOT 0001A

1. P1610 = Plant number

2. LOT 0001A = LOT Year, 1st day of the year; Facility Code

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 New Jersey; 1455/G, 01016/F Gaylord; 1127/L Lenox; 420/W Wakefield; 22/M Winnipeg; 1616/K Klingerstown

Transportation & Storage:

1. Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification.
2. 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. 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:

1. Shelf Life of this product is 1 year from the processing date, provided it is left unopened and kept frozen at a temperature of 0°F (-17.7°C) or below. Unopened product once thawed can be stored for a maximum of 7 days. Do not refreeze thawed product. After the package is opened, when stored and handled properly, the product should be used within three days.

Kosher Statement:

This product is kosher dairy (OUD) and is produced under O.U. supervision.

Allergen Assessment:

This product contains egg and milk protein and is therefore considered allergenic by Michael Foods, Inc./Egg Division.

Regulatory/Finished Product:

1. Product must meet all defined specifications and functionality requirements throughout the declared shelf life.
2. All product is produced under a routine quality inspection in accordance with good manufacturing practices.
3. This product is produced under continuous inspection by the USDA resident inspection staff.
4. 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)

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



46025-64102-00 4/5 lb bag Hard Cooked, Frz Natural Diced

01/31/2013

Nutrition Facts	
Serving Size 3 Tbsp (50g)	
Servings Per Container about 192	
Amount Per Serving	
Calories 80	Calories from Fat 50
% Daily Value*	
Total Fat 5g	8%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 185mg	62%
Sodium 70mg	3%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars 1g	
Protein 6g	
Vitamin A 6%	• Vitamin C 0%
Calcium 2%	• Iron 4%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 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	

Contains Egg.



Product Specification Sheet
Revision: 0007 Revision Date: 10/07/2013

46025-64102-00

4/5 Lb. Bag Hard Cooked Egg, Frozen Natural Diced, Table Ready, PHE

Product Description

Frozen Natural Cut, Diced Eggs (46025-64102-00) is an egg product which is diced, IQF frozen, and packed in 5 lb. bags. All product specifications will be met and no foreign material will be present. The product conforms to the requirements of the U.S. Food, Drug, and Cosmetic Act and is packaged in a manner that will allow it to exceed the declared shelf life when stored at 0 degrees or below.

Ingredient Listing

Hard Cooked Eggs. Citric Acid, Sodium Benzoate, and Nisin Preparation (as preservatives).

Physical Specifications

Description	Specifications
Appearance	Diced whole eggs, size: 1/4" x 1/2" x 1" (average)
Aroma	Clean egg odor. Free of any spoilage or other off odors.
Color	Typical of hard cooked eggs.
Fines	Maximum of 15% through a U.S #7 sieve.
Flavor	Fresh, clean, and appealing egg taste. Free of off flavors.
Foreign Material	None
Net Weight	Target: 5 lbs.
Texture	Typical of hard cooked eggs.

Microbiological Specifications

Description Salmonella	Specifications Negative/100 g
SPC	<10,000 cfu/g
L. monocytogenes	Negative/50 g
E. coli	<10 cfu/g
Coliforms	<10 cfu/g
Coagulase (+) Staph	<10 cfu/g

Packaging Requirements

General Information

Description	Specifications
Case Dimension	15.375" x 13.375" x 7.250"
Product Count per Case	4
Case/Cubic Feet	0.860
Cases/Pallet	81
Cases/Layer	9
Gross Product Case Weight/Lbs (w/o pallet)	21.156
Net Product Weight/Lbs	20
Gross Product Case Weight/Lbs (w/pallet)	21.835

Plant Specific

Description	Value	Description	Value
MGW - Wakefield		PHE - Jersey Pride	
Bag, Clear 54"x40"x82"	600383	Film, White Plain, Diced, WinPak	608105
Chip Board 40 x 48 18 FT.	604353	Box,FP31,30# Diced, Table Ready, PHE	609783
box dimension	0.000x0.000x0.000	box dimension	0.000x0.000x0.000
Ties, Metal Detectable	605845	Chip Board 40 x 48 18 FT.	604353
Tape, Machine, Clear, 2"	600003	box dimension	0.000x0.000x0.000
Film, White Plain, Diced, WinPak	608105	Tape, 311-48mm x 914m 1000 yards	616213
Box,FP31,30# Diced, Table Ready, PHE	609783		
box dimension	0.000x0.000x0.000		

See Pallet Layout Report for pallet configuration.

Code Dating:

Bag Code: USE BY 26 MAR 10 7 LOT 0001H

1. USE BY 26 MAR 10 = Use By Date
2. 7 = Filler/Line/Machine (Optional)
3. LOT 0001H = LOT; Year, 1st day of the year; NJ Further Process (W = Wakefield; F = Gaylord)

Case Code: USE BY 26 MAR 10 08:37 7 LOT 0001H

1. USE BY 26 MAR 10 = Use By Date
2. 08:37 = Military time
3. 7 = Filler/Line/Machine (Optional)
4. LOT 0001H = LOT; Year, 1st day of the year; NJ Further Process (W = Wakefield; F = Gaylord)

Transportation & Storage:

1. Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification.
2. 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. 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.
3. This product must be kept refrigerated (at or below 40°F) whenever possible during use. It may, however, be kept at room temperature (actual product temperature above 40°F, but below 75°F) for up to 3 hours. Discard any unused portion of the product. If the product has been left out for less than 20 minutes, it may be re-refrigerated for use the following day.

Shelf Life Statement:

1. Shelf life of this product is 1 year from the processing date, provided it is left unopened and kept frozen at a temperature of 0°F or below. After the package is opened and thawed, when stored and handled properly, the product should be used within five days.

Kosher Statement:

This product is kosher (OU) and is produced under O.U. supervision.

Allergen Assessment:

This product contains egg protein and is therefore considered allergenic by Michael Foods, Inc./Egg Division.

Regulatory/Finished Product:

1. Product must meet all defined specifications and functionality requirements throughout the declared shelf life.
2. All product is produced under a routine quality inspection in accordance with good manufacturing practices.
3. The daily average of the case weights on the case weight control chart will meet the label weight declared on the product label.

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



46025-75010-00 2.9 oz Maple Glaz Whole Gr French Toast Stick

Nutrition Facts	
Serving Size (82g)	
Servings Per Container	
Amount Per Serving	
Calories 210	Calories from Fat 80
% Daily Value*	
Total Fat 9g	14%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 105mg	35%
Sodium 270mg	11%
Total Carbohydrate 26g	9%
Dietary Fiber 2g	8%
Sugars 11g	
Protein 8g	
Vitamin A 4%	Vitamin C 0%
Calcium 8%	Iron 8%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 85g 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	

06/26/2014



Product Specification Sheet
Revision: 0001 Revision Date: 05/21/2014

46025-75010-00

85/2.9 oz Maple Glazed Whole Grain French Toast Stick, CN, Table Ready, PHE

Product Description

Maple Glazed Whole Grain French Toast, CN (46025-75010-00) is a bread product which has been sliced into 4" x 1.4" x 0.7" stick that is battered with an egg mixture, fully cooked, iced with maple glaze, and frozen. The texture of this product is a springy, tender slightly chewy bite characteristic of french toast. All product specifications will be met and no foreign material will be present. This product shall comply with all applicable regulations promulgated under the Federal Food, Drug & Cosmetic Act and applicable to state statutes and regulations.

Ingredient Listing

EGG BATTER: Whole Eggs, Whey (milk), Sugar. Contains 2% or Less of the Following: Salt, Natural Vanilla flavor (water, alcohol, propylene glycol, invert syrup, natural flavors, vanilla extract and caramel color), Xanthan Gum, Citric Acid.

BREAD: Whole Wheat Flour, Water, Wheat Gluten, Sugar, Yeast, Soybean Oil, Salt, Ethoxylated Mono and Diglycerides, Calcium Propionate (preservative), Calcium Sulfate, Monocalcium Phosphate, Corn Starch, Soy Lecithin, Potassium Iodate.

MAPLE GLAZE: Soybean Oil, Sugar, Vegetable Mono and Diglycerides, Natural Flavors, Salt.

Physical Specifications

Description	Specifications
Aroma	Clean egg with a slight maple odor. Free of any spoilage or other off odors.
Color	Lightly browned, 2-5
Dimensions	Slice Length: 4" Range: 3.75" - 4.25" Slice Width: 1.4" Range: 1.15" - 1.65" Thickness: 0.7" Range: 0.575" - 0.825"
Flavor	Fresh, clean and appealing taste, including egg, vanilla and maple flavor. Free of off flavors.
Foreign Material	None
Frozen Finished Label Weight	82.214 grams +/- 6 grams (for a 3 stick serving)
Metal Detection	For ferrous, non-ferrous and stainless steel metal detection capability. 2.00 mm for curds, squares, rounds and fully cooked refrigerated bags. 3.00 mm for omelets and french toast
Texture	Springy, tender bite, slightly chewy.

Microbiological Specifications

Description	Specifications
Salmonella	Negative/100 g
SPC	<10,000 cfu/g
L. monocytogenes	Negative/50 g
E. coli	<10 cfu/g
Coliforms	<10 cfu/g
Coagulase (+) Staph	<10 cfu/g

Packaging Requirements

General Information	
Description	Specifications
Case Dimension	20.000" x 12.000" x 10.500"
Product Count per Case	85
Case/Cubic Feet	1.460
Cases/Pallet	56
Cases/Layer	8
Gross Product Case Weight/Lbs (w/o pallet)	16.893
Net Product Weight/Lbs	15.406
Gross Product Case Weight/Lbs (w/pallet)	17.875

Plant Specific

Description	Value	Description	Value
Papetti's of Iowa			
Box, Unprinted, Glazed, FT Sticks	609504		
box dimension	20.000x12.000x10.500		
Bag, 23 x 14 x 36 French Toast Stick	607054		
Label, Table Ready, Blank 4 x 10 (750)	610207		
Tape, Large, Intertape (3000)	607137		
Chip Board 40 x 48 18 PT.	604353		
box dimension	0.000x0.000x0.000		

See Pallet Layout Report for pallet configuration.

Code Dating:

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

Transportation & Storage:

1. Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification.
2. 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.
3. Once thawed, product shall be stored at or below 38°F.

Shelf Life Statement:

Shelf Life of this product is 12 months from the packaging date provided it is kept frozen and 7 days refrigerated. Do not refreeze this product.

Kosher Statement:

This product is kosher dairy (OUD) and is produced under O.U. supervision.

Allergen Assessment:

This product contains egg, milk, soybean and wheat proteins and is therefore considered allergenic by Michael Foods, Inc. Egg Division.

Regulatory/Finished Product:

1. Product must meet all defined specifications and functionality requirements throughout the declared frozen shelf life.
2. All product is produced under a routine quality inspection in accordance with good manufacturing practices.
3. Manufactured under USDA regulations.
4. Each 2.90 oz portion (Three sticks 0.967 oz each) of Maple Glazed Whole Grain French Toast Sticks provides 1.00 oz. equivalent meat alternate and 1.00 oz equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-14). CN#090423 (P1127/L)

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

46025-75011-00 2.6 oz IW Whole Gr French Toast Sticks

09/25/2014

Nutrition Facts	
Serving Size (74g)	
Servings Per Container	
Amount Per Serving	
Calories 150	Calories from Fat 35
% Daily Value*	
Total Fat 3.5g	5%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 105mg	35%
Sodium 270mg	11%
Total Carbohydrate 22g	7%
Dietary Fiber 2g	8%
Sugars 8g	
Protein 8g	
Vitamin A 4%	Vitamin C 0%
Calcium 8%	Iron 8%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 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	

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Product Specification Sheet
Revision: 0001 Revision Date: 05/21/2014

46025-75011-00

100/2.6 oz Individually Wrapped Whole Grain French Toast Sticks, CN, Table Ready, PHE

Product Description

Whole Grain French Toast Sticks, CN 946025-75011-00) is a bread product which has been sliced into 4" x 1.4" x 0.7" stick that are battered with an egg mixture, fully cooked, frozen and individually wrapped. The texture of this product is a springy, tender, slightly chewy bite characteristic of french toast. All product specifications will be met and no foreign material will be present. This product shall comply with all applicable regulations promulgated under the Federal Food, Drug & Cosmetic Act and applicable to state statutes and regulations.

Ingredient Listing

EGG BATTER: Whole Eggs, Whey (milk), Sugar. Contains 2% or Less of the Following: Salt, Natural Vanilla flavor (water, alcohol, propylene glycol, invert syrup, natural flavors, vanilla extract and caramel color), Xanthan Gum, Citric Acid.

BREAD: Whole Wheat Flour, Water, Wheat Gluten, Sugar, Yeast, Soybean Oil, Salt, Ethoxylated Mono-and Diglycerides, Calcium Propionate (preservative), Calcium Sulfate, Monocalcium Phosphate, Corn Starch, Soy Lecithin, Potassium Iodate.

Physical Specifications

Description	Specifications
Aroma	Clean egg odor. Free of any spoilage or other off odors.
Color	Lightly browned, 2-5
Dimensions	Slice Length: 4" Range: 3.75" - 4.25" Slice Width: 1.4" Range: 1.15" - 1.65" Thickness: 0.7" Range: 0.575" - 0.825"
Flavor	Fresh, clean and appealing taste, including egg and vanilla flavor; free of off flavor.
Foreign Material	None
Frozen Finished Label Weight	73.71 grams +/- 6 grams (for a 3 stick serving)
Metal Detection	For ferrous, non-ferrous and stainless steel metal detection capability. 2.00 mm for curds, squares, rounds and fully cooked refrigerated bags. 3.00 mm for omelets and french toast
Texture	Springy, tender bite, slightly chewy.

Microbiological Specifications

Description	Specifications
Salmonella	Negative/100 g
SPC	<10,000 cfu/g
L. monocytogenes	Negative/50 g
E. coli	<10 cfu/g
Coliforms	<10 cfu/g
Coagulase (+) Staph	<10 cfu/g

Packaging Requirements

General Information

Description	Specifications
Case Dimension	20.000" x 12.000" x 10.500"
Product Count per Case	100
Case/Cubic Feet	1.460
Cases/Pallet	56
Cases/Layer	8
Gross Product Case Weight/Lbs (w/o pallet)	17.737
Net Product Weight/Lbs	16.250
Gross Product Case Weight/Lbs (w/pallet)	18.719

Plant Specific

Description	Value	Description	Value
Papetti's of Iowa			
Box, Unprinted, Glazed, FT Sticks	609504		
box dimension	20.000x12.000x10.500		
Wrap, Glazed French Toast, Unprinted	609503		
Chip Board 40 x 48 18 PT.	604353		
box dimension	0.000x0.000x0.000		
Tape, Large, Intertape (3000)	607137		
Label, Table Ready, Blank 4 x 10 (750)	610207		

See Pallet Layout Report for pallet configuration.

Code Dating:

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

Transportation & Storage:

1. Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification.
2. 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.
3. Once thawed, product shall be stored at or below 38°F.

Shelf Life Statement:

Shelf Life of this product is 12 months from the packaging date provided it is kept frozen and 7 days refrigerated. Do not refreeze this product.

Kosher Statement:

This product is kosher dairy (OUD) and is produced under O.U. supervision.

Allergen Assessment:

This product contains egg, milk, soybean and when proteins and is therefore considered allergenic by Michael Foods, Inc. Egg Division

Regulatory/Finished Product:

1. Product must meet all defined specifications and functionality requirements throughout the declared frozen shelf life.
2. All product is produced under a routine quality inspection in accordance with good manufacturing practices.
3. Manufactured under USDA regulations.
4. Each 2.60 oz .serving (Three sticks 0.867 oz each) of Whole Grain French Toast Sticks provides 1.00 oz. equivalent meat alternate and 1.00 oz. equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-14). CN#090419 (P1127/L)

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

46025-75012-00 2.9 oz Cinn Glaz Whole Gr French Toast Sticks

09/25/2014

Nutrition Facts	
Serving Size (82g)	
Servings Per Container	
Amount Per Serving	
Calories 210	Calories from Fat 80
% Daily Value*	
Total Fat 9g	14%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 105mg	35%
Sodium 280mg	12%
Total Carbohydrate 26g	9%
Dietary Fiber 3g	12%
Sugars 11g	
Protein 8g	
Vitamin A 4%	• Vitamin C 0%
Calcium 8%	• Iron 8%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories: 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	

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Product Specification Sheet
Revision: 0001 Revision Date: 05/21/2014

46025-75012-00

85/2.9 oz Cinnamon Glazed Whole Grain French Toast Stick, CN, Table Ready, PHE

Product Description

Cinnamon Glazed Whole Grain French Toast Sticks, CN (46025-75012-00) is a bread product which has been sliced into 4" x 1.4" x 0.7" stick that are battered with an egg mixture, fully cooked, iced with cinnamon glaze, and finally frozen. The texture of this product is a springy, tender slightly chewy bite characteristic of french toast. All product specifications will be met and no foreign material will be present. This product shall comply with all applicable regulations promulgated under the Federal Food, Drug & Cosmetic Act and applicable to state statutes and regulations.

Ingredient Listing

EGG BATTER: Whole Eggs, Whey (milk), Sugar. Contains 2% or Less of the Following: Salt, Natural Vanilla flavor (water, alcohol, propylene glycol, invert syrup, natural flavors, vanilla extract and caramel color), Xanthan Gum, Citric Acid.

BREAD: Whole Wheat Flour, Water, Wheat Gluten, Sugar, Yeast, Soybean Oil, Salt, Ethoxylated Mono-and Diglycerides, Calcium Propionate (preservative), Calcium Sulfate, Monocalcium Phosphate, Corn Starch, Soy Lecithin, Potassium Iodate.

CINNAMON GLAZE: Soybean Oil, Sugar, Cinnamon, Vegetable Mono and Diglycerides, Salt, Natural Flavors, Beta Carotene (color), Vitamin A Palmitate.

Physical Specifications

Description	Specifications
Aroma	Clean egg with a slight cinnamon odor. Free of any spoilage or other off odors.
Color	Lightly browned, 2-5
Dimensions	Slice Length: 4" Range: 3.75" - 4.25" Slice Width: 1.4" Range: 1.15" - 1.65" Thickness: 0.7" Range: 0.575" - 0.825"
Flavor	Fresh, clean and appealing taste, including egg, vanilla and cinnamon flavor. Free of off flavors.
Foreign Material	None
Frozen Finished Label Weight	82.214 grams +/- 6 grams (for a 3 stick serving)
Metal Detection	For ferrous, non-ferrous and stainless steel metal detection capability. 2.00 mm for curds, squares, rounds and fully cooked refrigerated bags. 3.00 mm for omelets and french toast
Texture	Springy, tender bite, slightly chewy.

Microbiological Specifications

Description	Specifications
Salmonella	Negative/100 g
SPC	<10,000 cfu/g
L. monocytogenes	Negative/50 g
E. coli	<10 cfu/g
Coliforms	<10 cfu/g
Coagulase (+) Staph	<10 cfu/g

Packaging Requirements

General Information	
Description	Specifications
Case Dimension	20.000" x 12.000" x 10.500"
Product Count per Case	85
Case/Cubic Feet	1.460
Cases/Pallet	56
Cases/Layer	8
Gross Product Case Weight/Lbs (w/o pallet)	16.893
Net Product Weight/Lbs	15.406
Gross Product Case Weight/Lbs (w/pallet)	17.875

Plant Specific

Description	Value	Description	Value
Papetti's of Iowa			
Box, Unprinted, Glazed, FT Sticks	609504		
box dimension	20.000x12.000x10.500		
Bag, 23 x 14 x 36 French Toast Stick	607054		
Label, Table Ready, Blank 4 x 10 (750)	810207		
Tape, Large, Intertape (3000)	607137		
Chip Board 40 x 48 18 FT.	604353		
box dimension	0.000x0.000x0.000		

See Pallet Layout Report for pallet configuration.

Code Dating:

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

Transportation & Storage:

1. Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification.
2. 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.
3. Once thawed, product shall be stored at or below 38°F.

Shelf Life Statement:

Shelf Life of this product is 12 months from the packaging date provided it is kept frozen and 7 days refrigerated. Do not refreeze this product.

Kosher Statement:

This product is kosher dairy (OUD) and is produced under O.U. supervision.

Allergen Assessment:

This product contains egg, milk, soybean and wheat proteins and is therefore considered allergenic by Michael Foods, Inc. Egg Division.

Regulatory/Finished Product:

1. Product must meet all defined specifications and functionality requirements throughout the declared frozen shelf life.
2. All product is produced under a routine quality inspection in accordance with good manufacturing practices.
3. Manufactured under USDA regulations.
4. Each 2.90 oz .serving (3 sticks, 0.967 oz.) of Cinnamon Glazed Whole Grain French Toast Sticks provides 1.00 oz. equivalent meat alternate and 1.00 oz. Equivalent Grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-14). CN#090420 (P1127/L)

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

09/25/2014

Nutrition Facts	
Serving Size (82g)	
Servings Per Container	
Amount Per Serving	
Calories 210	Calories from Fat 80
% Daily Value*	
Total Fat 9g	14%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 105mg	35%
Sodium 270mg	11%
Total Carbohydrate 26g	9%
Dietary Fiber 2g	8%
Sugars 11g	
Protein 8g	
Vitamin A 4%	• Vitamin C 0%
Calcium 8%	• Iron 8%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 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	





46025-75013-00

85/2.9 oz Strawberry Banana Glazed Whole Grain French Toast Stick, CN, Table Ready, PHE

Product Description

Starwberry Banana Glazed Whole Grain French Toast Sticks, CN (46025-75013-00) is a bread product which has been sliced into 4" x 1.4" x 0.7" stick that are battered with an egg mixture, fully cooked, iced with strawberry banana glaze, and frozen. The texture of this product is a springy, tender slightly chewy bite characteristic of french toast. All product specifications will be met and no foreign material will be present. This product shall comply with all applicable regulations promulgated under the Federal Food, Drug & Cosmetic Act and applicable to state statutes and regulations.

Ingredient Listing

EGG BATTER: Whole Eggs, Whey (milk), Sugar. Contains 2% or Less of the Following: Salt, Natural Vanilla flavor (water, alcohol, propylene glycol, invert syrup, natural flavors, vanilla extract and caramel color), Xanthan Gum, Citric Acid.

BREAD: Whole Wheat Flour, Water, Wheat Gluten, Sugar, Yeast, Soybean Oil, Salt, Ethoxylated Mono and Diglycerides, Calcium Propionate (preservative), Calcium Sulfate, Monocalcium Phosphate, Corn Starch, Soy Lecithin, Potassium Iodate.

STRAWBERRY BANANA GLAZE: Soybean Oil, Sugar, Vegetable Mono and Diglycerides, Natural Flavors, Salt, Red 40 Lake, Beta Carotene (color), Vitamin A Palmitate.

Physical Specifications

Description	Specifications
Aroma	Clean egg with a slight strawberry banana odor. Free of any spoilage or other off odors.
Color	Lightly browned, 2-5
Dimensions	Slice Length: 4" Range: 3.75" - 4.25" Slice Width: 1.4" Range: 1.15" - 1.65" Thickness: 0.7" Range: 0.575" - 0.825"
Flavor	Fresh, clean and appealing taste, including egg, vanilla and strawberry banana flavor. Free of off flavors.
Foreign Material	None
Frozen Finished Label Weight	82.214 grams +/- 6 grams (for a 3 stick serving)
Metal Detection	For ferrous, non-ferrous and stainless steel metal detection capability. 2.00 mm for curds, squares, rounds and fully cooked refrigerated bags. 3.00 mm for omelets and french toast
Texture	Springy, tender bite, slightly chewy.

Microbiological Specifications

Description	Specifications
Salmonella	Negative/100 g
SPC	<10,000 cfu/g
L. monocytogenes	Negative/50 g
E. coli	<10 cfu/g
Coliforms	<10 cfu/g
Coagulase (+) Staph	<10 cfu/g

Packaging Requirements

General Information

Description	Specifications
Case Dimension	20.000" x 12.000" x 10.500"
Product Count per Case	85
Case/Cubic Feet	1.460
Cases/Pallet	56
Cases/Layer	8
Gross Product Case Weight/Lbs (w/o pallet)	16.893
Net Product Weight/Lbs	15.406
Gross Product Case Weight/Lbs (w/pallet)	17.875

Plant Specific

Description	Value	Description	Value
Papetti's of Iowa			
Box, Unprinted, Glazed, FT Sticks	609504		
box dimension	20.000x12.000x10.500		
Bag, 23 x 14 x 36 French Toast Stick	607054		
Label, Table Ready, Blank 4 x 10 (750)	610207		
Tape, Large, Intertape (3000)	607137		
Chip Board 40 x 48 18 PT.	604353		
box dimension	0.000x0.000x0.000		

See Pallet Layout Report for pallet configuration.

Code Dating:

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 Klingers town

Transportation & Storage:

1. Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification.
2. 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.
3. Once thawed, product shall be stored at or below 38°F.

Shelf Life Statement:

Shelf Life of this product is 12 months from the packaging date provided it is kept frozen and 7 days refrigerated. Do not refreeze this product.

Kosher Statement:

This product is kosher dairy (OUD) and is produced under O.U. supervision.

Allergen Assessment:

This product contains egg, milk, soybean and wheat proteins and is therefore considered allergenic by Michael Foods, Inc. Egg Division.

Regulatory/Finished Product:

1. Product must meet all defined specifications and functionality requirements throughout the declared frozen shelf life.
2. All product is produced under a routine quality inspection in accordance with good manufacturing practices.
3. Manufactured under USDA regulations.
4. Three 0.967 oz. Strawberry Banana Glazed French Toast Sticks provides 1.00 oz. equivalent meat alternate and 1.00 oz. equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-14). CN#090422 (P1127/L)

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

46025-75016-00 2.6 oz Whole Grain French Toast Sticks

09/25/2014

Nutrition Facts	
Serving Size (74g)	
Servings Per Container	
Amount Per Serving	
Calories 150	Calories from Fat 35
% Daily Value*	
Total Fat 3.5g	5%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 105mg	35%
Sodium 270mg	11%
Total Carbohydrate 22g	7%
Dietary Fiber 2g	8%
Sugars 8g	
Protein 8g	
Vitamin A 4%	Vitamin C 0%
Calcium 8%	Iron 8%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 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	

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Product Specification Sheet
Revision: 0001 Revision Date: 05/21/2014

46025-75016-00

100/2.6 oz Whole Grain French Toast Sticks, CN, Table Ready, PHE

Product Description

Whole Grain French Toast Sticks, CN (46025-75016-00) is a bread product which has been sliced into 4" x 1.4" x 0.7" stick that are battered with an egg mixture, fully cooked, and frozen. The texture of this product is a springy, tender slightly chewy bite characteristic of french toast. All product specifications will be met and no foreign material will be present. This product shall comply with all applicable regulations promulgated under the Federal Food, Drug & Cosmetic Act and applicable to state statutes and regulations.

Ingredient Listing

EGG BATTER: Whole Eggs, Whey (milk), Sugar. Contains 2% or Less of the Following: Salt, Natural Vanilla flavor (water, alcohol, propylene glycol, invert syrup, natural flavors, vanilla extract and caramel color), Xanthan Gum, Citric Acid.

BREAD: Whole Wheat Flour, Water, Wheat Gluten, Sugar, Yeast, Soybean Oil, Salt, Ethoxylated Mono-and Diglycerides, Calcium Propionate (preservative), Calcium Sulfate, Monocalcium Phosphate, Corn Starch, Soy Lecithin, Potassium Iodate.

Physical Specifications

Description	Specifications
Aroma	Clean egg odor. Free of any spoilage or other off odors.
Color	Lightly browned, 2-5
Dimensions	Slice Length: 4" Range: 3.75" - 4.25" Slice Width: 1.4" Range: 1.15" - 1.65" Thickness: 0.7" Range: 0.575" - 0.825"
Flavor	Fresh, clean and appealing taste, including egg and vanilla flavor; free of off flavor.
Foreign Material	None
Frozen Finished Label Weight	73.71 grams +/- 6 grams (for a 3 stick serving)
Metal Detection	For ferrous, non-ferrous and stainless steel metal detection capability. 2.00 mm for curds, squares, rounds and fully cooked refrigerated bags. 3.00 mm for omelets and french toast
Texture	Springy, tender bite, slightly chewy.

Microbiological Specifications

Description	Specifications
Salmonella	Negative/100 g
SPC	<10,000 cfu/g
L. monocytogenes	Negative/50 g
E. coli	<10 cfu/g
Coliforms	<10 cfu/g
Coagulase (+) Staph	<10 cfu/g

Packaging Requirements

General Information	
Description	Specifications
Case Dimension	20.000" x 12.000" x 10.500"
Product Count per Case	100
Case/Cubic Feet	1.460
Cases/Pallet	56
Cases/Layer	8
Gross Product Case Weight/Lbs (w/o pallet)	17.737
Net Product Weight/Lbs	16.250
Gross Product Case Weight/Lbs (w/pallet)	18.719

Plant Specific

Description	Value	Description	Value
Papetti's of Iowa			
Box, Unprinted, Glazed, FT Sticks	609504		
box dimension	20.000x12.000x10.500		
Bag, 23 x 14 x 38 French Toast Stick	607054		
Label, Table Ready, Blank 4 x 10 (750)	610207		
Tape, Large, Intertape (3000)	607137		
Chip Board 40 x 48 18 PT.	604353		
box dimension	0.000x0.000x0.000		

See Pallet Layout Report for pallet configuration.

Code Dating:

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

Transportation & Storage:

1. Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification.
2. 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.
3. Once thawed, product shall be stored at or below 38°F.

Shelf Life Statement:

Shelf Life of this product is 12 months from the packaging date provided it is kept frozen and 7 days refrigerated. Do not refreeze this product.

Kosher Statement:

This product is kosher dairy (OUD) and is produced under O.U. supervision.

Allergen Assessment:

This product contains egg, milk, soybean and wheat proteins and is therefore considered allergenic by Michael Foods, Inc. Egg Division.

Regulatory/Finished Product:

1. Product must meet all defined specifications and functionality requirements throughout the declared frozen shelf life.
2. All product is produced under a routine quality inspection in accordance with good manufacturing practices.
3. Manufactured under USDA regulations.
4. Each 2.60 oz. serving (Three sticks 0.867 oz each) of Whole Grain French Toast Sticks provides 1.00 oz. equivalent meat alternate and 1.00 oz. equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-14). CN#090419 (P1127/L)

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

MICHAEL FOODS^{INC.}

46025-85017-00 300/1.25 oz 3.5" Round Egg Patty, CN

04/22/2013

Nutrition Facts	
Serving Size 1 patty (35g)	
Servings Per Container about 300	
Amount Per Serving	
Calories 70	Calories from Fat 50
% Daily Value*	
Total Fat 6g	9%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 95mg	32%
Sodium 110mg	5%
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 diet of 2,000 calories per day. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 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	

Contains Egg, Milk.



46025-85017-00
300/1.25 Oz 3.5" Round Egg Patty CN, Table Ready, PHE

Product Description

Round Egg Patty (CN) (46025-85017-00) is a 3 1/2" plain round egg patty with no browning color appearance. The texture of this product is delicate with the smooth taste characteristic of an egg patty. All product specifications will be met and no foreign material will be present. This product shall comply with all applicable regulations promulgated under the Federal Food, Drug, and Cosmetic Act, and with applicable state statutes and regulations.

Ingredient Listing

Whole Eggs, Water, Soybean Oil, Modified Food Starch, Whey Solids, Salt, Nonfat Dry Milk and Citric Acid.

Physical Specifications

Description	Specifications
Aroma	Clean egg odor. Free of any spoilage or other off odors.
Color (See color chart)	No Browning Range: 0-3 Target: 0
Flavor	Fresh, clean, and appealing egg taste. Free of off flavors.
Foreign Material	None.
Frozen Finished Label Weight	35.44 grams Range: 31.90 - 38.98g
Metal Detection	For ferrous, non-ferrous and stainless steel metal detection capability. 2.00 mm for Curds, Squares, Rounds and Fully Cooked Refrigerated Bags 3.00 mm for Omelets
Texture	Smooth texture with a tender bite.

Microbiological Specifications

Description	Specifications
Salmonella	Negative/100 g
SPC	<10,000 cfu/g
L. monocytogenes	Negative/50g
E. coli	<10 cfu/g
Coliforms	<10 cfu/g
Coagulase (+) Staph	<10 cfu/g

Packaging Requirements

General Information	
Description	Specifications
Case Dimension	18.250" x 11.375" x 7.375"
Product Count per Case	300
Case/Cubic Feet	0.890
Cases/Pallet	72
Cases/Layer	8
Gross Product Case Weight/Lbs (w/o pallet)	24.320
Net Product Weight/Lbs	23.440
Gross Product Case Weight/Lbs (w/pallet)	25.080

Plant Specific

Description	Value	Description	Value
Papetd's of Iowa		PHE - Klingerstown	
Box, Printed, 85017 Rnd Party	600638	Box, Printed, 85017 Rnd Party	600638
box dimension	18.250x11.375x7.375	box dimension	18.250x11.375x7.375
Bag, 23 x 14 x 28, BK	602823	Bag, Plastic, 19.5 x 15 x 30	602123
Chip Board 40 x 48 18 PT.	604353	Chip Board 40 x 48 18 PT.	604353
box dimension	0.000x0.000x0.000	box dimension	0.000x0.000x0.000
Tape, Large, Intertape (3000)	607137	Tape, Machine 3 IN	600390

See Pallet Layout Report for pallet configuration.

Code Dating:

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

Transportation & Storage:

1. Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification.
2. 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:

1. Shelf Life of this product is 12 months from the packaging date provided it is kept frozen and 7 days refrigerated. Do not refreeze this product.

Kosher Statement:

This item is not Kosher.

Allergen Assessment:

This product contains egg and milk protein and is therefore considered allergenic by Michael Foods, Inc. Egg Division.

Regulatory/Finished Product:

1. Product must meet all defined specifications and functionality requirements throughout the declared frozen shelf life.
2. All product is produced under a routine quality inspection in accordance with good manufacturing practices.
3. Manufactured under USDA regulations.
4. A 1.25 oz. serving of Breakfast Egg patties provides 1.00 oz. equivalent meat alternate for the Child Nutrition Meal Pattern Requirements. (Use of this statement authorized by the Food and Nutrition Services, USDA 02-01). CN#051514 (P1127=L), CN#058131 (P19605=K, 03-05)

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

46025-85019 IQF SE Curds CN 400551

Nutrition Facts

Serving Size (28g)
Servings Per Container

Amount Per Serving

Calories 45 Calories from Fat 30

% Daily Value*

Total Fat 3g 5%

Saturated Fat 1g 5%

Trans Fat 0g

Cholesterol 115mg 39%

Sodium 90mg 4%

Potassium 40mg 1%

Total Carbohydrate 1g 0%

Dietary Fiber 0g 0%

Sugars 0g

Protein 4g

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:

	Calories	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
Potassium		3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4



Product Specification Sheet
Revision: 0009 Revision Date: 05/12/2014

46025-85019-00

4/5 Lb. Box Scrambled Eggs, CN, Table Ready, PHE

Product Description

Scrambled Egg Curds, CN (46025-85019-00) varies in dimension and has the appearance, taste and texture of scrambled eggs. All product specifications will be met and no foreign material will be present. This product shall comply with all applicable regulations promulgated under the Federal Food, Drug, and Cosmetic Act, and with applicable state statutes and regulations.

Ingredient Listing

Whole Eggs, Skim Milk, Soybean Oil, Modified Corn Starch, Salt, Xanthan Gum, Liquid Pepper Extract, Citric Acid, Natural and Artificial Butter Flavor (butter (cream), lipolyzed butter oil, medium chain triglycerides, natural and artificial flavors, soybean oil, annatto extract).

Physical Specifications

Description	Specifications
Aroma	Clean egg odor. Free of any spoilage or other off odors.
Color (See color chart)	Typical yellow egg color.
DIMENSIONS	REGULAR CUT; UP TO 7/8"
Fines (% maximum)	5% through a US #7 sieve.
Flavor	Fresh, clean, and appealing egg taste. Free of off flavors.
Foreign Material	None.
Metal Detection	For ferrous, non-ferrous and stainless steel metal detection capability. 2.00 mm for Curds, Squares, Rounds and Fully Cooked Refrigerated Bags 3.00 mm for Omelets
Texture	Smooth texture with a tender bite.

Microbiological Specifications

Description	Specifications
Salmonella	Negative/100 g
SPC	< 10,000 cfu/g
L. monocytogenes	Negative/50 g
E. coli	< 10 cfu/g
Coliforms	< 10 cfu/g
Coagulase (+) Staph	< 10 cfu/g

Packaging Requirements

General Information

Description	Specifications
Case Dimension	15.375" x 13.375" x 7.250"
Product Count per Case	4
Case/Cubic Feet	0.860
Cases/Pallet	81
Cases/Layer	9
Gross Product Case Weight/Lbs (w/o pallet)	21.090
Net Product Weight/Lbs	20
Gross Product Case Weight/Lbs (w/pallet)	21.769

Plant Specific

Description	Value	Description	Value
MGW - Wakefield			
Box, FP29,#33 Diced	600332		
box dimension	15.375x13.375x7.250		
Tape, Machine, Clear, 2"	600003		
Film, White Plain, Diced, WinPak	608105		
Label, Table Ready, Blank 4 x 10 (750)	610207		
Label, Printed In-house 4" x 6" (1000)	600421		

See Pallet Layout Report for pallet configuration.

Code Dating:

Box Code: EXP MAY 26 01 1146K 08:00

1. EXP MAY 26 02 = Expiration Date
2. 1461 = 146th day of the year, Year
K = Produced at Klingerstown facility (G = Gaylord, MN; L = Lenox, IA; W = Wakefield, NE)
3. 08:00 = Military time of packaging.

Transportation & Storage:

1. Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification.
2. 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:

1. Shelf Life of this product is 12 months from the packaging date provided it is kept frozen and 7 days refrigerated. Do not refreeze this product.

Kosher Statement:

This product is kosher dairy (OUD) and is produced under O.U. supervision.

Allergen Assessment:

This product contains egg and milk protein and is therefore considered allergenic by Michael Foods, Inc. Egg Division.

Regulatory/Finished Product:

1. Product must meet all defined specifications and functionality requirements throughout the declared frozen shelf life.
2. All product is produced under a routine quality inspection in accordance with good manufacturing practices.
3. Manufactured under USDA regulations.
4. One pound (16 oz.) Scrambled Egg Blend provides 16.29 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 07/06). CN#067294 (P420 W)

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

MICHAEL FOODS^{INC.}

46025-85137-00 144/2.1 oz Colby Cheese Omelet CN

04/22/2013

Nutrition Facts	
Serving Size 1 omelet (60g)	
Servings Per Container about 144	
Amount Per Serving	
Calories 130	Calories from Fat 90
% Daily Value*	
Total Fat 10g	15%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 165mg	55%
Sodium 300mg	13%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 7g	
Vitamin A 6%	• Vitamin C 0%
Calcium 8%	• Iron 4%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories. 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	

Contains Egg, Milk.



Product Specification Sheet
Revision: 0012 Revision Date: 04/04/2014

46025-85137-00

144/2.10 oz. 5" Colby Cheese Omelet CN, Table Ready, PHE

Product Description

Colby Cheese Omelet (CN) (46025-85137-00) is an omelet containing Colby cheese as a filling and hand folded in the middle. This product is 5" x 2-1/2" in shape with a no browning color appearance. The texture is delicate with a smooth taste characteristic of an omelet. All product specifications will be met and no foreign material will be present. This product shall comply with all applicable regulations promulgated under the Federal Food, Drug, and Cosmetic Act, and with applicable state statutes and regulations.

Ingredient Listing

Egg Patty: Whole Eggs, Water, Soybean Oil, Modified Food Starch, Salt, Whey Solids, Nonfat Dried Milk, and Citric Acid.
Filling: Pasteurized Process Colby Cheese (colby cheese (milk, cheese culture, salt, enzymes), water, cream, sodium phosphate, sorbic acid (preservative), color added (paprika and annatto)).

Physical Specifications

Description	Specifications
Aroma	Clean egg odor. Free of any spoilage or other off odors.
Color (See color chart)	No Browning Range: 0 - 3 Target: 0
DIMENSIONS	5" X 2 1/2" +/- 1/4"/SINGLE FOLD
Defects	None
Flavor	Fresh, clean, and appealing egg taste. Free of off flavors.
Foreign Material	None.
Frozen Finished Label Weight	59.53 grams Range: 54.13g - 64.93g
Metal Detection	For ferrous, non-ferrous and stainless steel metal detection capability. 2.00 mm for Curds, Squares, Rounds and Fully Cooked Refrigerated Bags 3.00 mm for Omelets
Texture	Smooth texture with a tender bite.

Microbiological Specifications

Description	Specifications
Salmonella	Negative/100 g
SPC	<10,000 cfu/g
L. monocytogenes	Negative/50 g
E. coli	<10 cfu/g
Coliforms	<10 cfu/g
Coagulase (+) Staph	<10 cfu/g

Packaging Requirements

General Information

Description	Specifications
Case Dimension	15.875" x 11.875" x 8.125"
Product Count per Case	144
Case/Cubic Feet	0.890
Cases/Pallet	80
Cases/Layer	10
Gross Product Case Weight/Lbs (w/o pallet)	20.060
Net Product Weight/Lbs	18.900
Gross Product Case Weight/Lbs (w/pallet)	20.744

Plant Specific

Description	Value	Description	Value
		PHE - Klingerstown	
		Boxes, Plain w/Heating, 70001	600235
		box dimension	15.875x11.875x8.125
		Bag, Plastic, 19.5 x 15 x 30	602123
		Label, 46025-85137-00 - Colby CN	609703
		Tape, Machine 3 IN	600380
		Chip Board 40 x 48 18 PT.	604353
		box dimension	0.000x0.000x0.000

See Pallet Layout Report for pallet configuration.

Code Dating:

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

Transportation & Storage:

1. Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification.
2. 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:

1. Shelf Life of this product is 12 months from the packaging date provided it is kept frozen and 7 days refrigerated. Do not refreeze this product.

Kosher Statement:

This product is not kosher.

Allergen Assessment:

This product contains egg and milk protein and is therefore considered allergenic by Michael Foods, Inc. Egg Division.

Regulatory/Finished Product:

1. Product must meet all defined specifications and functionality requirements throughout the declared frozen shelf life.
2. All product is produced under a routine quality inspection in accordance with good manufacturing practices.
3. The daily average of the case weights on the case weight control chart will meet the label weight declared on the product label.
4. A 2.10 oz. serving of Cooked Frozen Omelets provides 2.00 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 12-04). CN# 061364 (P#1616-KL)

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