



State of West Virginia  
Department of Administration  
Purchasing Division  
2019 Washington Street East  
Post Office Box 50130  
Charleston, WV 25305-0130

# Request for Quotation

RFQ NUMBER

AGR1234

PAGE

1

ADDRESS CORRESPONDENCE TO ATTENTION OF

FRANK WHITTAKER  
304-558-2316

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MICHAEL FOODS  
182 SPRING GROVE ROAD  
PITTSBURG, PA 15235

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DEPARTMENT OF AGRICULTURE  
FOOD DISTRIBUTION PROGRAM  
1 CEDAR LAKES DRIVE  
RIPLEY, WV  
25271  
304-558-2221

DATE PRINTED	TERMS OF SALE	SHIP VIA	F.O.B.	FREIGHT TERMS		
05/02/2012						
BID OPENING DATE: 05/29/2012		BID OPENING TIME 01:30PM				
LINE	QUANTITY	UOP	CAT. NO.	ITEM NUMBER	UNIT PRICE	AMOUNT
0001	1	LS		385-42		
PROCESSING USDA COMMODITY EGGS						
THE WEST VIRGINIA PURCHASING DIVISION FOR THE AGENCY THE DEPARTMENT OF AGRICULTURE IS SOLICITING BIDS FOR AN OPEN-END CONTRACT FOR PROCESSING USDA EGGS INTO EGG PRODUCTS PER THE ATTACHED SPECIFICATIONS.						
ALL TECHNICAL QUESTIONS MUST BE SUBMITTED IN WRITING TO FRANK WHITTAKER IN THE WV PURCHASING DIVISION VIA EMAIL AT FRANK.M.WHITTAKER@WV.GOV OR VIA FAX AT 304-558-4115. DEADLINE FOR TECHNICAL QUESTIONS IS 04/15/2012 AT 4:00 PM. ALL TECHNICAL QUESTIONS WILL BE ADDRESSED BY ADDENDUM AFTER THE DEADLINE.						
EXHIBIT 3						
LIFE OF CONTRACT: THIS CONTRACT BECOMES EFFECTIVE ON ..... AND EXTENDS FOR A PERIOD OF ONE (1) YEAR OR UNTIL SUCH "REASONABLE TIME" THEREAFTER AS IS NECESSARY TO OBTAIN A NEW CONTRACT OR RENEW THE ORIGINAL CONTRACT. THE "REASONABLE TIME" PERIOD SHALL NOT EXCEED TWELVE (12) MONTHS. DURING THIS "REASONABLE TIME" THE VENDOR MAY TERMINATE THIS CONTRACT FOR ANY REASON UPON GIVING THE DIRECTOR OF PURCHASING 30 DAYS WRITTEN NOTICE.						
UNLESS SPECIFIC PROVISIONS ARE STIPULATED ELSEWHERE IN THIS CONTRACT DOCUMENT BY THE STATE OF WEST VIRGINIA, ITS AGENCIES, OR POLITICAL SUBDIVISIONS, THE						

SEE REVERSE SIDE FOR TERMS AND CONDITIONS

TELEPHONE 952-258-4000

DATE 5-17-2012

FOR FOODS FINANCE

FEIN

13-4151741

ADDRESS CHANGES TO BE NOTED ABOVE

FOR RESPONDING TO REQ. INSERT NAME AND ADDRESS IN SPACE ABOVE LABELED 'VENDOR'

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WV PURCHASING  
DIVISION

## GENERAL TERMS & CONDITIONS REQUEST FOR QUOTATION (RFQ) AND REQUEST FOR PROPOSAL (RFP)

1. Awards will be made in the best interest of the State of West Virginia.
2. The State may accept or reject in part, or in whole, any bid.
3. Prior to any award, the apparent successful vendor must be properly registered with the Purchasing Division and have paid the required \$125 fee.
4. All services performed or goods delivered under State Purchase Order/Contracts are to be continued for the term of the Purchase Order/Contracts, contingent upon funds being appropriated by the Legislature or otherwise being made available. In the event funds are not appropriated or otherwise available for these services or goods this Purchase Order/Contract becomes void and of no effect after June 30.
5. Payment may only be made after the delivery and acceptance of goods or services.
6. Interest may be paid for late payment in accordance with the *West Virginia Code*.
7. Vendor preference will be granted upon written request in accordance with the *West Virginia Code*.
8. The State of West Virginia is exempt from federal and state taxes and will not pay or reimburse such taxes.
9. The Director of Purchasing may cancel any Purchase Order/Contract upon 30 days written notice to the seller.
10. The laws of the State of West Virginia and the *Legislative Rules* of the Purchasing Division shall govern the purchasing process.
11. Any reference to automatic renewal is hereby deleted. The Contract may be renewed only upon mutual written agreement of the parties.
12. **BANKRUPTCY:** In the event the vendor/contractor files for bankruptcy protection, the State may deem this contract null and void, and terminate such contract without further order.
13. **HIPAA BUSINESS ASSOCIATE ADDENDUM:** The West Virginia State Government HIPAA Business Associate Addendum (BAA), approved by the Attorney General, is available online at [www.state.wv.us/admin/purchase/vrc/hipaa.html](http://www.state.wv.us/admin/purchase/vrc/hipaa.html) and is hereby made part of the agreement provided that the Agency meets the definition of a Cover Entity (45 CFR §160.103) and will be disclosing Protected Health Information (45 CFR §160.103) to the vendor.
14. **CONFIDENTIALITY:** The vendor agrees that he or she will not disclose to anyone, directly or indirectly, any such personally identifiable information or other confidential information gained from the agency, unless the individual who is the subject of the information consents to the disclosure in writing or the disclosure is made pursuant to the agency's policies, procedures, and rules. Vendor further agrees to comply with the Confidentiality Policies and Information Security Accountability Requirements, set forth in <http://www.state.wv.us/admin/purchase/privacy/noticeConfidentiality.pdf>.
15. **LICENSING:** Vendors must be licensed and in good standing in accordance with any and all state and local laws and requirements by any state or local agency of West Virginia, including, but not limited to, the West Virginia Secretary of State's Office, the West Virginia Tax Department, and the West Virginia Insurance Commission. The vendor must provide all necessary releases to obtain information to enable the director or spending unit to verify that the vendor is licensed and in good standing with the above entities.
16. **ANTITRUST:** In submitting a bid to any agency for the State of West Virginia, the bidder offers and agrees that if the bid is accepted the bidder will convey, sell, assign or transfer to the State of West Virginia all rights, title and interest in and to all causes of action it may now or hereafter acquire under the antitrust laws of the United States and the State of West Virginia for price fixing and/or unreasonable restraints of trade relating to the particular commodities or services purchased or acquired by the State of West Virginia. Such assignment shall be made and become effective at the time the purchasing agency tenders the initial payment to the bidder.

I certify that this bid is made without prior understanding, agreement, or connection with any corporation, firm, limited liability company, partnership, or person or entity submitting a bid for the same material, supplies, equipment or services and is in all respects fair and without collusion or Fraud. I further certify that I am authorized to sign the certification on behalf of the bidder or this bid.

### INSTRUCTIONS TO BIDDERS

1. Use the quotation forms provided by the Purchasing Division. Complete all sections of the quotation form.
2. Items offered must be in compliance with the specifications. Any deviation from the specifications must be clearly indicated by the bidder. Alternates offered by the bidder as **EQUAL** to the specifications must be clearly defined. A bidder offering an alternate should attach complete specifications and literature to the bid. The Purchasing Division may waive minor deviations to specifications.
3. Unit prices shall prevail in case of discrepancy. All quotations are considered F.O.B. destination unless alternate shipping terms are clearly identified in the quotation.
4. All quotations must be delivered by the bidder to the office listed below prior to the date and time of the bid opening. Failure of the bidder to deliver the quotations on time will result in bid disqualifications: Department of Administration, Purchasing Division, 2019 Washington Street East, P.O. Box 50130, Charleston, WV 25305-0130
5. Communication during the solicitation, bid, evaluation or award periods, except through the Purchasing Division, is strictly prohibited (W.Va. C.S.R. §148-1-6.6).



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Department of Administration  
Purchasing Division  
2019 Washington Street East  
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304-558-2316

RFQ COPY  
TYPE NAME/ADDRESS HERE

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DEPARTMENT OF AGRICULTURE  
FOOD DISTRIBUTION PROGRAM  
1 CEDAR LAKES DRIVE  
RIPLEY, WV 25271 304-558-2221

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DATE PRINTED	TERMS OF SALE	SHIP VIA	F.O.B.	FREIGHT TERMS
05/02/2012				
BID OPENING DATE:	05/29/2012	BID OPENING TIME 01:30PM		

LINE	QUANTITY	UOP	CAT. NO.	ITEM NUMBER	UNIT PRICE	AMOUNT
TERMS, CONDITIONS, AND PRICING SET FORTH HEREIN ARE FIRM FOR THE LIFE OF THE CONTRACT.						
RENEWAL: THIS CONTRACT MAY BE RENEWED UPON THE MUTUAL WRITTEN CONSENT OF THE SPENDING UNIT AND VENDOR, SUBMITTED TO THE DIRECTOR OF PURCHASING THIRTY (30) DAYS PRIOR TO THE EXPIRATION DATE. SUCH RENEWAL SHALL BE IN ACCORDANCE WITH THE TERMS AND CONDITIONS OF THE ORIGINAL CONTRACT AND SHALL BE LIMITED TO TWO (2) ONE (1) YEAR PERIODS.						
CANCELLATION: THE DIRECTOR OF PURCHASING RESERVES THE RIGHT TO CANCEL THIS CONTRACT IMMEDIATELY UPON WRITTEN NOTICE TO THE VENDOR IF THE COMMODITIES AND/OR SERVICES SUPPLIED ARE OF AN INFERIOR QUALITY OR DO NOT CONFORM TO THE SPECIFICATIONS OF THE BID AND CONTRACT HEREIN.						
OPEN MARKET CLAUSE: THE DIRECTOR OF PURCHASING MAY AUTHORIZE A SPENDING UNIT TO PURCHASE ON THE OPEN MARKET, WITHOUT THE FILING OF A REQUISITION OR COST ESTIMATE, ITEMS SPECIFIED ON THIS CONTRACT FOR IMMEDIATE DELIVERY IN EMERGENCIES DUE TO UNFORESEEN CAUSES (INCLUDING BUT NOT LIMITED TO DELAYS IN TRANSPORTATION OR AN UNANTICIPATED INCREASE IN THE VOLUME OF WORK.)						
QUANTITIES: QUANTITIES LISTED IN THE REQUISITION ARE APPROXIMATIONS ONLY, BASED ON ESTIMATES SUPPLIED BY THE STATE SPENDING UNIT. IT IS UNDERSTOOD AND AGREED THAT THE CONTRACT SHALL COVER THE QUANTITIES ACTUALLY ORDERED FOR DELIVERY DURING THE TERM OF THE CONTRACT, WHETHER MORE OR LESS THAN THE QUANTITIES SHOWN.						
BANKRUPTCY: IN THE EVENT THE VENDOR/CONTRACTOR FILES FOR BANKRUPTCY PROTECTION, THE STATE MAY DEEM THE						

SEE REVERSE SIDE FOR TERMS AND CONDITIONS

SIGNATURE

*Jan Oka*

TELEPHONE

952-258-4000

DATE

5-17-2012

TITLE

SR DIRECTOR FOODSUC FIN.

FEIN

13-4151741

ADDRESS CHANGES TO BE NOTED ABOVE

WHEN RESPONDING TO REQ. INSERT NAME AND ADDRESS IN SPACE ABOVE LABELED 'VENDOR'



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Department of Administration  
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DEPARTMENT OF AGRICULTURE  
FOOD DISTRIBUTION PROGRAM  
1 CEDAR LAKES DRIVE  
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05/02/2012						
BID OPENING DATE: 05/29/2012		BID OPENING TIME 01:30PM				
LINE	QUANTITY	UOP	CAT. NO.	ITEM NUMBER	UNIT PRICE	AMOUNT
<p>CONTRACT NULL AND VOID, AND TERMINATE SUCH CONTRACT WITHOUT FURTHER ORDER.</p> <p>THE TERMS AND CONDITIONS CONTAINED IN THIS CONTRACT SHALL SUPERSEDE ANY AND ALL SUBSEQUENT TERMS AND CONDITIONS WHICH MAY APPEAR ON ANY ATTACHED PRINTED DOCUMENTS SUCH AS PRICE LISTS, ORDER FORMS, SALES AGREEMENTS OR MAINTENANCE AGREEMENTS, INCLUDING ANY ELECTRONIC MEDIUM SUCH AS CD-ROM.</p> <p>REV. 01/17/2012</p> <p>NOTICE</p> <p>A SIGNED BID MUST BE SUBMITTED TO:</p> <p>DEPARTMENT OF ADMINISTRATION PURCHASING DIVISION BUILDING 15 2019 WASHINGTON STREET, EAST CHARLESTON, WV 25305-0130</p> <p>THE BID SHOULD CONTAIN THIS INFORMATION ON THE FACE OF THE ENVELOPE OR THE BID MAY NOT BE CONSIDERED:</p> <p>SEALED BID</p> <p>BUYER:</p> <p>RFQ. NO.:</p> <p>BID OPENING DATE:</p>						
				44	AGR1234	05/29/2012
SEE REVERSE SIDE FOR TERMS AND CONDITIONS						
SIGNATURE <i>[Signature]</i>				TELEPHONE 952-258-4000	DATE 5/17/2012	
TITLE SR DIRECTOR FOODSVC FIN				FEIN 13-4151741	ADDRESS CHANGES TO BE NOTED ABOVE	

IN RESPONDING TO REQ. INSERT NAME AND ADDRESS IN SPACE ABOVE LABELED 'VENDOR'



State of West Virginia  
Department of Administration  
Purchasing Division  
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ADDRESS CORRESPONDENCE TO ATTENTION OF:

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DEPARTMENT OF AGRICULTURE

FOOD DISTRIBUTION PROGRAM  
1 CEDAR LAKES DRIVE  
RIPLEY, WV  
25271 304-558-2221

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DATE PRINTED	TERMS OF SALE	SHIP VIA	F.O.B.	FREIGHT TERMS
05/02/2012				

BID OPENING DATE: 05/29/2012 BID OPENING TIME 01:30PM

LINE	QUANTITY	UOP	CAT. NO.	ITEM NUMBER	UNIT PRICE	AMOUNT
BID OPENING TIME: 1:30 PM						
PLEASE PROVIDE A FAX NUMBER IN CASE IT IS NECESSARY TO CONTACT YOU REGARDING YOUR BID:						
-----						
CONTACT PERSON (PLEASE PRINT CLEARLY):					JIM RUHLING	
-----						
					412.874.8158 CELL	
					412.793.7601 OFFICE	
					JAMES. RUHLING @ MICHAEL FOODS. C	
***** THIS IS THE END OF RFQ					AGR1234 ***** TOTAL:	

SEE REVERSE SIDE FOR TERMS AND CONDITIONS

SIGNATURE <i>Van Oka</i>	TELEPHONE 452-258-4000	DATE 5-17-2012
TITLE SR DIRECTOR FOOD SVC FIN 13-4151741	ADDRESS CHANGES TO BE NOTED ABOVE	

WHEN RESPONDING TO RFQ, INSERT NAME AND ADDRESS IN SPACE ABOVE LABELED 'VENDOR'

## INVITATION TO BID

To establish an agreement between the West Virginia Department of Agriculture Food Distribution Program and a processing firm to produce egg products using USDA Commodity EGGS.

### SPECIAL PROVISIONS FOR THE PROCESSING OF EGGS:

#### 1. CONTRACT/AGREEMENT REQUIREMENTS

The processor must comply with and abide by all specifications, qualifiers, terms, and conditions as set forth in this Invitation to Bid, including all attachments (hereinafter referred to collectively as "The Bid Package").

The Bid Package will provide the framework for the processing of Eggs into processed Egg Products for use and consumption by West Virginia Schools and other authorized recipient agencies in the State of West Virginia.

Any processing company submitting a completed Bid Package under this Invitation must have an approved National Processing Agreement in place with USDA for the time period covered by this Invitation and any subsequent agreement(s) with the State of West Virginia. The contractual obligations under which a Processor may utilize USDA Commodities to manufacture and deliver specified end product(s) to the WV Department of Agriculture Food Distribution Program to ensure the return of quantity, quality, and value of such commodities is set forth in the National Processing Agreement and also in the State Participation Agreement, Bid Specifications and all other attachments included in this Bid Package.

#### 1a. CONTRACT PERIOD:

The State Participation Agreement shall be valid for a one (1) year period from July 01, 2012, through June 30, 2013.

#### 2. PRODUCT FORMULA:

Processor is to include the raw batch formula for all processed end products under this Agreement, listing the name and quantity of each ingredient contained in the batch recipe. Flavorings and seasonings may be given as an aggregate quantity.

A NUTRITIONAL ANALYSIS OF FINISHED PRODUCTS WILL BE PROVIDED WITH THIS BID PACKAGE. THE ANALYSIS IS TO INCLUDE THE AMOUNTS OF SODIUM, THE AMOUNTS OF SATURATED FAT, MONOSATURATED FAT, POLYSATURATED FAT; AND THE AMOUNT OF THEIR PERCENT OF CALORIES, TOTAL FAT GRAMS AND TOTAL CALORIES PER SERVING. ALSO, INFORMATION REGARDING COOKING/PREPARATION, HANDLING AND STORAGE WILL BE SUBMITTED. ANY BID PACKAGE SUBMITTED WITHOUT AN ADEQUATE AND COMPLETE NUTRITIONAL ANALYSIS AND THE OTHER OUTLINED INFORMATION MAY BE CONSIDERED DISQUALIFIED AND INVALID AND, THEREFORE, NOT AWARDED AN AGREEMENT.

### 3. SAMPLES:

The WV Department of Agriculture Food Distribution Program requests bidding processors submit samples of each item PRIOR TO THE DAY OF THE BID OPENING.

SAMPLES SUBMITTED SHOULD BE IN SUFFICIENT QUANTITY TO PERMIT EVALUATION BY A MINIMUM OF TWENTY (20) PEOPLE. SAMPLES SHOULD BE CLEARLY MARKED WITH APPROPRIATE PRODUCT NAMES AND CODES IDENTICAL TO THOSE ON SUBMITTED END PRODUCT DATA SCHEDULES.

Samples shall be submitted without charge PRIOR TO the BID OPENING DATE to:

WV Department of Agriculture  
Food Distribution Program  
4496 Cedar Lakes Road  
Ripley, WV 25271

### 4. END PRODUCT DATA SCHEDULE (EPDS):

End Product Data Schedule (EPDS) forms and/or a Summary End Product Data Schedule (SEPDS) form with all applicable columns completed must be submitted for each end product and returned as part of the completed bid package.

**ALL PRICING SUBMITTED ON EPDSs and/or SEPDSs and/or OTHERWISE SUBMITTED AS PART OF THE BID PACKAGE MUST BE THE ACTUAL MAXIMUM PRICE YOU WILL CHARGE WEST VIRGINIA FOR THE DURATION OF THIS AGREEMENT, NOT NATIONAL PRICES.** **ADDITIONALLY, ALL PRICES MUST BE BASED ON GUARANTEED MINIMUM RETURN ON A FEE-FOR-SERVICE BASIS.** **ALL EPDSs AND SEPDSs SHOULD BE ASCRIBED WITH ORIGINAL SIGNATURES IN BLUE INK.** **NEITHER ELECTRONIC NOR STAMPED SIGNATURES CAN BE ACCEPTED.**

### 5. PRICE:

In addition to the pricing requirements outlined above in Number 4, prices quoted shall be firm for the duration of the Agreement. Prices must be based on "Guaranteed Minimum Return" and shall be calculated on a "Fee-for-Service" basis.

### 6. SPECIFICATIONS:

The commodities processed in conjunction with this Agreement shall adhere to the specifications marked as ATTACHMENT A.

### 7. PACKAGING AND LABELING:

The finished end products are to be packaged and shipped under the proper conditions recognized by the industry to ensure the return of a quality finished product free from damage and deformity upon delivery and as may otherwise be set forth in Attachment A - Specifications.

Packaging descriptions submitted and therefore agreed to by Processor (i.e. stated case sizes)

shall be firm for the duration of this Agreement.

#### **7a. CONTAINER AND MARKING SPECIFICATIONS:**

Packaged end-products shall be packed in good commercial fiberboard shipping containers which are acceptable by common or other carrier for safe transportation to point of destination specified in shipping instructions and shall be of a size to accommodate the products without slack filling or bulging. The container shall be securely sealed by gluing, or closed by use of a filament reinforced freezer-type tape, or Scotch Brand No. 3523 Cold Temperature Polyester Film Packaging Tape or its equal, or nonmetallic strapping having a heat-sealed or comparable friction weld joint. Staples and/or steel or wire straps shall not be used as closure for the container.

ALL PRODUCTS MUST BE PACKED IN CONTAINERS CAPABLE OF BEING STACKED FOR PALLETIZING AND/OR WAREHOUSING.

ALL CASES SHOULD BE CLEARLY MARKED ON AT LEAST TWO SIDES WITH PRODUCT INFORMATION INCLUDING THE PRODUCT NAME AND NUMBER.

All packing and packing materials shall be new, clean, sanitary, and shall not impart objectionable odors or flavors to the product and shall be approved for use in contact with food products. Marking material shall be water fast, non-smearing, and of a color contrasting with the color of the container.

Each shipping container shall be legibly initialed, stamped, or labeled to show:

- A. The net weight.
- B. USDA inspection marks and plant number and name, and location of processor. Each container shall bear required labeling, USDA contract compliance stamp and certificate number.
- C. Date of Manufacture-Processing.
- E. Ingredient statement by order of predominance.
- F. The appropriate CN LABEL is to be affixed to each case and a copy of same CN LABEL attached to the EPDS/SEPDS. The CN LABEL identification number assigned by FNS is to be clearly shown.
- G. The proper recommended storage instructions.

#### **8. DELIVERY:**

The Processor agrees to process, produce and deliver the end products in truckload lots to a warehouse located in West Virginia; so specified upon the order of the West Virginia Department of Agriculture.

Delivery quantities will be determined by the WV Department of Agriculture Food Distribution Program. The processor will be responsible for the delivery of the end product, undamaged, unspoiled, and fit for human consumption.

#### **9. SHIPPING TERMS:**

All freight charges must be included in the bid price and all product must be shipped F.O.B. destination.

#### **10. QUANTITY:**

The quantity of eggs made available to West Virginia will vary according to commodity availability and USDA policy. The WV Department of Agriculture Food Distribution Program shall be the final authority with regard to the total quantity of USDA commodities allocated for processing under this agreement.

#### **11. PICK-UP:**

From time to time commodities may have to be picked up for processing. In an instance of that unlikely event; the pick up point will be designated by the WV Department of Agriculture Food Distribution Program and will most usually be the Food Distribution warehouse located in WV. The cost of transportation to the processing plant may be added to the price of the finished end product (on a \$ per lb. processed product basis). Written approval from the WV Department of Agriculture Food Distribution Program is required prior to any backhauling of USDA commodity items from Recipient Agencies.

#### **12. ACCOUNTABILITY AND RECORDS:**

The successful bidding processor shall be required to establish and maintain perpetual inventories and control of all commodities received for processing, performance and production records and other reporting systems as may be required by state and federal regulations, to include provision to the USDA of the required Monthly Performance Reports.

#### **13. PROCESSING AGREEMENT:**

In addition to an approved National Processing Agreement with USDA, the successful bidding processor shall be required to execute a standard State Participation Agreement with the West Virginia Department of Agriculture, Food Distribution Program. The attached State Participation Agreement (ATTACHMENT B) must be fully executed in BLUE INK by bidding processor and returned as part of the completed bid package. Upon award, the State Participation Agreement executed by the successful bidding processor will be further executed in full by the appropriate Food Distribution Program personnel and become, at that time, in full force and effect. A copy of the fully executed State Participation Agreement will be sent to the successful bidding processor for processor's records.

#### **13a. BASIS OF AWARD:**

The West Virginia Purchasing Division shall award the contract to the lowest responsible bidder(s) who meets the requirements of the INVITATION TO BID, and who is considered best able to serve the interests of the State of West Virginia.

#### **14. LIFE OF CONTRACT:**

This contract is to become effective on July 01, 2012 and extend for a period of one year. The vendor may terminate this contract for any reason upon giving the Director of the WV Department of Agriculture Food Distribution Program and the Director of the Purchasing Division thirty (30) days written notice.

This contract may be declared immediately terminated at the option of the Director of the WV

Department of Agriculture Food Distribution Program and/or the Director of the Purchasing Division if this contract and/or any of its terms, conditions, or covenants are not complied with by the Processor, or if any right thereunder in favor of the WV Department of Agriculture Food Distribution Program is threatened or jeopardized by processor or his agent.

This contract may be terminated by the vendor only upon the return delivery of unencumbered and/or unobligated food and/or funds to the WV Department of Agriculture Food Distribution Program. In the event of termination due to non-compliance with the terms of this contract, or at the request of the vendor, transportation costs for the return of USDA commodities shall be borne by vendor.

Vendor shall not assign and/or delegate any of the duties and/or responsibilities to process food products under this Agreement to any party, either by way of a subcontract or any other arrangement, without first having received the prior written consent of the WV Department of Agriculture Food Distribution Program.

Unless specific provisions are stipulated elsewhere in this contract-agreement document, the terms, conditions, and pricing set herein are firm for the life of the contract.

#### **15. RENEWAL:**

June 30, 2013 is to be the expiration date of the contract-agreement. The contract may be extended for two 1-year periods. Any changes to date must be updated before any contract extension is granted including, but not limited to, pricing, yield, and the signature page.

#### **16. LETTERS OF REFERENCE:**

Bidding processors should provide **three (3) business references** with the completed bid package. These references will consist of current or previous customers and should include: the name of the company/agency, the most current mailing address and telephone number, and the name of at least one contact person.

#### **17. BILLING:**

The successful bidding processor is required to "Bill as Shipped" to the ordering agency.

#### **18. PAYMENT:**

The West Virginia Department of Agriculture Food Distribution Program will authorize and process for payment each invoice within thirty (30) days after the date of receipt.

ATTACHMENT A

**BID SPECIFICATIONS**

## **BID SPECIFICATIONS FOR EGG PRODUCTS**

### **1. END PRODUCT INFORMATION**

Egg products may contain no more than 8 g of fat per 1 oz, no more than 500 mg of sodium per serving, and 0 trans fats.

### **2. GENERAL REQUIREMENTS**

- CN Labels are required
- No MSG, artificial flavorings, colorings and/or preservatives
- Each individual item is to be packaged in such a way that will prevent sticking together when frozen
- All frozen products are to be delivered at 0° F to -10° F and must show no signs of refreezing, thawing or freezer burn.
- All cases should be marked on at least 2 sides with product information including product name and number.

### **3. PRODUCT STANDARDS**

- All products covered under this Agreement shall be formulated, manufactured, handled, stored, packaged, and shipped in compliance with the regulations and guidelines of the State of West Virginia, the United States Department of Agriculture, the Federal Food, Drug and Cosmetic Act, and all pertinent sections of the Code of Federal Regulations which govern Food Distribution and the National School Lunch Program, as well as Industry standards related to products for Food Distribution and the National School Lunch Program.
- Any end product not meeting the fabrication, formulation, and/or packaging requirements will be rejected by the WV Food Distribution Program and returned to Processor at Processor's expense.

**ATTACHMENT B**

**STATE PARTICIPATION AGREEMENT**

**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

Name

JIM RUHLING

Title Program Director

Title

DIRECTOR OF SALES, SCHOOL FOOD SERVICE

Address 4496 Cedar Lakes Road

Address

301 CARLSON PARKWAY SUITE 400

City, State, Zip Ripley, WV 25271

City, State, Zip

MINNETONKA, MN 55305

Contact Darrell Carter

Contact

JIM RUHLING

Phone 304-558-0573

Phone

412-793-7601

Fax 304-372-3322

Fax

952-258-4278

E-mail dcarter@ag.state.wv.us

E-mail

JAMES.RUHLING@MICHAELFOODS.COM

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

Web Address

WWW.MICHAELFOODS.COM

Signature \_\_\_\_\_

Signature

Jim Ruhlning

Date \_\_\_\_\_

Date

MAY 9, 2012

**Period of Agreement:** This Agreement shall become effective on JULY 1, 2012 and will terminate on JUNE 30, 2013.

1. **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 ALLOWED IN WV	Fee for Service – billed by processor	X
	Fee for Service – billed by distributor	

\*Sales Verification Required

If sales verification is required, check one:

☐ State delegates sales verification to the processor

[According to 250.19 (2)(vi) (C) states must review the processor's findings and select a random sub-sample of at least 10% of all sales verified by the processor and reverify the sales by re-contacting the RA]

**Processor should submit their Sales Verification Plan to the State Agency.**

☐ State will conduct sales verification

2. **Summary End Product Data Schedules (SEPDS).** Processor will submit SEPDS to State with the completed State Participation Agreement. The SEPDS contains summary information from approved EPDS and a master SEPDS approved by USDA. Processor may select specific EPDS for processing in a given state. The state also has the option to accept or reject individual products listed on the SEPDS, and in the case of multiple commodities available for processing, may accept or reject certain commodities for processing. Note: the case weight listed on the SEPDS **MUST** match the label on the finished case.

**SUMMARY END PRODUCT DATA SCHEDULES SUBMITTED WITH THIS BID PACKAGE MUST INCLUDE MAXIMUM PRICES WHICH WILL BE CHARGED TO WEST VIRGINIA FOR THE DURATION OF THE AGREEMENT (IF AN AGREEMENT IS AWARDED)**

Do you use a subcontractor for the production of any items covered in this agreement?

☐ Yes ☒ No

If yes, please identify in an attachment the subcontractor by name, address, USDA plant number, and each item produced.

Processor must provide written notification to the State Agency of any change(s) to the SEPDS including the nature of the change(s); notification may be made electronically.

3. **CN Labeling.** Products, which contribute toward the school meal pattern requirements, may qualify for CN labeling. State should check those that apply.

☐ CN Labeling is optional. Recipient agencies may request CN labeled products.

☒ CN Labeling is required, if applicable for the processed product.

☒ Submit CN labels with SEPDS.

4. **Nutritional Information.** Recipient agencies need nutritional information to comply with USDA regulations. Please check those that apply:

- ☐ Processor must provide nutrition information to RA upon request.
- ☐ Processor's nutrition information has been submitted to USDA Database
- ☐ Processor's nutrition information is available on their web site.

\_\_\_\_\_ (Provide the web address)

- ☒ Processor must submit nutrition information with the SEPDS

5. **Grading.** Red Meat grading will be performed under (check one)

- ☐ Full Certification per AMS Instruction MGC 640
- ☐ PCCP per AMS Instruction MGC 638

6. **By products.** If by products are produced, describe method of valuation and credit.

NO BY PRODUCTS USED

\_\_\_\_\_

\_\_\_\_\_

7. **Backhauling of DF.** If backhauling is permitted, processor must notify the State before backhauling products. Please check those that apply.

State permits backhauling ☐ Yes ☒ No

Backhauling permitted from State Warehouse ☐ School District ☐

State requires attached form for requesting approval to backhaul ☐ Yes ☐ No

8. ~~List of Eligible Recipient Agencies.~~ State will provide a list of eligible recipient agencies to the processor upon State approval of the State Participation Agreement.

**COMMODITIES IN WEST VIRGINIA ARE PURCHASED AND DISTRIBUTED DIRECTLY BY THE STATE DISTRIBUTING AGENCY.**

9. Special Instructions for Delivery of End Product to Designated Delivery Locations:

ALL INSTRUCTIONS AND PROVISIONS OF THE INVITATION TO BID AND ATTACHMENT A – SPECIFICATIONS ARE BY REFERENCE INCORPORATED HEREIN

10. Additional State Requirements.

AS OUTLINED UNDER NUMBER 1 ABOVE, THE ONLY VALUE-PASS-THROUGH SYSTEM CURRENTLY ALLOWED BY WV IS FEE-FOR-SERVICE BILLED BY PROCESSOR

AS OUTLINED UNDER NUMBER 2 ABOVE, SUMMARY END PRODUCT DATA SCHEDULES SUBMITTED WITH THIS BID PACKAGE MUST INCLUDE MAXIMUM PRICES WHICH WILL BE CHARGED TO WEST VIRGINIA FOR THE DURATION OF THE AGREEMENT (IF AN AGREEMENT IS AWARDED)

ALL PROVISIONS OF THE INVITATION TO BID AND ATTACHMENT A – SPECIFICATIONS ARE BY REFERENCE INCORPORATED HEREIN

# 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 Resident Vendor Preference, if applicable.

1. **Application is made for 2.5% resident 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% resident 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% resident 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% resident 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% resident 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% resident 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.

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: Tam O'Keefe

Date: MAY 17, 2012

Title: SR DIRECTOR OF FOODSERVICE FINANCE

\*Check any combination of preference consideration(s) indicated above, which you are entitled to receive.

STATE OF WEST VIRGINIA  
Purchasing Division

## PURCHASING AFFIDAVIT

**West Virginia Code §5A-3-10a states:** 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 the debt owned is an amount greater than one thousand dollars in the aggregate

### 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.

"Debtor" means any individual, corporation, partnership, association, Limited Liability Company or any other form or business association owing a debt to the state or any of its political subdivisions. "Political subdivision" means any county commission; municipality; county board of education; any instrumentality established by a county or municipality; any separate corporation or instrumentality established by one or more counties or municipalities, as permitted by law; or any public body charged by law with the performance of a government function or whose jurisdiction is coextensive with one or more counties or municipalities. "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.

**EXCEPTION:** The prohibition of this section does not apply where a vendor has contested any tax administered pursuant to chapter eleven of this 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.

Under penalty of law for false swearing (*West Virginia Code §61-5-3*), it is hereby certified that the vendor affirms and acknowledges the information in this affidavit and is in compliance with the requirements as stated.

### WITNESS THE FOLLOWING SIGNATURE

Vendor's Name: Michael Foods, Inc Tom O'Kane

Authorized Signature: Tom O'Kane Date: 5/19/2012

State of MN

County of Scott, to-wit:

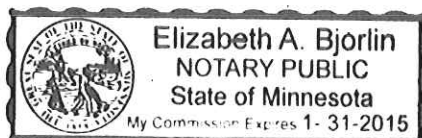
Taken, subscribed, and sworn to before me this 19 day of May, 2012

My Commission expires 1/31, 2015

AFFIX SEAL HERE

NOTARY PUBLIC

Elizabeth A. Bjorlin



# MICHAEL FOODS INC.

301 Carlson Parkway, Suite 400  
Minnetonka, MN 55305

May 17, 2012

State of West Virginia  
Department of Administration  
Purchasing Division  
2019 Washington Street East  
Post Office Box 50130  
Charleston, WV 25305-0130

Michael Foods, Inc. References – RFQ Number AGR1234

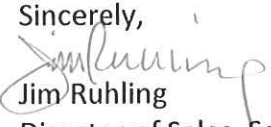
To Whom It May Concern:

Michael Foods, Inc. business references regarding RFQ AGR1234 are as follows:

Eileen Watkins  
Food Service Director  
Gateway School District  
9000 Gateway Campus Boulevard  
Monroeville, PA 15146  
412-373-5776

Lori Atwood Ramos  
Purchasing Coordinator  
Region One Education Service Center  
1900 W. Schunior  
Edinburg, TX 78541  
956-984-6123

Renee Fleishman  
Purchasing Coordinator  
Harris County  
6300 Irvington Boulevard  
Houston, TX 77022  
713-696-0742

Sincerely,  
  
Jim Ruhling  
Director of Sales, School Foodservice



# SEPDS A

## SUMMARY END PRODUCT DATA SCHEDULE

# MICHAEL FOODS

☐ 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

☒ Additional Products Listed

☐ Correction/Revision (bold)

VALUE PASS THROUGH SYSTEMS APPROVED:

☒ Direct Sale

☐ Refund to Recipient Agency

☐ Not Price Through Distributor

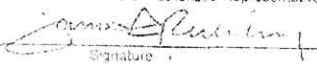
☒ Fee for Service (billed by Processor)

☐ Fee for Service (billed by Distributor)

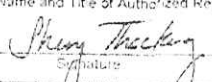
Information Certified as Accurate from Approved EPDS (requires signature from agency that approved EPDS)												Certified by State Agency		FFS Pricing
End Product Code & Description	Net Weight Per Case	Servings Per Case	Net Weight per Serving in Ounces	Item Code	New WBSCM Item Code	New WBSCM Description	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		
												<input type="checkbox"/> Check for quick approval K		
A	B	C	D			E	F	G	H	I	J	K		
14688 Cheddar Cheese Omelet IW, CN	21.88	175	2.00	A566	100047	EGGS WHOLE LIQ BULK -TANK	15.32	No	\$0.6608	\$10.12			\$45.45	
14689 Colby Cheese Omelet IW, CN	22.97	175	2.10	A566	100047	EGGS WHOLE LIQ BULK -TANK	14.35	No	\$0.6608	\$9.48			\$46.45	
15111 Whole Egg with Citric Acid, Refg	15.00	240	1.00	A566	100047	EGGS WHOLE LIQ BULK -TANK	14.96	No	\$0.6608	\$9.88			\$ 7.70	
30020 Egg Patty	11.25	120	1.50	A566	100047	EGGS WHOLE LIQ BULK -TANK	7.58	No	\$0.6608	\$5.01			\$11.34	
30101 Egg Patty	9.00	144	1.00	A566	100047	EGGS WHOLE LIQ BULK -TANK	6.07	No	\$0.6608	\$4.01			\$9.26	
54232 Scramble Mix, Traditional Cook/Bag, CN, 6/5 lb	30.00	436	1.10	A566	100047	EGGS WHOLE LIQ BULK -TANK	22.60	No	\$0.6608	\$14.92			\$14.84	
61688 Square Egg Patty, 2 5" Grilled, CN	16.50	264	1.00	A566	100047	EGGS WHOLE LIQ BULK -TANK	13.00	No	\$0.6608	\$8.59			\$16.36	
64102 Frozen Diced Hard Cooked Eggs, 4/5 lb	20.00	320	1.00	A566	100047	EGGS WHOLE LIQ BULK -TANK		No	\$0.6608	\$13.22			\$17.29	
65123 Whole Egg w/Citric Acid, Frozen	30.00	480	1.00	A566	100047	EGGS WHOLE LIQ BULK -TANK		No	\$0.6608	\$19.76			\$16.30	
70022 Round Egg Patty, 3"	22.50	360	1.00	A566	100047	EGGS WHOLE LIQ BULK -TANK	15.13	No	\$0.6608	\$10.00			\$25.25	
85017 Round Egg Patty, 3.5" CN	23.44	300	1.25	A566	100047	EGGS WHOLE LIQ BULK -TANK	15.82	No	\$0.6608	\$10.45			\$22.85	
85018 Hard Cooked Eggs	15.00	144	1.66	A566	100047	EGGS WHOLE LIQ BULK -TANK	15.00	No	\$0.6608	\$9.91			\$12.25	
85019 IQF Scrambled Eggs, CN, 4/5#	20.00	320	1.00	A566	100047	EGGS WHOLE LIQ BULK -TANK	16.81	No	\$0.6608	\$11.11			\$22.00	
85037 Cheddar Cheese Omelet, 5" CN	18.00	144	2.00	A566	100047	EGGS WHOLE LIQ BULK -TANK	12.59	No	\$0.6608	\$8.32			\$25.65	
85137 Colby Cheese Omelet, 5" CN	18.90	144	2.10	A566	100047	EGGS WHOLE LIQ BULK -TANK	11.81	No	\$0.6608	\$7.80			\$27.53	
85300 Cinnamon Swirl French Toast, CN	15.63	100	2.50	A566	100047	EGGS WHOLE LIQ BULK -TANK	5.07	No	\$0.6608	\$3.35			\$31.11	
85301 Plain French Toast, CN	15.63	100	2.50	A566	100047	EGGS WHOLE LIQ BULK -TANK	5.08	No	\$0.6608	\$3.36			\$27.58	
85303 French Toast Sticks, CN	16.25	100	2.60	A566	100047	EGGS WHOLE LIQ BULK -TANK	5.32	No	\$0.6608	\$3.52			\$25.45	
85305 Cinn. Glazed French Toast, CN	29.25	144	3.25	A566	100047	EGGS WHOLE LIQ BULK -TANK	7.33	No	\$0.6608	\$4.84			\$51.30	
85306 Cinn. Glazed French Toast Sticks, CN	15.41	85	2.90	A566	100047	EGGS WHOLE LIQ BULK -TANK	4.52	No	\$0.6608	\$2.99			\$28.50	
85309 Cinn Glazed French Toast IW, CN	29.25	144	3.25	A566	100047	EGGS WHOLE LIQ BULK -TANK	7.33	No	\$0.6608	\$4.84			\$57.45	
85813 Whole Grain French Toast Sticks, CN	16.25	100	2.60	A566	100047	EGGS WHOLE LIQ BULK -TANK	5.31	No	\$0.6608	\$3.51			\$26.00	

Information Certified as Accurate from Approved EPDS (requires signature from agency that approved EPDS)											Certified by State Agency		FFS Pricing
End Product Code & Description	Net Weight Per Case	Servings Per Case	Net Weight per Serving in Ounces	Item Code	New WBSCM / New WBSCM		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	
					Item Code	Description						<input type="checkbox"/> Check for quick approval	
A	B	C	D		E		F	G	H	I	J	K	
85817	Cinn Glazed Whole Grain French Toast IW, CN	29.25	144	3.25	A566	100047	EGGS WHOLE LIQ BULK -TANK	7.33	No	\$0.6608	\$4.84		\$62.45
85818	Cinn Glazed Whole Grain French Toast, CN	29.25	144	3.25	A566	100047	EGGS WHOLE LIQ BULK -TANK	7.34	No	\$0.6608	\$4.85		\$52.50
85880	Maple Glazed Whole Grain French Toast Sticks, CN	15.41	85	2.90	A566	100047	EGGS WHOLE LIQ BULK -TANK	4.52	No	\$0.6608	\$2.99		\$31.25
85881	Strawberry Banana French Toast Sticks, CN	15.41	85	2.90	A566	100047	EGGS WHOLE LIQ BULK -TANK	4.51	No	\$0.6608	\$2.98		\$28.26
85884	Tropical Blast Glazed French Toast Sticks, CN	15.41	85	2.90	A566	100047	EGGS WHOLE LIQ BULK -TANK	4.51	No	\$0.6608	\$2.98		\$30.20
85885	Cinn. Glazed French Toast Sticks, IW, CN	18.13	100	2.90	A566	100047	EGGS WHOLE LIQ BULK -TANK	5.32	No	\$0.6608	\$3.52		\$51.50
86204	Hard Cooked Eggs Express Pak	3.17	16	3.17	A566	100047	EGGS WHOLE LIQ BULK -TANK	3.15	No	\$0.6608	\$2.08		\$3.76
89243	Quesadilla, Turkey Sausage & Cheese IW, CN	20.72	102	3.25	A566	100047	EGGS WHOLE LIQ BULK -TANK		No	\$0.6608	\$5.39	<input type="checkbox"/>	\$59.50
90135	Cheddar Cheese Omelet 6"	15.75	72	3.50	A566	100047	EGGS WHOLE LIQ BULK -TANK	9.39	No	\$0.6608	\$6.20		\$24.50

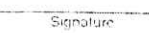
**PROCESSOR:**

Michael Foods, Inc.	
Name of Company	
Jim Ruhling/Director of School Foodservice	
Name and Title of Authorized Representative	
	11/30/2011
Signature	Date Signed

**USDA APPROVAL:**  
(not applicable for state summary)

USDA FNS FOD HQ	
Name of Approving Agency	
Sherry Thackeray-Comm. Processing	
Name and Title of Authorized Representative	
	12/15/2011
Signature	Date Signed

**STATE AGENCY APPROVAL:**

Name of Approving Agency	
Name and Title of Authorized Representative	
	5/31/2011
Signature	Date Signed

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



**46025-85884-00**

85/2.90 Oz. Servings (3 sticks/serving) Bulk Packed Tropical Blast Glazed French Toast Sticks, CN,  
Table Ready, PHE

#### Ingredients

BREAD: Enriched Bleached Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Water, Sugar. Contains 2% or Less of Each of the following:

Yeast, Soybean Oil, Salt, Wheat Gluten, Dough Conditioners (may contain one or more of the following: monoglycerides, diglycerides, calcium sulfate, calcium peroxide, L-cysteine,

sodium stearoyl lactylate, ascorbic acid, azodicarbonamide, enzymes), Calcium Propionate (preservative), Corn Starch, Sunflower Oil, Yellow Corn Flour, Colored with (tumeric, annatto).

EGG BATTER: Whole Eggs, Sugar, Whey. 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.

ORANGE PINEAPPLE GLAZE: Soybean Oil, Sugar, Vegetable Mono & Diglycerides, Natural Flavors, Salt, Beta Carotene (color).

#### General Information

Tropical Blast Glazed French Toast Sticks, CN (46025-85884-00) is a bread product, which has been sliced into 4" x 1" x 7/8" sticks that is battered with an egg mixture, fully cooked, iced with a tropical fruit glaze and finally, frozen. The texture is a springy, tender and 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 and Cosmetic Act, and applicable to state statutes and regulations.

This product is not kosher.

#### Physical Characteristics

Clean egg with a slight vanilla and tropical fruit odor. (Free of any spoilage or other off odors). Lightly browned, 2-5 Fresh, clean and appealing taste, including egg, vanilla and tropical fruit flavor; free of off flavor.

#### Microbiological Standards

Total Plate Count: <10,000 cfu/g

Salmonella: Negative/100 g

Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g

E.coli: <10 cfu/g

L.monocytogenes: Negative/50 g

#### Packaging

Case Pack	85
Net Weight	15.406 LB
Gross Weight	17.948 LB
Case Diameter	20.000" x 12.000" x 10.500"
Case Cube	1.460 CF
Tie	8 CA
High	7 CA
Pallet	56 CA

#### Nutritional Facts

#### Amount Per 100 Grams

Total Calories	270.00	CAL
Calories from Fat	90.00	CAL
Total Fat	10.00	GM
Saturated Fat	2.00	GM
Trans Fat	0.00	GM
Cholesterol	125.00	MG
Sodium	350.00	MG
Potassium	55.00	MG
Total Carbohydrates	36.00	GM
Dietary Fiber	1.00	GM
Sugars	13.00	GM
Protein	7.00	GM
Vitamin A	143.23	IU
Vitamin C	0.00	MG
Calcium	20.42	MG

Common household measurement: 1/4 c = 56 g

Shelf life of product is 365 days.

Iron

0.54

MG

---



**Product Specification Sheet**  
**Revision: 0002 Revision Date: 11/23/2010**

**46025-85884-00**

85/2.90 Oz. Servings (3 sticks/serving) Bulk Packed Tropical Blast Glazed French Toast Sticks, CN,  
Table Ready, PHE

**Product Description**

Tropical Blast Glazed French Toast Sticks, CN (46025-85884-00) is a bread product, which has been sliced into 4" x 1" x 7/8" sticks that is battered with an egg mixture, fully cooked, iced with a tropical fruit glaze and finally, frozen. The texture is a springy, tender and 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 and Cosmetic Act, and applicable to state statutes and regulations.

**Ingredient Listing**

**BREAD:** Enriched Bleached Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Water, Sugar. Contains 2% or Less of Each of the following:

Yeast, Soybean Oil, Salt, Wheat Gluten, Dough Conditioners (may contain one or more of the following: monoglycerides, diglycerides, calcium sulfate, calcium peroxide, L-cysteine, sodium stearoyl lactylate, ascorbic acid, azodicarbonamide, enzymes), Calcium Propionate (preservative), Corn Starch, Sunflower Oil, Yellow Corn Flour, Colored with (tumeric, annatto).

**EGG BATTER:** Whole Eggs, Sugar, Whey. 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.

**ORANGE PINEAPPLE GLAZE:** Soybean Oil, Sugar, Vegetable Mono & Diglycerides, Natural Flavors, Salt, Beta Carotene (color).

**Physical Specifications**

<b>Description</b>	<b>Specifications</b>
Aroma	Clean egg with a slight vanilla and tropical fruit odor. (Free of any spoilage or other off odors).
Average Finished Frozen Weight	82.214 +/- 6 grams / serving (for a 3 stick serving size)
Color	Lightly browned, 2-5
Dimensions (Inch)	Stick Length: 4" +/- 1/4" Stick Width: 1" +/- 1/4" Stick Height: 7/8" +/- 1/8"
Flavor	Fresh, clean and appealing taste, including egg, vanilla and tropical fruit flavor; free of off flavor.
Metal Detection	3.00 mm for ferrous, non-ferrous and stainless steel metal detection capability.
Texture	Springy, tender bite, slightly chewy.

## **Microbiological Specifications**

<b>Description</b>	<b>Specifications</b>
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**

<b>Description</b>	<b>Specifications</b>
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)	16.966
Net Product Weight/Lbs	15.406
Gross Product Case Weight/Lbs (w/pallet)	17.948

### **Plant Specific**

<b>Description</b>	<b>Value</b>	<b>Description</b>	<b>Value</b>
<b>Papetti's of Iowa</b>			
Box, Unprinted, Glazed, FT Sticks	609504		
box dimension	20.000x12.000x10.500		
Bag, 23 x 14 x 36 French Toast Stick	607054		
Tape, Large, Intertape	607137		

See Pallet Layout Report for pallet configuration.

**Code Dating:**

Box Code: 1146K 2 0800

1. 1146 = Year; 146th day of the year;  
K = Produced at Klingerstown, PA facility (G=Gaylord, MN; L=Lenox, IA; W=Wakefield, NE)
2. 2 = Line (Optional)
3. 0800 = Military time of packaging.

**Transportation & Storage:**

1. Trucks carrying this product will be loaded and transported in a sanitary condition following following all requirements stated in this specification.
2. Product will be transported frozen at a temperature of 0°F or below.
3. Product will be stored frozen at a temperature of 0°F or below.
4. Once thawed, product shall be stored at or below 38°F.

**Shelf Life Statement:**

1. Shelf Life of this product is 12 months from the packaging date provided it is kept frozen and 2-3 days if thawed and refrigerated. Do not refreeze this product.

**Kosher Statement:**

This product is not kosher.

**Allergen Assessment:**

This product contains egg and milk protein, barley and wheat flour (which includes wheat gluten) 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 2.90 oz. (3 sticks, 0.967 oz each) serving of Tropical Blast Glazed French Toast Sticks provide 1.0 oz. equivalent meat alternate and 1.5 servings of bread for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-10). CN#079386 (P1127=L)

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



46025-85881-00

85/2.90 Oz. Servings (3 sticks/serving) Bulk Packed Strawberry Banana Glazed French Toast  
Sticks, CN, Table Ready, PHE

#### Ingredients

BREAD: Enriched Bleached Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Water, Sugar. Contains 2% or Less of Each of the Following:

Yeast, Soybean Oil, Salt, Wheat Gluten, Dough Conditioners (may contain one or more of the following: monoglycerides, diglycerides, calcium sulfate, calcium peroxide, L-cysteine, sodium steryl lactylate, ascorbic acid, azodicarbonamide, enzymes), Calcium Propionate (preservative), Corn Starch, Sunflower Oil, Yellow Corn Flour, Colored with (turmeric, annatto).

EGG BATTER: Whole Eggs, Sugar, Whey. 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.

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

#### General Information

Strawberry Banana Glazed French Toast Sticks, CN (46025-85881-00) is a bread product, which has been sliced into 4" x 1" x 7/8" sticks that is battered with an egg mixture, fully cooked, iced with a strawberry banana glaze and finally, frozen. The texture is a springy, tender and 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 and Cosmetic Act, and applicable to state statutes and regulations.

This product is not kosher.

#### Physical Characteristics

Clean egg with a slight vanilla and strawberry banana odor. (Free of any spoilage or other off odors). Lightly browned, 2-5 Fresh, clean and appealing taste, including egg, vanilla and strawberry banana flavor; free of off flavor.

#### Microbiological Standards

Total Plate Count: <10,000 cfu/g  
Salmonella: Negative/100 g  
Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g  
E.coli: <10 cfu/g  
L.monocytogenes: Negative/50 g

#### Packaging

Case Pack	85
Net Weight	15.406 LB
Gross Weight	17.947 LB
Case Diameter	20.000" x 12.000" x 10.500"
Case Cube	1.460 CF
Tie	8 CA
High	7 CA
Pallet	56 CA

#### Nutritional Facts

#### Amount Per 100 Grams

Total Calories	270.00	CAL
Calories from Fat	90.00	CAL
Total Fat	10.00	GM
Saturated Fat	2.00	GM
Trans Fat	0.00	GM
Cholesterol	125.00	MG
Sodium	350.00	MG
Potassium	55.00	MG
Total Carbohydrates	36.00	GM
Dietary Fiber	1.00	GM
Sugars	12.00	GM
Protein	7.00	GM
Vitamin A	217.12	IU
Vitamin C	0.00	MG
Calcium	20.42	MG

Common household measurement: 1/4 c = 56 g  
Shelf life of product is 365 days.

Iron

0.54

MG

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**Product Specification Sheet**  
**Revision: 0004 Revision Date: 11/12/2010**

**46025-85881-00**

85/2.90 Oz. Servings (3 sticks/serving) Bulk Packed Strawberry Banana Glazed French Toast  
Sticks, CN, Table Ready, PHE

**Product Description**

Strawberry Banana Glazed French Toast Sticks, CN (46025-85881-00) is a bread product, which has been sliced into 4" x 1" x 7/8" sticks that is battered with an egg mixture, fully cooked, iced with a strawberry banana glaze and finally, frozen. The texture is a springy, tender and 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 and Cosmetic Act, and applicable to state statutes and regulations.

**Ingredient Listing**

BREAD: Enriched Bleached Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Water, Sugar. Contains 2% or Less of Each of the Following:

Yeast, Soybean Oil, Salt, Wheat Gluten, Dough Conditioners (may contain one or more of the following: monoglycerides, diglycerides, calcium sulfate, calcium peroxide, L-cysteine, sodium steryl lactylate, ascorbic acid, azodicarbonamide, enzymes), Calcium Propionate (preservative), Corn Starch, Sunflower Oil, Yellow Corn Flour, Colored with (turmeric, annatto).

EGG BATTER: Whole Eggs, Sugar, Whey. 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.

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

**Physical Specifications**

Description	Specifications
Aroma	Clean egg with a slight vanilla and strawberry banana odor. (Free of any spoilage or other off odors).
Average Finished Frozen Weight	82.214 +/- 6 grams (for a 3 stick serving size)
Color	Lightly browned, 2-5
Dimensions (Inch)	Stick Length: 4" +/- 1/4" Stick Width: 1" +/- 1/4" Stick Height: 7/8" +/- 1/8"
Flavor	Fresh, clean and appealing taste, including egg, vanilla and strawberry banana flavor; free of off flavor.
Metal Detection	3.00 mm for ferrous, non-ferrous and stainless steel metal detection capability.
Texture	Springy, tender bite, slightly chewy.

## **Microbiological Specifications**

<b>Description</b>	<b>Specifications</b>
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**

<b>Description</b>	<b>Specifications</b>
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)	16.966
Net Product Weight/Lbs	15.406
Gross Product Case Weight/Lbs (w/pallet)	17.947

### **Plant Specific**

<b>Description</b>	<b>Value</b>	<b>Description</b>	<b>Value</b>
<b>Papetti's of Iowa</b>			
Box, Unprinted, Glazed, FT Sticks	609504		
box dimension	20.000x12.000x10.500		
Bag, 23 x 14 x 36 French Toast Stick	607054		
Tape, Large, Intertape	607137		

See Pallet Layout Report for pallet configuration.

**Code Dating:**

Box Code: 1146K 2 0800

1. 1146 = Year; 146th day of the year;  
K = Produced at Klingerstown, PA facility (G=Gaylord, MN; L=Lenox, IA; W=Wakefield, NE)
2. 2 = Line (Optional)
3. 0800 = Military time of packaging.

**Transportation & Storage:**

1. Trucks carrying this product will be loaded and transported in a sanitary condition following following all requirements stated in this specification.
2. Product will be transported frozen at a temperature of 0°F or below.
3. Product will be stored frozen at a temperature of 0°F or below.
4. Once thawed, product shall be stored at or below 38°F.

**Shelf Life Statement:**

1. Shelf Life of this product is 12 months from the packaging date provided it is kept frozen and 2-3 days if thawed and refrigerated. Do not refreeze this product.

**Kosher Statement:**

This product is not kosher.

**Allergen Assessment:**

This product contains egg and milk protein, barley and wheat flour (which includes wheat gluten) 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 1.0 oz. equivalent meat alternate and 1.5 servings bread of bread for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-10). CN# 079385 (P1127=L)

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



**46025-85880-00**

85/2.90 Oz. Servings (3 sticks/serving) Bulk Packed Whole Grain Maple Glazed French Toast Sticks, TFF, CN, Table Ready, PHE

#### Ingredients

Bread: Whole Wheat Flour, Water, Wheat Gluten, Sugar, Yeast. Contains 2% or Less of each of the Following: Soybean Oil, Salt, Dough Conditioners (may contain one of more of the following: Ethoxylated Mono-and Diglycerides, Ascorbic Acid, Azodicarbonamide, Enzymes), Calcium Propionate (preservative), Yeast Nutrients (monocalcium phosphate, calcium sulfate, ammonium sulfate), Corn Starch, Soy Lecithin, Milk, Soy Flour.

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

Maple Glaze: Soybean Oil, Sugar, Vegetable Mono and Diglycerides, Natural Flavors, Salt.

#### General Information

Whole Grain Maple Glazed French Toast Sticks, CN (46025-85880-00) is a bread product, which has been sliced into 4" x 1" x 7/8" sticks that is battered with an egg mixture, fully cooked, iced with a maple glaze and finally, frozen. The texture is a springy, tender and 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 and Cosmetic Act, and applicable to state statutes and regulations.

This product is not kosher.

#### Physical Characteristics

Clean egg with a slight vanilla and maple odor. (Free of any spoilage or other off odors). Lightly browned. Fresh, clean and appealing taste, including egg, vanilla and maple flavor; free of off flavor.

#### Microbiological Standards

Total Plate Count: <10,000 cfu/g  
Salmonella: Negative/100 g  
Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g  
E.coli: <10 cfu/g  
L.monocytogenes: Negative/50 g

#### Packaging

Case Pack	85
Net Weight	15.406 LB
Gross Weight	17.948 LB
Case Diameter	20.000" x 12.000" x 10.500"
Case Cube	1.460 CF
Tie	8 CA
High	7 CA
Pallet	56 CA

#### Nutritional Facts

#### Amount Per 100 Grams

Total Calories	260.00	CAL
Calories from Fat	90.00	CAL
Total Fat	10.00	GM
Saturated Fat	2.00	GM
Trans Fat	0.00	GM
Cholesterol	125.00	MG
Sodium	340.00	MG
Potassium	55.00	MG
Total Carbohydrates	33.00	GM
Dietary Fiber	3.00	GM
Sugars	13.00	GM
Protein	9.00	GM
Vitamin A	143.23	IU
Vitamin C	0.00	MG
Calcium	20.42	MG
Iron	1.64	MG

Common household measurement: 1/4 c = 56 g  
Shelf life of product is 365 days.

**Code Dating:**

Box Code: 1146K 2 0800

1. 1146 = Year; 146th day of the year;  
K = Produced at Klingerstown, PA facility (G=Gaylord, MN; L=Lenox, IA; W=Wakefield, NE)
2. 2 = Line (Optional)
3. 0800 = Military time of packaging.

**Transportation & Storage:**

1. Trucks carrying this product will be loaded and transported in a sanitary condition following following all requirements stated in this specification.
2. Product will be transported frozen at a temperature of 0°F or below.
3. Product will be stored frozen at a temperature of 0°F or below.
4. Once thawed, product shall be stored at or below 38°F.

**Shelf Life Statement:**

1. Shelf Life of this product is 12 months from the packaging date provided it is kept frozen and 2-3 days if thawed and refrigerated. Do not refreeze this product.

**Kosher Statement:**

This product is not kosher.

**Allergen Assessment:**

This product contains egg, milk and soybean protein, barley and wheat flour (which includes wheat gluten) 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 (3 sticks 0.967 oz each) of Maple Glazed Whole Grain French Toast Sticks provides 1.0 oz. equivalent meat alternate and 1.5 servings of bread for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-10). CN# 079384 (P1127=L)

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



46025-85818-00

144/3.25 oz. Cinnamon Glazed Whole Grain French Toast, TFF, CN, Table Ready, PHE

### Ingredients

Bread: Whole Wheat Flour, Water, Wheat Gluten, Sugar, Yeast. Contains 2% or Less of Each of the Following: Soybean Oil, Salt, Dough Conditioners (may contain one of more of the following: Ethoxylated Mono-and Diglycerides, Ascorbic Acid, Azodicarbonamide, Enzymes), Calcium Propionate (preservative), Yeast Nutrients (monocalcium phosphate, calcium sulfate, ammonium sulfate), Corn Starch, Soy Lecithin, Milk, Soy Flour.

Egg Batter: Whole Eggs, Sugar, Whey. Contains 2% or Less of the Following: Salt, Natural Vanilla Flavor (water, alcohol, propylene glycol, invert syrup, natural flavor, 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.

### General Information

Cinnamon Glazed Whole Grain French Toast, (46025-85818-00) is a 3.25 oz. bread product that is battered with an egg mixture, fully cooked, iced with a cinnamon glaze and finally, frozen. The texture is a springy, tender and 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 and Cosmetic Act, and applicable to state statutes and regulations.

This product is not kosher.

### Physical Characteristics

Clean egg with a slight vanilla, cinnamon and butter odor. (Free of any spoilage or other off odors). Lightly browned. Fresh, clean and appealing taste, including egg, vanilla, cinnamon and butter flavor; free of off flavor.

### Microbiological Standards

Total Plate Count: <10,000 cfu/g  
Salmonella: Negative/100 g  
Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g  
E.coli: <10 cfu/g  
L.monocytogenes: Negative/50 g

### Packaging

Case Pack	144
Net Weight	29.250 LB
Gross Weight	32.340 LB
Case Diameter	18.875" x 15.625" x 10.125"
Case Cube	1.730 CF
Tie	6 CA
High	7 CA
Pallet	42 CA

### Nutritional Facts

#### Amount Per 100 Grams

Total Calories	250.00	CAL
Calories from Fat	80.00	CAL
Total Fat	9.00	GM
Saturated Fat	1.50	GM
Trans Fat	0.00	GM
Cholesterol	105.00	MG
Sodium	380.00	MG
Potassium	50.00	MG
Total Carbohydrate	34.00	GM
Dietary Fiber	3.00	GM
Sugars	11.00	GM
Protein	10.00	GM
Vitamin A	193.48	IU
Vitamin C	0.00	MG
Calcium	19.86	MG
Iron	1.84	MG

Common household measurement: 1/4 c = 56 g  
Shelf life of product is 365 days.



**Product Specification Sheet**  
**Revision: 0003 Revision Date: 11/02/2010**

**46025-85818-00**

144/3.25 oz. Cinnamon Glazed Whole Grain French Toast, TFF, CN, Table Ready, PHE

**Product Description**

Cinnamon Glazed Whole Grain French Toast, (46025-85818-00) is a 3.25 oz. bread product that is battered with an egg mixture, fully cooked, iced with a cinnamon glaze and finally, frozen. The texture is a springy, tender and 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 and Cosmetic Act, and applicable to state statutes and regulations.

**Ingredient Listing**

Bread: Whole Wheat Flour, Water, Wheat Gluten, Sugar, Yeast. Contains 2% or Less of Each of the Following: Soybean Oil, Salt, Dough Conditioners (may contain one of more of the following: Ethoxylated Mono-and Diglycerides, Ascorbic Acid, Azodicarbonamide, Enzymes), Calcium Propionate (preservative), Yeast Nutrients (monocalcium phosphate, calcium sulfate, ammonium sulfate), Corn Starch, Soy Lecithin, Milk, Soy Flour.  
Egg Batter: Whole Eggs, Sugar, Whey. Contains 2% or Less of the Following: Salt, Natural Vanilla Flavor (water, alcohol, propylene glycol, invert syrup, natural flavor, 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.

**Physical Specifications**

<b>Description</b>	<b>Specifications</b>
Aroma	Clean egg with a slight vanilla, cinnamon and butter odor. (Free of any spoilage or other off odors).
Average Finished Frozen Weight	92.140 +/- 6 grams
Color	Lightly browned.
Dimensions (Inch)	Slice Length: 4" +/- 1/4" Slice Width: 4 1/4" +/- 1/4" Slice Height: 7/8" +/- 1/8"
Flavor	Fresh, clean and appealing taste, including egg, vanilla, cinnamon and butter flavor; free of off flavor.
Metal Detection	3.00 mm for ferrous, non-ferrous and stainless steel metal detection capability.
Texture	Springy, tender bite, slightly chewy.

## **Microbiological Specifications**

<b>Description</b>	<b>Specifications</b>
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**

<b>Description</b>	<b>Specifications</b>
Case Dimension	18.875" x 15.625" x 10.125"
Product Count per Case	144
Case/Cubic Feet	1.730
Cases/Pallet	42
Cases/Layer	6
Gross Product Case Weight/Lbs (w/o pallet)	31.030
Net Product Weight/Lbs	29.250
Gross Product Case Weight/Lbs (w/pallet)	32.340

### **Plant Specific**

<b>Description</b>	<b>Value</b>	<b>Description</b>	<b>Value</b>
<b>Papetti's of Iowa</b>			
Box, Unprinted, Wrapped Glz FT	609505		
box dimension	18.875x15.625x11.125		
Bag, 23 x 14 x 36 French Toast Stick	607054		
Tape, Large, Intertape	607137		

See Pallet Layout Report for pallet configuration.

**Code Dating:**

Box Code: 1146K 2 0800

1. 1146 = Year; 146th day of the year  
K = Produced at Klingerstown, PA facility (G=Gaylord, MN; L=Lenox, IA; W=Wakefield, NE)
2. 2 = Line (Optional)
3. 0800 = Military time of packaging.

**Transportation & Storage:**

1. Trucks carrying this product will be loaded and transported in a sanitary condition following following all requirements stated in this specification.
2. Product will be transported frozen at a temperature of 0°F or below.
3. Product will be stored frozen at a temperature of 0°F or below.
4. Once thawed, product shall be stored at or below 38°F.

**Shelf Life Statement:**

1. Shelf Life of this product is 12 months from the packaging date provided it is kept frozen and 2-3 days if thawed and refrigerated. Do not refreeze this product.

**Kosher Statement:**

This product is not kosher.

**Allergen Assessment:**

This product contains egg, soy, and milk proteins and wheat flour (which includes wheat gluten) and is therefore considered allergenic by Michael Foods, Inc. Egg Division.

**Regulatory/Finished Product:**

1. Product must meet all defined specifications and functionality requirements through the declare 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 weight on the case weight control chart will meet the label weight declared on the product label.
4. One 3.25 oz. slice of Cinnamon Glazed Whole Grain French Toast provides 1.0 oz. equivalent meat alternate and 2.0 oz. servings bread for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-10).  
CN#079383 (P1127-L)

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



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**46025-85817-00**

144/3.25 Oz. Individually Wrapped Cinnamon Glazed Whole Grain French Toast, CN, Table Ready, PHE

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**Ingredients**

Bread: Whole Wheat Flour, Water, Wheat Gluten, Sugar, Yeast. Contains 2% or Less of Each of the Following: Soybean Oil, Salt, Dough Conditioners (may contain one of more of the following: Ethoxylated Mono-and Diglycerides, Ascorbic Acid, Azodicarbonamide, Enzymes), Calcium Propionate (preservative), Yeast Nutrients (monocalcium phosphate, calcium sulfate, ammonium sulfate), Corn Starch, Soy Lecithin, Milk, Soy Flour.

Egg Batter: Whole Eggs, Sugar, Whey. Contains 2% or Less of the Following: Salt, Natural Vanilla Flavor (water, alcohol, propylene glycol, invert syrup, natural flavor, 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.

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**General Information**

Individually Wrapped Cinnamon Glazed Whole Grain French Toast, CN (46025-85817-00) is a 3.25 oz. bread product that is battered with an egg mixture, fully cooked, iced with a cinnamon glaze and finally, frozen. The texture is a springy, tender and 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 and Cosmetic Act, and applicable to state statutes and regulations.

This product is not kosher.

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**Physical Characteristics**

Clean egg with a slight vanilla and cinnamon odor. (Free of any spoilage or other off odors). Lightly browned. Fresh, clean and appealing taste, including egg, vanilla and cinnamon flavor; free of off flavor.

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**Microbiological Standards**

Total Plate Count: <10,000 cfu/g  
Salmonella: Negative/100 g  
Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g  
E.coli: <10 cfu/g  
L.monocytogenes: Negative/50 g

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**Packaging**

Case Pack	144
Net Weight	29.250 LB
Gross Weight	32.340 LB
Case Diameter	18.875" x 15.625" x 10.125"
Case Cube	1.730 CF
Tie	6 CA
High	7 CA
Pallet	42 CA

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**Nutritional Facts**

	<u>Amount Per 100 Grams</u>	
Total Calories	250.00	CAL
Calories from Fat	80.00	CAL
Total Fat	9.00	GM
Saturated Fat	1.50	GM
Trans Fat	0.00	GM
Cholesterol	105.00	MG
Sodium	380.00	MG
Potassium	50.00	MG
Total Carbohydrate	34.00	GM
Dietary Fiber	3.00	GM
Sugars	11.00	GM
Protein	10.00	GM
Vitamin A	193.48	IU
Vitamin C	0.00	MG
Calcium	19.86	MG
Iron	1.84	MG

Common household measurement: 1/4 c = 56 g  
Shelf life of product is 365 days.



**Product Specification Sheet**  
**Revision: 0003 Revision Date: 11/23/2010**

**46025-85817-00**

144/3.25 Oz. Individually Wrapped Cinnamon Glazed Whole Grain French Toast, CN, Table Ready, PHE

**Product Description**

Individually Wrapped Cinnamon Glazed Whole Grain French Toast, CN (46025-85817-00) is a 3.25 oz. bread product that is battered with an egg mixture, fully cooked, iced with a cinnamon glaze and finally, frozen. The texture is a springy, tender and 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 and Cosmetic Act, and applicable to state statutes and regulations.

**Ingredient Listing**

Bread: Whole Wheat Flour, Water, Wheat Gluten, Sugar, Yeast. Contains 2% or Less of Each of the Following: Soybean Oil, Salt, Dough Conditioners (may contain one of more of the following: Ethoxylated Mono-and Diglycerides, Ascorbic Acid, Azodicarbonamide, Enzymes), Calcium Propionate (preservative), Yeast Nutrients (monocalcium phosphate, calcium sulfate, ammonium sulfate), Corn Starch, Soy Lecithin, Milk, Soy Flour.

Egg Batter: Whole Eggs, Sugar, Whey. Contains 2% or Less of the Following: Salt, Natural Vanilla Flavor (water, alcohol, propylene glycol, invert syrup, natural flavor, 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.

**Physical Specifications**

<b>Description</b>	<b>Specifications</b>
Aroma	Clean egg with a slight vanilla and cinnamon odor. (Free of any spoilage or other off odors).
Average Finished Frozen Weight	92.140 +/- 7 grams
Color	Lightly browned.
Dimensions (Inch)	Slice Length: 4" +/- 1/4" Slice Width: 4 1/4" +/- 1/4" Slice Height: 7/8" +/- 1/8"
Flavor	Fresh, clean and appealing taste, including egg, vanilla and cinnamon flavor; free of off flavor.
Metal Detection	3.00 mm for ferrous, non-ferrous and stainless steel metal detection capability.
Package	Overwrap with tear notch.
Texture	Springy, tender bite, slightly chewy.

## **Microbiological Specifications**

<b>Description</b>	<b>Specifications</b>
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**

<b>Description</b>	<b>Specifications</b>
Case Dimension	18.875" x 15.625" x 10.125"
Product Count per Case	144
Case/Cubic Feet	1.730
Cases/Pallet	42
Cases/Layer	6
Gross Product Case Weight/Lbs (w/o pallet)	31.030
Net Product Weight/Lbs	29.250
Gross Product Case Weight/Lbs (w/pallet)	32.340

### **Plant Specific**

<b>Description</b>	<b>Value</b>	<b>Description</b>	<b>Value</b>
<b>Papetti's of Iowa</b>			
Box, Unprinted, Wrapped Glz FT	609505		
box dimension	18.875x15.625x11.125		
Tape, Large, Intertape	607137		
Wrap, Glazed French Toast, Unprinted	609503		

See Pallet Layout Report for pallet configuration.

**Code Dating:**

Film code: 1146K WG

1. 1146 = year, 146th day of the year  
K = Produced at Klingerstown facility (G=Gaylord, MN; L=Lenox, IA; W=Wakefield, NE)
2. WG = Whole Grain

Box Code: 1146K 2 0800

1. 1146 = Year, 146th day of the year  
K = Produced at Klingerstown facility (G=Gaylord, MN; L=Lenox, IA; W=Wakefield, NE)
2. 2 = Line (Optional)
3. 0800 = Military time of packaging.

**Transportation & Storage:**

1. Trucks carrying this product will be loaded and transported in a sanitary condition following following all requirements stated in this specification.
2. Product will be transported frozen at a temperature of 0°F or below.
3. Product will be stored frozen at a temperature of 0°F or below.
4. Once thawed, product shall be stored at or below 38°F.

**Shelf Life Statement:**

1. Shelf Life of this product is 12 months from the packaging date provided it is kept frozen and 2-3 days if thawed and refrigerated. Do not refreeze this product.

**Kosher Statement:**

This product is not kosher.

**Allergen Assessment:**

This product contains egg, milk, and soybean protein, wheat flour (which includes wheat gluten) 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 3.25 oz. slice of Glazed Whole Grain French Toast provides 1.0 oz. equivalent meat alternate and 2.0 servings bread for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-10). CN# 079382 (P1127-L)

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



46025-85813-00

100/2.60 Oz. Servings (3 Sticks) Whole Grain French Toast Sticks, CN, Table Ready, PHE

#### Ingredients

Bread: Whole Wheat Flour, Water, Wheat Gluten, Sugar, Yeast. Contains 2% or Less of each of the Following: Soybean Oil, Salt, Dough Conditioners (may contain one of more of the following: Ethoxylated Mono-and Diglycerides, Ascorbic Acid, Azodicarbonamide, Enzymes), Calcium Propionate (preservative), Yeast Nutrients (monocalcium phosphate, calcium sulfate, ammonium sulfate), Corn Starch, Soy Lecithin, Milk, Soy Flour.

Egg Batter: Whole Eggs, Sugar, Whey. 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.

#### General Information

Whole Grain French Toast Sticks, CN (46025-85813-00) is a bread product, which has been sliced into 4" x 1" x 7/8" sticks that is battered with an egg mixture, fully cooked and finally, frozen. The texture is a springy, tender and 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 and Cosmetic Act, and applicable to state statutes and regulations.

This product is not kosher.

#### Physical Characteristics

Clean egg with a slight vanilla odor. (Free of any spoilage or other off odors). Lightly browned. Fresh, clean and appealing taste, including egg and vanilla flavor; free of off flavor.

#### Microbiological Standards

Total Plate Count: <10,000 cfu/g  
Salmonella: Negative/100 g  
Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g  
E.coli: <10 cfu/g  
L.monocytogenes: Negative/50 g

#### Packaging

Case Pack	100
Net Weight	16.250 LB
Gross Weight	18.792 LB
Case Diameter	20.000" x 12.000" x 10.500"
Case Cube	1.460 CF
Tie	8 CA
High	7 CA
Pallet	56 CA

#### Nutritional Facts

#### Amount Per 100 Grams

Total Calories	210.00	CAL
Calories from Fat	45.00	CAL
Total Fat	5.00	GM
Saturated Fat	1.00	GM
Trans Fat	0.00	GM
Cholesterol	140.00	MG
Sodium	370.00	MG
Potassium	60.00	MG
Total Carbohydrate	32.00	GM
Dietary Fiber	3.00	GM
Sugars	10.00	GM
Protein	10.00	GM
Vitamin A	159.77	IU
Vitamin C	0.00	MG
Calcium	22.77	MG
Iron	1.83	MG

Common household measurement: 1/4 c = 56 g  
Shelf life of product is 365 days.



**Product Specification Sheet**  
**Revision: 0004 Revision Date: 11/02/2010**

**46025-85813-00**

100/2.60 Oz. Servings (3 Sticks) Whole Grain French Toast Sticks, CN, Table Ready, PHE

**Product Description**

Whole Grain French Toast Sticks, CN (46025-85813-00) is a bread product, which has been sliced into 4" x 1" x 7/8" sticks that is battered with an egg mixture, fully cooked and finally, frozen. The texture is a springy, tender and 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 and Cosmetic Act, and applicable to state statutes and regulations.

**Ingredient Listing**

Bread: Whole Wheat Flour, Water, Wheat Gluten, Sugar, Yeast. Contains 2% or Less of each of the Following: Soybean Oil, Salt, Dough Conditioners (may contain one of more of the following: Ethoxylated Mono-and Diglycerides, Ascorbic Acid, Azodicarbonamide, Enzymes), Calcium Propionate (preservative), Yeast Nutrients (monocalcium phosphate, calcium sulfate, ammonium sulfate), Corn Starch, Soy Lecithin, Milk, Soy Flour.  
Egg Batter: Whole Eggs, Sugar, Whey. 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.

**Physical Specifications**

<b>Description</b>	<b>Specifications</b>
Aroma	Clean egg with a slight vanilla odor. (Free of any spoilage or other off odors).
Average Finished Frozen Weight	73.709 +/- 6 grams (for a 3 stick serving size)
Color	Lightly browned.
Dimensions (Inch)	Stick Length: 4" +/- 1/4" Stick Width: 1" +/- 1/4" Stick Height: 7/8" +/- 1/8"
Flavor	Fresh, clean and appealing taste, including egg and vanilla flavor; free of off flavor.
Metal Detection	3.00 mm for ferrous, non-ferrous and stainless steel metal detection capability.
Texture	Springy, tender bite, slightly chewy.

## **Microbiological Specifications**

<b>Description</b>	<b>Specifications</b>
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**

<b>Description</b>	<b>Specifications</b>
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)	17.810
Net Product Weight/Lbs	16.250
Gross Product Case Weight/Lbs (w/pallet)	18.792

### **Plant Specific**

<b>Description</b>	<b>Value</b>	<b>Description</b>	<b>Value</b>
<b>Papetti's of Iowa</b>			
Box, Unprinted, Glazed, FT Sticks	609504		
box dimension	20.000x12.000x10.500		
Bag, 23 x 14 x 36 French Toast Stick	607054		
Tape, Large, Intertape	607137		

See Pallet Layout Report for pallet configuration.

**Code Dating:**

Box Code: 1146K 2 0800

1. 1146 = Year; 146th day of the year;  
K = Produced at Klingerstown, PA facility (G=Gaylord, MN; L=Lenox, IA; W=Wakefield, NE)
2. 2 = Line (Optional)
3. 0800 = Military time of packaging.

**Transportation & Storage:**

1. Trucks carrying this product will be loaded and transported in a sanitary condition following following all requirements stated in this specification.
2. Product will be transported frozen at a temperature of 0°F or below.
3. Product will be stored frozen at a temperature of 0°F or below.
4. Once thawed, product shall be stored at or below 38°F.

**Shelf Life Statement:**

1. Shelf Life of this product is 12 months from the packaging date provided it is kept frozen and 2-3 days if thawed and refrigerated. Do not refreeze this product.

**Kosher Statement:**

This product is not kosher.

**Allergen Assessment:**

This product contains egg, milk, and soy protein and wheat flour (which includes wheat gluten) 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 2.601 oz .serving (3 sticks 0.0867 oz each) of Whole Grain French Toast Sticks provides 1.0 oz. equivalent meat alternate and 1.5 oz. bread for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-10). CN#079381 (P1127 - L)

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



46025-85809-00

144/3.25 Oz. Individually Wrapped Cinnamon Glazed French Toast, CN, Table Ready, PHE

#### Ingredients

**BREAD:** Enriched Bleached Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Water, Sugar. Contains 2% or Less of Each of the Following: Yeast, Soybean Oil, Salt, Wheat Gluten, Dough Conditioners (may contain one or more of the following: monoglycerides, diglycerides, calcium sulfate, calcium peroxide, L-cysteine, sodium stearoyl lactylate, ascorbic acid, azodicarbonamide, enzymes), Calcium Propionate (perservative), Corn Starch, Sunflower Oil, Yellow Corn Flour, Colored with (turmeric, annatto).

**EGG BATTER:** Whole Eggs, Sugar, Whey. 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.

#### General Information

Individually Wrapped Cinnamon Glazed French Toast, CN (46025-85809-00) is a 3.25 oz. bread product that is battered with an egg mixture, fully cooked, iced with a cinnamon glaze and finally, frozen. The texture is a springy, tender and 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 and Cosmetic Act, and applicable to state statutes and regulations.

This product is not kosher.

#### Physical Characteristics

Clean egg with a slight vanilla and cinnamon odor. (Free of any spoilage or other off odors). Lightly browned, 2-5 Fresh, clean and appealing taste, including egg, vanilla and cinnamon flavor; free of off flavor.

#### Microbiological Standards

Total Plate Count: <10,000 cfu/g	Coliforms: <10 cfu/g
Salmonella: Negative/100 g	E.coli: <10 cfu/g
Coagulase + Staph: <10 cfu/g	L.monocytogenes: Negative/50 g

#### Packaging

Case Pack	144
Net Weight	29.250 LB
Gross Weight	32.340 LB
Case Diameter	18.875" x 15.625" x 10.125"
Case Cube	1.730 CF
Tie	6 CA
High	7 CA
Pallet	42 CA

#### Nutritional Facts

	<u>Amount Per 100 Grams</u>	
Total Calories	260.00	CAL
Calories from Fat	80.00	CAL
Total Fat	9.00	GM
Saturated Fat	1.50	GM
Trans Fat	0.00	GM
Cholesterol	105.00	MG
Sodium	400.00	MG
Potassium	50.00	MG
Total Carbohydrates	38.00	GM
Dietary Fiber	1.00	GM
Sugars	10.00	GM
Protein	8.00	GM
Vitamin A	193.48	IU
Vitamin C	0.00	MG
Calcium	19.86	MG

Common household measurement: 1/4 c = 56 g  
Shelf life of product is 365 days.

Iron

0.54

MG

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**Product Specification Sheet**  
**Revision: 0007 Revision Date: 11/16/2010**

**46025-85809-00**

144/3.25 Oz. Individually Wrapped Cinnamon Glazed French Toast, CN, Table Ready, PHE

**Product Description**

Individually Wrapped Cinnamon Glazed French Toast, CN (46025-85809-00) is a 3.25 oz. bread product that is battered with an egg mixture, fully cooked, iced with a cinnamon glaze and finally, frozen. The texture is a springy, tender and 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 and Cosmetic Act, and applicable to state statutes and regulations.

**Ingredient Listing**

BREAD: Enriched Bleached Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Water, Sugar. Contains 2% or Less of Each of the Following: Yeast, Soybean Oil, Salt, Wheat Gluten, Dough Conditioners (may contain one or more of the following: monoglycerides, diglycerides, calcium sulfate, calcium peroxide, L-cysteine, sodium stearoyl lactylate, ascorbic acid, azodicarbonamide, enzymes), Calcium Propionate (perservative), Corn Starch, Sunflower Oil, Yellow Corn Flour, Colored with (tumeric, annatto).

EGG BATTER: Whole Eggs, Sugar, Whey. 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.

**Physical Specifications**

<b>Description</b>	<b>Specifications</b>
Aroma	Clean egg with a slight vanilla and cinnamon odor. (Free of any spoilage or other off odors).
Average Finished Frozen Weight	92.140 +/- 7 grams
Color	Lightly browned, 2-5
Dimensions (Inch)	Slice Length: 4" +/- 1/4" Slice Width: 4 1/4" +/- 1/4" Slice Height: 7/8" +/- 1/8"
Flavor	Fresh, clean and appealing taste, including egg, vanilla and cinnamon flavor; free of off flavor.
Metal Detection	3.00 mm for ferrous, non-ferrous and stainless steel metal detection capability.
Package	Overwrap with tear notch.
Texture	Springy, tender bite, slightly chewy.

### **Microbiological Specifications**

<b>Description</b>	<b>Specifications</b>
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**

<b>Description</b>	<b>Specifications</b>
Case Dimension	18.875" x 15.625" x 10.125"
Product Count per Case	144
Case/Cubic Feet	1.730
Cases/Pallet	42
Cases/Layer	6
Gross Product Case Weight/Lbs (w/o pallet)	31.030
Net Product Weight/Lbs	29.250
Gross Product Case Weight/Lbs (w/pallet)	32.340

#### **Plant Specific**

<b>Description</b>	<b>Value</b>	<b>Description</b>	<b>Value</b>
<b>Papetti's of Iowa</b>			
Box, Unprinted, Wrapped Glz FT	609505		
box dimension	18.875x15.625x11.125		
Tape, Large, Intertape	607137		
Wrap, Glazed French Toast, Unprinted	609503		

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 condition following following all requirements stated in this specification.
2. Product will be transported frozen at a temperature of 0°F or below.
3. Product will be stored frozen at a temperature of 0°F or below.
4. Once thawed, product shall be stored at or below 38°F.

**Shelf Life Statement:**

1. Shelf Life of this product is 12 months from the packaging date provided it is kept frozen and 2-3 days if thawed and refrigerated. Do not refreeze this product.

**Kosher Statement:**

This product is not kosher.

**Allergen Assessment:**

This product contains egg, milk, and soybean protein, barley and wheat flour (which includes wheat gluten) 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 3.25 oz. serving of Cooked Frozen Cinnamon Iced French Toast provides 1.0 oz. equivalent meat alternate and 2.0 servings bread for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-10).  
CN# 079380 (P1127-L)

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



46025-85806-00

85/2.90 Oz. Servings Bulk Packed Cinnamon Glazed French Toast Sticks, CN, Table Ready, PHE

#### Ingredients

BREAD: Enriched Bleached Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate (vitamin B1), riboflavin (vitamin B2), folic acid), Water, Sugar. Contains 2% or Less of each of the following: Yeast, Soybean Oil, Salt, Wheat Gluten, Dough Conditioners (may contain one or more of the following: monoglycerides, diglycerides, calcium sulfate, calcium peroxide, L-cysteine, sodium stearoyl lactylate, ascorbic acid, azodicarbonamide, enzymes), Calcium Propionate (preservative), Corn Starch, Sunflower Oil, Yellow Corn Flour, Colored with (tumeric, annatto).

EGG BATTER: Whole Eggs, Sugar, Whey. 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.

#### General Information

Cinnamon Glazed French Toast Sticks, CN (46025-85806-00) is a bread product, which has been sliced into 4" x 1" x 7/8" sticks that is battered with an egg mixture, fully cooked, iced with a cinnamon glaze and finally, frozen. The texture is a springy, tender and 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 and Cosmetic Act, and applicable to state statutes and regulations.

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

#### Physical Characteristics

Clean egg with a slight vanilla, cinnamon and butter odor. (Free of any spoilage or other off odors). Lightly browned, 2-5 Fresh, clean and appealing taste, including egg, vanilla, cinnamon and butter flavor; free of off flavor.

#### Microbiological Standards

Total Plate Count: <10,000 cfu/g

Salmonella: Negative/100 g

Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g

E.coli: <10 cfu/g

L.monocytogenes: Negative/50 g

#### Packaging

Case Pack	85
Net Weight	15.406 LB
Gross Weight	17.948 LB
Case Diameter	20.000" x 12.000" x 10.375"
Case Cube	1.440 CF
Tie	8 CA
High	7 CA
Pallet	56 CA

#### Nutritional Facts

#### Amount Per 100 Grams

Total Calories	270.00	CAL
Calories from Fat	90.00	CAL
Total Fat	10.00	GM
Saturated Fat	2.00	GM
Trans Fat	0.00	GM
Cholesterol	125.00	MG
Sodium	370.00	MG
Potassium	55.00	MG
Total Carbohydrates	35.00	GM
Dietary Fiber	1.00	GM
Sugars	12.00	GM
Protein	7.00	GM
Vitamin A	238.43	IU
Vitamin C	0.00	MG
Calcium	23.60	MG

Common household measurement: 1/4 c = 56 g

Shelf life of product is 365 days.

Iron

0.64

MG

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**Product Specification Sheet**  
**Revision: 0008 Revision Date: 11/04/2010**

**46025-85806-00**

85/2.90 Oz. Servings Bulk Packed Cinnamon Glazed French Toast Sticks, CN, Table Ready, PHE

**Product Description**

Cinnamon Glazed French Toast Sticks, CN (46025-85806-00) is a bread product, which has been sliced into 4" x 1" x 7/8" sticks that is battered with an egg mixture, fully cooked, iced with a cinnamon glaze and finally, frozen. The texture is a springy, tender and 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 and Cosmetic Act, and applicable to state statutes and regulations.

**Ingredient Listing**

**BREAD:** Enriched Bleached Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate (vitamin B1), riboflavin (vitamin B2), folic acid), Water, Sugar. Contains 2% or Less of each of the following: Yeast, Soybean Oil, Salt, Wheat Gluten, Dough Conditioners (may contain one or more of the following: monoglycerides, diglycerides, calcium sulfate, calcium peroxide, L-cysteine, sodium stearoyl lactylate, ascorbic acid, azodicarbonamide, enzymes), Calcium Propionate (preservative), Corn Starch, Sunflower Oil, Yellow Corn Flour, Colored with (turmeric, annatto).  
**EGG BATTER:** Whole Eggs, Sugar, Whey. 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.

**Physical Specifications**

<b>Description</b>	<b>Specifications</b>
Aroma	Clean egg with a slight vanilla, cinnamon and butter odor. (Free of any spoilage or other off odors).
Color	Lightly browned, 2-5
Dimensions	Stick Length: 4" +/- 1/4" Stick Width: 1" +/- 1/4" Stick Height: 7/8" +/- 1/8"
Finished Frozen Wt (Avg)	82.214 +/- 6 grams (for a 3 stick serving size)
Flavor	Fresh, clean and appealing taste, including egg, vanilla, cinnamon and butter flavor; free of off flavor.
Metal Detection	3.00 mm for ferrous, non-ferrous and stainless steel metal detection capability.
Texture	Springy, tender bite, slightly chewy.

## **Microbiological Specifications**

<b>Description</b>	<b>Specifications</b>
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**

<b>Description</b>	<b>Specifications</b>
Case Dimension	20.000" x 12.000" x 10.375"
Product Count per Case	85
Case/Cubic Feet	1.440
Cases/Pallet	56
Cases/Layer	8
Gross Product Case Weight/Lbs (w/o pallet)	16.966
Net Product Weight/Lbs	15.406
Gross Product Case Weight/Lbs (w/pallet)	17.948

### **Plant Specific**

<b>Description</b>	<b>Value</b>	<b>Description</b>	<b>Value</b>
<b>Papetti's of Iowa</b>			
Box, Printed, 85806 Glz Fr Tst Sticks	609544		
box dimension	20.000x12.000x10.375		
Bag, 23 x 14 x 36 French Toast Stick	607054		
Tape, Large, Intertape	607137		

See Pallet Layout Report for pallet configuration.

**Code Dating:**

Box Code: 1146K 2 0800

1. 1146 = Year; 146th day of the year;  
K = Produced at Klingerstown, PA facility (G=Gaylord, MN; L=Lenox, IA; W=Wakefield, NE)
2. 2 = Line (Optional)
3. 0800 = Military time of packaging.

**Transportation & Storage:**

1. Trucks carrying this product will be loaded and transported in a sanitary condition following following all requirements stated in this specification.
2. Product will be transported frozen at a temperature of 0°F or below.
3. Product will be stored frozen at a temperature of 0°F or below.
4. Once thawed, product shall be stored at or below 38°F.

**Shelf Life Statement:**

1. Shelf Life of this product is 12 months from the packaging date provided it is kept frozen and 2-3 days if thawed and 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, barley and wheat flour (which includes wheat gluten) 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 each) of French Toast Sticks provides 1.0 oz. equivalent meat alternate and 1.5 servings of bread for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-10). CN#079379 (P1127-L)

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



46025-85805-00

144/3.25 Oz. Cinnamon Glazed French Toast, CN, Table Ready, PHE

#### Ingredients

BREAD: Enriched Bleached Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Water, Sugar. Contains 2% or Less of Each of the Following:

Yeast, Soybean Oil, Salt, Wheat Gluten, Dough Conditioners (may contain one or more of the following: monoglycerides, diglycerides, calcium sulfate, calcium peroxide, L-cysteine, sodium sodium stearoyl lactylate, ascorbic acid, azodicarbonamide, enzymes), Calcium Propionate (preservative), Corn Starch, Sunflower Oil, Yellow Corn Flour, Colored with (turmeric, annatto).

EGG BATTER: Whole Eggs, Sugar, Whey. 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 & Diglycerides, Salt, Natural Flavor, Beta Carotene (Color), Vitamin A Palmitate.

#### General Information

Cinnamon Glazed French Toast, CN (46025-85805-00) is a 3.25 oz. bread product that is battered with an egg mixture, fully cooked, iced with a cinnamon glaze and finally, frozen. The texture is a springy, tender and 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 and Cosmetic Act, and with applicable state statutes and regulations.

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

#### Physical Characteristics

Clean egg with a slight vanilla and cinnamon odor. (Free of any spoilage or other off odors). Lightly browned, 2-5 Fresh, clean and appealing taste, including egg, vanilla and cinnamon flavor; free of off flavor.

#### Microbiological Standards

Total Plate Count: <10,000 cfu/g  
Salmonella: Negative/100 g  
Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g  
E.coli: <10 cfu/g  
L.monocytogenes: Negative/50 g

#### Packaging

Case Pack	144
Net Weight	29.250 LB
Gross Weight	32.180 LB
Case Diameter	18.875" x 14.625" x 10.125"
Case Cube	1.620 CF
Tie	6 CA
High	7 CA
Pallet	42 CA

#### Nutritional Facts

	<u>Amount Per 100 Grams</u>	
Total Calories	260.00	CAL
Calories from Fat	80.00	CAL
Total Fat	9.00	GM
Saturated Fat	1.50	GM
Trans Fat	0.00	GM
Cholesterol	105.00	MG
Sodium	400.00	MG
Potassium	50.00	MG
Total Carbohydrates	38.00	GM
Dietary Fiber	1.00	GM
Sugars	10.00	GM
Protein	8.00	GM
Vitamin A	193.48	IU
Vitamin C	0.00	MG
Calcium	19.86	MG

Common household measurement: 1/4 c = 56 g  
Shelf life of product is 365 days.

Iron

0.54

MG

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**Product Specification Sheet**  
**Revision: 0007 Revision Date: 11/12/2010**

**46025-85805-00**

144/3.25 Oz. Cinnamon Glazed French Toast, CN, Table Ready, PHE

**Product Description**

Cinnamon Glazed French Toast, CN (46025-85805-00) is a 3.25 oz. bread product that is battered with an egg mixture, fully cooked, iced with a cinnamon glaze and finally, frozen. The texture is a springy, tender and 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 and Cosmetic Act, and with applicable state statutes and regulations.

**Ingredient Listing**

**BREAD:** Enriched Bleached Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Water, Sugar. Contains 2% or Less of Each of the Following:

Yeast, Soybean Oil, Salt, Wheat Gluten, Dough Conditioners (may contain one or more of the following: monoglycerides, diglycerides, calcium sulfate, calcium peroxide, L-cysteine, sodium sodium stearoyl lactylate, ascorbic acid, azodicarbonamide, enzymes), Calcium Propionate (preservative), Corn Starch, Sunflower Oil, Yellow Corn Flour, Colored with (turmeric, annatto).

**EGG BATTER:** Whole Eggs, Sugar, Whey. 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 & Diglycerides, Salt, Natural Flavor, Beta Carotene (Color), Vitamin A Palmitate.

**Physical Specifications**

<b>Description</b>	<b>Specifications</b>
Aroma	Clean egg with a slight vanilla and cinnamon odor. (Free of any spoilage or other off odors).
Average Finished Frozen Weight	92.140 +/- 7 grams
Color	Lightly browned, 2-5
Dimensions (Inch)	Slice Length: 4" +/- 1/4" Slice Width: 4 1/4" +/- 1/4" Slice Height: 7/8" +/- 1/8"
Flavor	Fresh, clean and appealing taste, including egg, vanilla and cinnamon flavor; free of off flavor.
Metal Detection	3.00 mm for ferrous, non-ferrous and stainless steel metal detection capability.
Package	Overwrap with tear notch.
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

Description	Specifications
Case Dimension	18.875" x 14.625" x 10.125"
Product Count per Case	144
Case/Cubic Feet	1.620
Cases/Pallet	42
Cases/Layer	6
Gross Product Case Weight/Lbs (w/o pallet)	30.870
Net Product Weight/Lbs	29.250
Gross Product Case Weight/Lbs (w/pallet)	32.180

## Plant Specific

Description	Value	Description	Value
<b>Papetti's of Iowa</b>			
Box, Printed, 85805 Glazed FT	607153		
box dimension	18.875x14.625x10.125		
Bag, 23 x 14 x 36 French Toast Stick	607054		
Tape, Large, Intertape	607137		

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 condition following following all requirements stated in this specification.
2. Product will be transported frozen at a temperature of 0°F or below.
3. Product will be stored frozen at a temperature of 0°F or below.
4. Once thawed, product shall be stored at or below 38°F.

**Shelf Life Statement:**

1. Shelf Life of this product is 12 months from the packaging date provided it is kept frozen and 2-3 days if thawed and 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, barley and wheat flour (which includes wheat gluten) 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 3.25 oz. serving of Cooked Frozen Cinnamon Iced French Toast provides 1.0 oz. equivalent meat alternate and 2.0 servings bread for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-10).  
CN# 079378 (P1127-L)

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



46025-85803-00

100/2.6 Oz Servings, French Toast Sticks CN, Table Ready, PHE

#### Ingredients

BREAD: Enriched Bleached Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Water, Sugar. Contains 2% or Less of Each of the following: Yeast, Soybean Oil, Salt, Wheat Gluten, Dough Conditioners (may contain one or more of the following: monoglycerides, diglycerides, calcium sulfate, calcium peroxide, L-cysteine, sodium stearoyl lactylate, ascorbic acid, azodicarbonamide, enzymes), Calcium Propionate (preservative), Corn Starch, Sunflower Oil, Yellow Corn Flour, Colored with (tumeric, annatto).

EGG BATTER: Whole Eggs, Sugar, Whey. 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.

#### General Information

French Toast Sticks, CN (46025-85803-00) is a bread product, which has been sliced into 4" x 1" x 7/8" sticks that is battered with an egg mixture, fully cooked and finally, frozen. The texture is a springy, tender and 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 and Cosmetic Act, and with applicable state statutes and regulations.

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

#### Physical Characteristics

Clean egg with a slight vanilla odor. (Free of any spoilage or other off odors). Lightly browned, 2-5 Fresh, clean and appealing taste, including egg and vanilla flavor; free of off flavor.

#### Microbiological Standards

Total Plate Count: <10,000 cfu/g  
Salmonella: Negative/100 g  
Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g  
E.coli: <10 cfu/g  
L.monocytogenes: Negative/50 g

#### Packaging

Case Pack	100
Net Weight	16.250 LB
Gross Weight	18.792 LB
Case Diameter	20.000" x 12.000" x 10.500"
Case Cube	1.460 CF
Tie	8 CA
High	7 CA
Pallet	56 CA

#### Nutritional Facts

	<u>Amount Per 100 Grams</u>	
Total Calories	220.00	CAL
Calories from Fat	45.00	CAL
Total Fat	5.00	GM
Saturated Fat	1.00	GM
Trans Fat	0.00	GM
Cholesterol	140.00	MG
Sodium	390.00	MG
Potassium	60.00	MG
Total Carbohydrates	35.00	GM
Dietary Fiber	1.00	GM
Sugars	9.00	GM
Protein	8.00	GM
Vitamin A	159.77	IU
Vitamin C	0.00	MG
Calcium	22.77	MG
Iron	0.61	MG

Common household measurement: 1/4 c = 56 g  
Shelf life of product is 365 days.



**Product Specification Sheet**  
**Revision: 0006 Revision Date: 11/16/2010**

**46025-85803-00**

100/2.6 Oz Servings, French Toast Sticks CN, Table Ready, PHE

**Product Description**

French Toast Sticks, CN (46025-85803-00) is a bread product, which has been sliced into 4" x 1" x 7/8" sticks that is battered with an egg mixture, fully cooked and finally, frozen. The texture is a springy, tender and 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 and Cosmetic Act, and with applicable state statutes and regulations.

**Ingredient Listing**

BREAD: Enriched Bleached Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Water, Sugar. Contains 2% or Less of Each of the following: Yeast, Soybean Oil, Salt, Wheat Gluten, Dough Conditioners (may contain one or more of the following: monoglycerides, diglycerides, calcium sulfate, calcium peroxide, L-cysteine, sodium stearoyl lactylate, ascorbic acid, azodicarbonamide, enzymes), Calcium Propionate (preservative), Corn Starch, Sunflower Oil, Yellow Corn Flour, Colored with (tumeric, annatto).  
EGG BATTER: Whole Eggs, Sugar, Whey. 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.

**Physical Specifications**

Description	Specifications
Aroma	Clean egg with a slight vanilla odor. (Free of any spoilage or other off odors).
Color	Lightly browned, 2-5
Dimensions	Stick Length: 4" +/- 1/4" Stick Width: 1" +/- 1/4" Stick Height: 7/8" +/- 1/8"
Finished Frozen Wt (Avg)	73.709 +/- 6 grams (for a 3 stick serving size)
Flavor	Fresh, clean and appealing taste, including egg and vanilla flavor; free of off flavor.
Metal Detection	3.00 mm for ferrous, non-ferrous and stainless steel metal detection capability.
Texture	Springy, tender bite, slightly chewy.

## **Microbiological Specifications**

<b>Description</b>	<b>Specifications</b>
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**

<b>General Information</b>	<b>Specifications</b>
<b>Description</b>	20.000" x 12.000" x 10.500"
Case Dimension	100
Product Count per Case	1.460
Case/Cubic Feet	56
Cases/Pallet	8
Cases/Layer	17.810
Gross Product Case Weight/Lbs (w/o pallet)	16.250
Net Product Weight/Lbs	18.792
Gross Product Case Weight/Lbs (w/pallet)	

## **Plant Specific**

<b>Description</b>	<b>Value</b>	<b>Description</b>	<b>Value</b>
<b>Papetti's of Iowa</b>			
Box, Printed, French Toast Sticks	606793		
box dimension	20.000x12.000x10.500		
Bag, 23 x 14 x 36 French Toast Stick	607054		
Tape, Large, Intertape	607137		

See Pallet Layout Report for pallet configuration.

**Code Dating:**

Box Code: 1146K 2 0800

1. 1146 = Year; 146th day of the year;  
K = Produced at Klingerstown, PA facility (G=Gaylord, MN; L=Lenox, IA; W=Wakefield, NE)
2. 2 = Line (Optional)
3. 0800 = Military time of packaging.

**Transportation & Storage:**

1. Trucks carrying this product will be loaded and transported in a sanitary condition following following all requirements stated in this specification.
2. Product will be transported frozen at a temperature of 0°F or below.
3. Product will be stored frozen at a temperature of 0°F or below.
4. Once thawed, product shall be stored at or below 38°F.

**Shelf Life Statement:**

1. Shelf Life of this product is 12 months from the packaging date provided it is kept frozen and 2-3 days if thawed and 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, & soy protein, barley and wheat flour (which includes wheat gluten) 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 2.601 oz. serving (3 sticks, 0.867 oz each) of French Toast Sticks provides 1.0 oz. equivalent meat alternate and 1.5 servings bread for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-10).  
CN#079377 (P1127-L)

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



46025-85801-00

100/2.50 Oz. Plain French Toast, CN, Table Ready, PHE

#### Ingredients

BREAD: Enriched Bleached Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Water, Sugar. Contains Less Than 2% of Each of the Following: Soybean Oil, Salt, Yeast, Calcium Propionate (preservative), Calcium Sulfate, Calcium Peroxide, Monoglycerides, Citric Acid, Spice Blend (yellow corn flour, turmeric, annatto, soybean oil), Microcrystalline Cellulose, L-cysteine Hydrochloride Anhydrous, Sodium Starch Glycolate, Corn Starch, Enzymes, Dicalcium Phosphate, Sodium Acid Pyrophosphate, Sodium Bicarbonate, Monocalcium Phosphate, Azodicarbonamide. EGG BATTER: Whole Eggs, Sugar, Whey. 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.

#### General Information

Plain French Toast, CN (46025-85801-00) is a 2.5 oz. bread product, which is battered with egg mixture then fully cooked and finally, frozen. The texture is delicate with a smooth taste 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 and Cosmetic Act, and with applicable state statutes and regulations.

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

#### Physical Characteristics

Clean egg and/or slight vanilla odor. (Free of any spoilage or other off odors.) Lightly browned, 2-4 Fresh, clean and appealing taste, including egg and vanilla flavor; free of off flavor.

#### Microbiological Standards

Total Plate Count: <10,000 cfu/g  
Salmonella: Negative/100 g  
Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g  
E.coli: <10 cfu/g  
L.monocytogenes: Negative/50 g

#### Packaging

Case Pack	100
Net Weight	15.625 LB
Gross Weight	17.730 LB
Case Diameter	15.000" x 9.625" x 9.000"
Case Cube	0.750 CF
Tie	10 CA
High	8 CA
Pallet	80 CA

#### Nutritional Facts

	<u>Amount Per 100 Grams</u>	
Total Calories	200.00	CAL
Calories from Fat	40.00	CAL
Total Fat	4.50	GM
Saturated Fat	1.00	GM
Trans Fat	0.00	GM
Cholesterol	140.00	MG
Sodium	370.00	MG
Potassium	65.00	MG
Total Carbohydrate	33.00	GM
Dietary Fiber	1.00	GM
Sugars	9.00	GM
Protein	8.00	GM
Vitamin A	186.90	IU
Vitamin C	0.00	MG
Calcium	31.92	MG
Iron	2.36	MG

Common household measurement: 1/4 c = 56 g  
Shelf life of product is 365 days.



**Product Specification Sheet**  
**Revision: 0008 Revision Date: 02/25/2011**

**46025-85801-00**

100/2.50 Oz. Plain French Toast, CN, Table Ready, PHE

**Product Description**

Plain French Toast, CN (46025-85801-00) is a 2.5 oz. bread product, which is battered with egg mixture then fully cooked and finally, frozen. The texture is delicate with a smooth taste 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 and Cosmetic Act, and with applicable state statutes and regulations.

**Ingredient Listing**

BREAD: Enriched Bleached Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Water, Sugar. Contains Less Than 2% of Each of the Following: Soybean Oil, Salt, Yeast, Calcium Propionate (preservative), Calcium Sulfate, Calcium Peroxide, Monoglycerides, Citric Acid, Spice Blend (yellow corn flour, turmeric, annatto, soybean oil), Microcrystalline Cellulose, L-cysteine Hydrochloride Anhydrous, Sodium Starch Glycolate, Corn Starch, Enzymes, Dicalcium Phosphate, Sodium Acid Pyrophosphate, Sodium Bicarbonate, Monocalcium Phosphate, Azodicarbonamide. EGG BATTER: Whole Eggs, Sugar, Whey. 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.

**Physical Specifications**

<b>Description</b>	<b>Specifications</b>
Aroma	Clean egg and/or slight vanilla odor. (Free of any spoilage or other off odors.)
Color (See color chart)	Lightly browned, 2-4
FROZEN FINISHED WEIGHT	70.88 GRAMS
Finished Product Height	4.0" +/- 0.25"
Finished Product Width	4.5" +/- 0.25"
Flavor	Fresh, clean and appealing taste, including egg and vanilla flavor; free of off flavor.
Metal Detection	3.00 mm for ferrous, non-ferrous and stainless steel metal detection capability.
Texture	Firm, tender bite, slightly chewy.

## **Microbiological Specifications**

<b>Description</b>	<b>Specifications</b>
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**

<b>General Information</b>		<b>Specifications</b>
<b>Description</b>		
Case Dimension		15.000" x 9.625" x 9.000"
Product Count per Case		100
Case/Cubic Feet		0.750
Cases/Pallet		80
Cases/Layer		10
Gross Product Case Weight/Lbs (w/o pallet)		17.230
Net Product Weight/Lbs		15.625
Gross Product Case Weight/Lbs (w/pallet)		17.730

## **Plant Specific**

<b>Description</b>	<b>Value</b>	<b>Description</b>	<b>Value</b>
<b>Papetti's of Iowa</b>			
Box, Printed, 85801 Plain Rd FT	613755		
box dimension	0.000x0.000x0.000		
Polybag, Clear, 19.5 x 13 1/4 x 30	607303		
Tape, Large, Intertape	607137		

See Pallet Layout Report for pallet configuration.

**Code Dating:**

Box Code: 1146K 2 0800

1. 1146 = Year; 146th day of the year;  
K = Produced at Klingerstown, PA facility (G=Gaylord, MN; L=Lenox, IA; W=Wakefield, NE)
2. 2 = Line (Optional)
3. 0800 = Military time of packaging.

**Transportation & Storage:**

1. Trucks carrying this product will be loaded and transported in a sanitary condition following all requirements stated in this specification.
2. Product will be transported frozen at a temperature of 0°F or below.
3. Product will be stored frozen at a temperature of 0°F or below.
4. Once thawed, product shall be stored at or below 38°F.

**Shelf Life Statement:**

1. Shelf Life of this product is 12 months from the packaging date provided it is kept frozen and 2-3 days if thawed and 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 and wheat 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. Each 2.50 oz. serving of Cooked Frozen Plain French Toast provides 1.0 oz. equivalent meat alternate and 1.25 servings bread for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-10).  
CN#079178 (P1127-L)

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



46025-85800-00

100/2.50 Oz. Cinnamon Swirl French Toast, CN, Table Ready, PHE

#### Ingredients

Bread: Enriched Bleached Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Water, Sugar. Contains Less Than 2% of Each of the Following: Soybean Oil, Salt, Cinnamon, Caramel Color, Yeast, Calcium Propionate (preservative), Calcium Sulfate, Calcium Peroxide, Spice Blend (yellow corn flour, turmeric, annatto, soybean oil), Microcrystalline Cellulose, L-cysteine Hydrochloride Anhydrous, Sodium Starch Glycolate, Corn Starch, Enzymes, Dicalcium Phosphate, Sodium Acid Pyrophosphate, Sodium Bicarbonate, Monocalcium Phosphate, Azodicarbonamide.

EGG BATTER: Whole Eggs, Sugar, Whey. 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.

#### General Information

Cinnamon Swirl French Toast, CN (46025-85800-00) is a 2.5 oz. cinnamon swirl bread product, which is battered with egg mixture then fully cooked and finally, frozen. The texture is delicate with a smooth taste 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 and Cosmetic Act, and with applicable state statutes and regulations.

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

#### Physical Characteristics

Clean egg and/or slight vanilla and cinnamon odor. (Free of any spoilage or other off odors.) Lightly browned, 2-4 Fresh, clean and appealing taste, including egg, vanilla and cinnamon flavor; free of off flavor.

#### Microbiological Standards

Total Plate Count: <10,000 cfu/g

Salmonella: Negative/100 g

Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g

E.coli: <10 cfu/g

L.monocytogenes: Negative/50 g

#### Packaging

Case Pack	100
Net Weight	15.625 LB
Gross Weight	17.730 LB
Case Diameter	15.000" x 9.625" x 9.000"
Case Cube	0.750 CF
Tie	10 CA
High	8 CA
Pallet	80 CA

#### Nutritional Facts

	<u>Amount Per 100 Grams</u>	
Total Calories	200.00	CAL
Calories from Fat	40.00	CAL
Total Fat	4.50	GM
Saturated Fat	1.00	GM
Trans Fat	0.00	GM
Cholesterol	140.00	MG
Sodium	370.00	MG
Potassium	65.00	MG
Total Carbohydrate	33.00	GM
Dietary Fiber	1.00	GM
Sugars	9.00	GM
Protein	8.00	GM
Vitamin A	186.93	IU
Vitamin C	0.00	MG
Calcium	33.67	MG
Iron	2.40	MG

Common household measurement: 1/4 c = 56 g

Shelf life of product is 365 days.



**Product Specification Sheet**  
**Revision: 0008 Revision Date: 02/25/2011**

**46025-85800-00**

100/2.50 Oz. Cinnamon Swirl French Toast, CN, Table Ready, PHE

**Product Description**

Cinnamon Swirl French Toast, CN (46025-85800-00) is a 2.5 oz. cinnamon swirl bread product, which is battered with egg mixture then fully cooked and finally, frozen. The texture is delicate with a smooth taste 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 and Cosmetic Act, and with applicable state statutes and regulations.

**Ingredient Listing**

Bread: Enriched Bleached Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Water, Sugar. Contains Less Than 2% of Each of the Following: Soybean Oil, Salt, Cinnamon, Caramel Color, Yeast, Calcium Propionate (preservative), Calcium Sulfate, Calcium Peroxide, Spice Blend (yellow corn flour, turmeric, annatto, soybean oil), Microcrystalline Cellulose, L-cysteine Hydrochloride Anhydrous, Sodium Starch Glycolate, Corn Starch, Enzymes, Dicalcium Phosphate, Sodium Acid Pyrophosphate, Sodium Bicarbonate, Monocalcium Phosphate, Azodicarbonamide.  
EGG BATTER: Whole Eggs, Sugar, Whey. 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.

**Physical Specifications**

**Description**  
Aroma

**Specifications**

Clean egg and/or slight vanilla and cinnamon odor. (Free of any spoilage or other off odors.)

Color (See color chart)

Lightly browned, 2-4

FROZEN FINISHED WEIGHT

70.88 GRAMS

Finished Product Height

4.0" +/- 0.25"

Finished Product Width

4.5" +/- 0.25"

Flavor

Fresh, clean and appealing taste, including egg, vanilla and cinnamon flavor; free of off flavor.

Foreign Material

None.

Metal Detection

3.00 mm for ferrous, non-ferrous and stainless steel metal detection capability.

Texture

Firm, tender bite, slightly chewy.

## **Microbiological Specifications**

<b>Description</b>	<b>Specifications</b>
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**

<b>General Information</b>	
<b>Description</b>	<b>Specifications</b>
Case Dimension	15.000" x 9.625" x 9.000"
Product Count per Case	100
Case/Cubic Feet	0.750
Cases/Pallet	80
Cases/Layer	10
Gross Product Case Weight/Lbs (w/o pallet)	17.230
Net Product Weight/Lbs	15.625
Gross Product Case Weight/Lbs (w/pallet)	17.730

## **Plant Specific**

<b>Description</b>	<b>Value</b>	<b>Description</b>	<b>Value</b>
<b>Papetti's of Iowa</b>			
Box, Printed, 85800 Cinn Swirl Rd FT	613754		
box dimension	0.000x0.000x0.000		
Polybag, Clear, 19.5 x 13 1/4 x 30	607303		
Tape, Large, Intertape	607137		

See Pallet Layout Report for pallet configuration.

**Code Dating:**

Box Code: 1146K 2 0800

1. 1146 = Year; 146th day of the year;  
K = Produced at Klingerstown, PA facility (G=Gaylord, MN; L=Lenox, IA; W=Wakefield, NE)
2. 2 = Line (Optional)
3. 0800 = Military time of packaging.

**Transportation & Storage:**

1. Trucks carrying this product will be loaded and transported in a sanitary condition following all requirements stated in this specification.
2. Product will be transported frozen at a temperature of 0°F or below.
3. Product will be stored frozen at a temperature of 0°F or below.
4. Once thawed, product shall be stored at or below 38°F.

**Shelf Life Statement:**

1. Shelf Life of this product is 12 months from the packaging date provided it is kept frozen and 2-3 days if thawed and 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, and wheat 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. Each 2.5 oz. serving of Cooked Frozen Cinnamon Swirl French Toast provides 1.0 oz. equivalent meat alternate and 1.25 servings bread for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-10).  
CN#079177 (P1127-L)

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



46025-85137-00

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

### 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)).

### General Information

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.

This product is not kosher.

### Physical Characteristics

Clean egg odor. Free of any spoilage or other off odors. No Browning Range: 0 - 3 Target: 0 Fresh, clean, and appealing egg taste. Free of off flavors.

### Microbiological Standards

Total Plate Count: <10,000 cfu/g  
Salmonella: Negative/100 g  
Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g  
E.coli: <10 cfu/g  
L.monocytogenes: Negative/50 g

### Packaging

Case Pack	144
Net Weight	18.900 LB
Gross Weight	20.744 LB
Case Diameter	15.875" x 11.875" x 8.125"
Case Cube	0.890 CF
Tie	10 CA
High	8 CA
Pallet	80 CA

### Nutritional Facts

	<u>Amount Per 100 Grams</u>	
Total Calories	210.00	CAL
Calories from Fat	150.00	CAL
Total Fat	17.00	GM
Saturated Fat	6.00	GM
Trans Fat	0.00	GM
Cholesterol	305.00	MG
Sodium	500.00	MG
Potassium	100.00	MG
Total Carbohydrates	3.00	GM
Dietary Fiber	0.00	GM
Sugars	1.00	GM
Protein	12.00	GM
Vitamin A	500.00	IU
Vitamin C	0.00	MG
Calcium	150.00	MG
Iron	1.10	MG

Common household measurement: 1/4 c = 56 g  
Shelf life of product is 365 days.



**Product Specification Sheet**  
**Revision: 0009 Revision Date: 06/20/2011**

**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**

<b>Description</b>	<b>Specifications</b>
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**

<b>Description</b>	<b>Specifications</b>
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**

<b>Description</b>	<b>Specifications</b>
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**

<b>Description</b>	<b>Value</b>	<b>Description</b>	<b>Value</b>
		<b>PHE - Klingerstown</b>	
		Boxes, Plain w/Heating, 70001	600235
		box dimension	15.875x11.875x8.125
		Bag, Plastic, 19.5 x 15 x 30	602123

See Pallet Layout Report for pallet configuration.

**Code Dating:**

Box Coding: 1146 K 2 0800

1. 1146 = Year, 146th day of the year  
K = Produced at Klingerstown facility (G=Gaylord, MN; L=Lenox, IA; W=Wakefield, NE)

2. 2 = Line (Optional)

3. 0800 = Military time of packaging.

Film Code: 1146 K

1. 1146 = year; 146th day of the year  
K = Produced at Klingerstown facility (G=Gaylord, MN; L=Lenox, IA; W=Wakefield, NE)

**Transportation & Storage:**

1. Trucks carrying this product will be loaded and transported in a sanitary condition following all requirements stated in this specification.
2. Product will be transported frozen at a temperature of 0°F or below.
3. Product will be stored frozen at a temperature of 0°F or below.

**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*



46025-90135-00

72/3.5 Oz 6" Cheddar Cheese Omelet, Table Ready, PHE

#### Ingredients

Egg Patty: Whole Eggs, Whey, Skim Milk, Butter Flavored Oil (partially hydrogenated soybean oil, salt, soybean lecithin, artificial flavors, butter oil, vitamin A palmitate, beta carotene added for color), Soybean Oil, Dried Cream Cheese Product (cream cheese (pasteurized milk and cream, cheese culture, salt, carob bean gum), nonfat dry milk, and sodium phosphate), Modified Food Starch, Salt, Xanthan Gum, Liquid Pepper Extract, and Citric Acid.  
Filling: Pasteurized Process Cheddar Cheese (cheddar cheese (milk, cheese culture, salt, enzymes), water, milkfat, sodium phosphate, sodium hexametaphosphate, salt, artificial color).

#### General Information

Omelet with Cheddar Cheese (46025-90135-00) is an omelet containing cheddar cheese as a filling and hand folded in the middle. This product is 6" x 3" in shape with a medium 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.

This product is not kosher.

#### Physical Characteristics

Clean egg odor. Free of any spoilage or other off odors. Medium Browning Range: 0 - 5 Target: 1 - 3 Fresh, clean, and appealing egg taste. Free of off flavors.

#### Microbiological Standards

Total Plate Count: <10,000 cfu/g  
Salmonella: Negative/100 g  
Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g  
E.coli: <10 cfu/g  
L.monocytogenes: Negative/50 g

#### Packaging

Case Pack	72
Net Weight	15.750 LB
Gross Weight	17.474 LB
Case Diameter	15.875" x 11.875" x 8.125"
Case Cube	0.890 CF
Tie	10 CA
High	8 CA
Pallet	80 CA

#### Nutritional Facts

	<u>Amount Per 100 Grams</u>	
Total Calories	200.00	CAL
Calories from Fat	140.00	CAL
Total Fat	16.00	GM
Saturated Fat	6.00	GM
Trans Fat	0.00	GM
Cholesterol	290.00	MG
Sodium	470.00	MG
Potassium	150.00	MG
Total Carbohydrates	3.00	GM
Dietary Fiber	0.00	GM
Sugars	2.00	GM
Protein	12.00	GM
Vitamin A	750.00	IU
Vitamin C	0.00	MG
Calcium	150.00	MG
Iron	1.08	MG

Common household measurement: 1/4 c = 56 g  
Shelf life of product is 365 days.



**Product Specification Sheet**  
**Revision: 0017 Revision Date: 06/20/2011**

**46025-90135-00**

72/3.5 Oz 6" Cheddar Cheese Omelet, Table Ready, PHE

**Product Description**

Omelet with Cheddar Cheese (46025-90135-00) is an omelet containing cheddar cheese as a filling and hand folded in the middle. This product is 6" x 3" in shape with a medium 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, Whey, Skim Milk, Butter Flavored Oil (partially hydrogenated soybean oil, salt, soybean lecithin, artificial flavors, butter oil, vitamin A palmitate, beta carotene added for color), Soybean Oil, Dried Cream Cheese Product (cream cheese (pasteurized milk and cream, cheese culture, salt, carob bean gum), nonfat dry milk, and sodium phosphate), Modified Food Starch, Salt, Xanthan Gum, Liquid Pepper Extract, and Citric Acid.  
Filling: Pasteurized Process Cheddar Cheese (cheddar cheese (milk, cheese culture, salt, enzymes), water, milkfat, sodium phosphate, sodium hexametaphosphate, salt, artificial color).

**Physical Specifications**

Description	Specifications
Aroma	Clean egg odor. Free of any spoilage or other off odors.
Color (See color chart)	Medium Browning Range: 0 - 5 Target: 1 - 3
DIMENSIONS	6" X 3" +/- 1/4" / SINGLE FOLD
Flavor	Fresh, clean, and appealing egg taste. Free of off flavors.
Foreign Material	None.
Frozen Finished Label Weight	99.22 grams Range: 92.02g - 106.42g
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.

**Code Dating:**

Box Code: 1146K 2 0800

1. 1146 = Year; 146th day of the year;  
K = Produced at Klingerstown, PA facility (G=Gaylord, MN; L=Lenox, IA; W=Wakefield, NE)
2. 2 = Line (Optional)
3. 0800 = Military time of packaging.

**Transportation & Storage:**

1. Trucks carrying this product will be loaded and transported in a sanitary condition following all requirements stated in this specification.
2. Product will be transported frozen at a temperature of 0°F or below.
3. Product will be stored frozen at a temperature of 0°F or below.

**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, soybean 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.

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



46025-89243-00

102 Count 3.25 Oz. Individually Wrapped Quesadilla with Turkey Sausage, Eggs, Low Fat Mozzarella Cheese, and Reduced Fat Cheddar Cheese, CN, Table Ready, PHE

#### Ingredients

FLOUR TORTILLA: Enriched Bleached Wheat Flour (flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Water, Vegetable Shortening (interesterified soybean oil, fully hydrogenated soybean oil), Contains 2% or less of the following: Sugar, Salt, Baking Powder (sodium bicarbonate, corn starch, sodium aluminum sulfate, calcium sulfate, monocalcium phosphate), Vital Wheat Gluten, Monoglycerides, Potassium Sorbate, Calcium Propionate and/or Sodium Propionate (preservative), Fumaric Acid, Dough Conditioner (sodium metabisulfite, corn starch, microcrystalline cellulose, dicalcium phosphate).

FILLING: Whole Eggs, Cooked Turkey Sausage (mechanically separated turkey, salt, spices, paprika, flavorings), Pasteurized Process Low Fat Mozzarella Cheese (cultured milk, water, skim milk, sodium phosphates, salt, sorbic acid (preservative), enzymes, vitamin A palmitate), Pasteurized Process Reduced Fat Cheddar Cheese (cultured milk, water, skim milk, sodium phosphates, salt, annatto color, sorbic acid (preservative), enzymes, vitamin A palmitate). Contains 2% or Less of the Following: Modified Corn Starch, Salt, Citric Acid, Xanthan Gum.

CONTAINS: EGG, WHEAT, MILK

#### General Information

Individually Wrapped Quesadilla (46025-89243-00) is a fully cooked quesadilla containing scrambled eggs, cheddar and mozzarella cheeses, and turkey sausage. The exterior consists of two 4.5" diameter flour tortillas lightly browned on each side. 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.

This product is not kosher.

#### Physical Characteristics

Clean egg odor. Free of any spoilage or other off odors. Slight to Medium Browning Range: 2-6 Target: 4 Fresh, clean, and appealing egg taste. Free of off flavors.

#### Microbiological Standards

Total Plate Count: <10,000 cfu/g  
Salmonella: Negative/100 g  
Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g  
E.coli: <10 cfu/g  
L.monocytogenes: Negative/50 g

#### Packaging

Case Pack	102
Net Weight	20.720 LB
Gross Weight	22.726 LB
Case Diameter	15.875" x 11.875" x 10.250"
Case Cube	1.120 CF
Tie	10 CA
High	7 CA
Pallet	70 CA

#### Nutritional Facts

	Amount Per 100 Grams	
Total Calories	230.00	CAL
Calories from Fat	60.00	CAL
Total Fat	6.00	GM
Saturated Fat	2.50	GM
Trans Fat	0.00	GM
Cholesterol	85.00	MG
Sodium	600.00	MG
Potassium	25.00	MG
Total Carbohydrates	32.00	GM
Dietary Fiber	1.00	GM
Sugars	2.00	GM
Protein	12.00	GM

Common household measurement: 1/4 c = 56 g  
Shelf life of product is 365 days.

Vitamin A  
Vitamin C  
Calcium  
Iron

200.00	IU
0.00	MG
200.00	MG
1.80	MG



**Product Specification Sheet**  
**Revision: 0007 Revision Date: 06/20/2011**

**46025-89243-00**

102 Count 3.25 Oz. Individually Wrapped Quesadilla with Turkey Sausage, Eggs, Low Fat Mozzarella Cheese, and Reduced Fat Cheddar Cheese, CN, Table Ready, PHE

**Product Description**

Individually Wrapped Quesadilla (46025-89243-00) is a fully cooked quesadilla containing scrambled eggs, cheddar and mozzarella cheeses, and turkey sausage. The exterior consists of two 4.5" diameter flour tortillas lightly browned on each side. 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**

**FLOUR TORTILLA:** Enriched Bleached Wheat Flour (flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Water, Vegetable Shortening (interesterified soybean oil, fully hydrogenated soybean oil), Contains 2% or less of the following: Sugar, Salt, Baking Powder (sodium bicarbonate, corn starch, sodium aluminum sulfate, calcium sulfate, monocalcium phosphate), Vital Wheat Gluten, Monoglycerides, Potassium Sorbate, Calcium Propionate and/or Sodium Propionate (preservative), Fumaric Acid, Dough Conditioner (sodium metabisulfite, corn starch, microcrystalline cellulose, dicalcium phosphate).  
**FILLING:** Whole Eggs, Cooked Turkey Sausage (mechanically separated turkey, salt, spices, paprika, flavorings), Pasteurized Process Low Fat Mozzarella Cheese (cultured milk, water, skim milk, sodium phosphates, salt, sorbic acid (preservative), enzymes, vitamin A palmitate), Pasteurized Process Reduced Fat Cheddar Cheese (cultured milk, water, skim milk, sodium phosphates, salt, annatto color, sorbic acid (preservative), enzymes, vitamin A palmitate). Contains 2% or Less of the Following: Modified Corn Starch, Salt, Citric Acid, Xanthan Gum.  
**CONTAINS: EGG, WHEAT, MILK**

**Physical Specifications**

Description	Specifications
Aroma	Clean egg odor. Free of any spoilage or other off odors.
Color (See color chart)	Slight to Medium Browning Range: 2-6 Target: 4
DIMENSIONS	4 1/2" +/- 1/2"/ROUND TORTILLA
Defects	<ul style="list-style-type: none"> <li>° Tortilla Breakage or Chipping: &lt; 3/8" deep or 1 1/2" long</li> <li>° Tortilla Off-set: &lt; 3/8"</li> <li>° Filling: To be within 1/2" edge of tortilla</li> </ul>
Flavor	Fresh, clean, and appealing egg taste. Free of off flavors.
Foreign Material	None.
Frozen Finished Label Weight	92.14 grams Range: 84.94g - 99.34g
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 Quesadillas
Texture	Slightly crisp to tender/soft depending on heating method.

## **Microbiological Specifications**

<b>Description</b>	<b>Specifications</b>
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**

<b>General Information</b>	<b>Specifications</b>
<b>Description</b>	15.875" x 11.875" x 10.250"
Case Dimension	102
Product Count per Case	1.120
Case/Cubic Feet	70
Cases/Pallet	10
Cases/Layer	22.390
Gross Product Case Weight/Lbs (w/o pallet)	20.720
Net Product Weight/Lbs	22.726
Gross Product Case Weight/Lbs (w/pallet)	

### **Plant Specific**

<b>Description</b>	<b>Value</b>	<b>Description</b>	<b>Value</b>
<b>MGW - Gaylord</b>			
Box, Unprinted, 80001	600231		
box dimension	15.875x11.875x10.125		
Film, Dual Ovenable Ques x293.7x35.69	610973		
Tape, Large, Intertape	607137		

See Pallet Layout Report for pallet configuration.

**Code Dating:**

Film Code: 1146K SC

1. 1146 = Year, 146th day of the year,  
K = Produced at Klingerstown, PA facility (G=Gaylord, MN; L=Lenox, IA; W=Wakefield, NE)

2. SC = Sausage & Cheese

Box Code: 1146K 2 0800

1. 1146 = Year, 146th day of the year  
K = Produced at Klingerstown facility (G=Gaylord, MN; L=Lenox, IA; W=Wakefield, NE)
2. 2 = Line (Optional)
3. 0800 = Military time of packaging.

**Transportation & Storage:**

1. Trucks carrying this product will be loaded and transported in a sanitary condition following all requirements stated in this specification.
2. Product will be transported frozen at a temperature of 0°F or below.
3. Product will be stored frozen at a temperature of 0°F or below.

**Shelf Life Statement:**

1. Shelf Life of this product is 12 months from the packaging date provided it is kept frozen and 5 days if thawed and refrigerated. Do not refreeze this product.

**Kosher Statement:**

This product is not kosher.

**Allergen Assessment:**

This product contains egg, soy, and milk protein and wheat gluten 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 3.25 oz Breakfast Quesadilla provides 1.25 oz. equivalent meat alternative and 2.0 servings Bread alternate for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 12/09). CN# 076550 (P17634-GY)

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



46025-86204-00

16/2 Packed Individual Servings, Hard Cooked Eggs, All Day Cafe

### Ingredients

Hard Cooked Eggs

### General Information

Hard Cooked Dry Packed Eggs (46025-86204-00) are an egg product which is packaged using modified atmosphere packaging for extended shelf life. 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 between 33 and 40 degrees F.

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

### Physical Characteristics

Hard Boiled Clean egg odor. Free of any spoilage or other off odors. Typical of hard cooked eggs. Fresh, clean, and appealing egg taste. Free of off flavors.

### Microbiological Standards

Total Plate Count: <1,000 cfu/g  
Salmonella: Negative/100 g  
Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g  
E.coli: <10 cfu/g  
L.monocytogenes: NA

Packaging		Nutritional Facts		<u>Amount Per 100 Grams</u>	
Case Pack	16	Total Calories		160.00	CAL
Net Weight	3.170 LB	Calories from Fat		100.00	CAL
Gross Weight	3.853 LB	Total Fat		11.00	GM
Case Diameter	12.250" x 9.563" x 3.250"	Saturated Fat		3.50	GM
Case Cube	0.220 CF	Trans Fat		0.00	GM
Tie	15 CA	Cholesterol		375.00	MG
High	20 CA	Sodium		125.00	MG
Pallet	300 CA	Potassium		125.00	MG
		Total Carbohydrates		1.00	GM
		Dietary Fiber		0.00	GM
		Sugars		1.00	GM
		Protein		13.00	GM
		Vitamin A		520.00	IU
		Vitamin C		0.00	MG
		Calcium		50.00	MG
		Iron		1.19	MG

Common household measurement: 1/4 c = 56 g  
Shelf life of product is 70 days.



**Product Specification Sheet**  
**Revision: 0005 Revision Date: 01/29/2010**

**46025-86204-00**

16/2 Packed Individual Servings, Hard Cooked Eggs, All Day Cafe

**Product Description**

Hard Cooked Dry Packed Eggs (46025-86204-00) are an egg product which is packaged using modified atmosphere packaging for extended shelf life. 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 between 33 and 40 degrees F.

**Ingredient Listing**

Hard Cooked Eggs

**Physical Specifications**

**Description**  
Appearance

**Specifications**  
Hard Boiled

Aroma

Clean egg odor. Free of any spoilage or other off odors.

Color

Typical of hard cooked eggs.

Flavor

Fresh, clean, and appealing egg taste. Free of off flavors.

Foreign Material

None

Texture

Typical of hard cooked eggs.

Weight, Net

Target: 3.17 lbs.

## **Microbiological Specifications**

<b>Description</b>	<b>Specifications</b>
Salmonella	Negative/100 g
SPC	<1,000 cfu/g
E. coli	<10 cfu/g
Coliforms	<10 cfu/g
Coagulase (+) Staph	<10 cfu/g
Anaerobic Plate Count	<1,000 cfu/g

## **Packaging Requirements**

<b>General Information</b>	<b>Specifications</b>
<b>Description</b>	12.250" x 9.563" x 3.250"
Case Dimension	16
Product Count per Case	0.220
Case/Cubic Feet	300
Cases/Pallet	15
Cases/Layer	3.670
Gross Product Case Weight/Lbs (w/o pallet)	3.170
Net Product Weight/Lbs	3.853
Gross Product Case Weight/Lbs (w/pallet)	

## **Plant Specific**

<b>Description</b>	<b>Value</b>	<b>Description</b>	<b>Value</b>
<b>MGW - Wakefield</b>	608904		
Box, 16/2 Pack MV, Brown, 32 ECT	12.250x9.563x3.250		
box dimension	611693		
Film, Non-Form Printed, All Day Cafe	600434		
Film, Clear Forming VacPak			

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)

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)

**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 at a temperature of 33°F - 40°F. If the product temperature deviates from this specification for any amount of time, the shelf life may be shortened.
3. Product must be stored in a refrigerated environment at a temperature of 33°F - 40°F. If the product temperature deviates from this specification for any amount of time, shelf life of the product may be shortened.
4. 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 70 days from the processing date, provided it is left unopened and kept refrigerated at a temperature of 33°F - 40°F. After the package is opened, 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*



46025-85885-00

100/2.90 oz Servings (3 Sticks per Serving) Individually Wrapped Cinnamon Glazed French Toast Sticks  
CN, Table Ready, PHE

#### Ingredients

BREAD: Enriched Bleached Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate (vitamin B1), riboflavin (vitamin B2), folic acid), Water, Sugar. Contains 2% or Less of each of the following: Yeast, Soybean Oil, Salt, Wheat Gluten, Dough Conditioners (may contain one or more of the following: monoglycerides, diglycerides, calcium sulfate, calcium peroxide, L-cysteine, sodium stearoyl lactylate, ascorbic acid, azodicarbonamide, enzymes), Calcium Propionate (preservative), Corn Starch, Sunflower Oil, Yellow Corn Flour, Colored with (tumeric, annatto).  
EGG BATTER: Whole Eggs, Sugar, Whey. 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.

#### General Information

Individually Wrapped Cinnamon Glazed French Toast Sticks, CN (46025-85885-00) is a bread product which has been sliced into 4" x 1" x 7/8" sticks that is battered with an egg mixture, fully cooked, iced with cinnamon glaze, frozen, and individually wrapped. The texture is springy, tender, and 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, and Cosmetic Act and applicable to state statutes and regulations.

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

#### Physical Characteristics

Clean egg with a slight vanilla, cinnamon and butter odor. (Free of any spoilage or other off odors). Lightly browned, 2-5 Fresh, clean and appealing taste, including egg, vanilla, cinnamon and butter flavor; free of off flavor.

#### Microbiological Standards

Total Plate Count: <10,000 cfu/g  
Salmonella: Negative/100 g  
Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g  
E.coli: <10 cfu/g  
L.monocytogenes: Negative/50 g

#### Packaging

Case Pack	100
Net Weight	18.125 LB
Gross Weight	21.031 LB
Case Diameter	20.000" x 12.000" x 10.500"
Case Cube	1.460 CF
Tie	8 CA
High	7 CA
Pallet	56 CA

#### Nutritional Facts

	<u>Amount Per 100 Grams</u>	
Total Calories	270.00	CAL
Calories from Fat	90.00	CAL
Total Fat	10.00	GM
Saturated Fat	2.00	GM
Trans Fat	0.00	GM
Cholesterol	125.00	MG
Sodium	370.00	MG
Potassium	55.00	MG
Total Carbohydrates	35.00	GM
Dietary Fiber	1.00	GM
Sugars	12.00	GM
Protein	7.00	GM
Vitamin A	238.43	IU
Vitamin C	0.00	MG
Calcium	23.60	MG

Common household measurement: 1/4 c = 56 g  
Shelf life of product is 365 days.

Iron

0.64

MG



**Product Specification Sheet**  
**Revision: 0003 Revision Date: 11/23/2010**

**46025-85885-00**

100/2.90 oz Servings (3 Sticks per Serving) Individually Wrapped Cinnamon Glazed French Toast Sticks  
CN, Table Ready, PHE

**Product Description**

Individually Wrapped Cinnamon Glazed French Toast Sticks, CN (46025-85885-00) is a bread product which has been sliced into 4" x 1" x 7/8" sticks that is battered with an egg mixture, fully cooked, iced with cinnamon glaze, frozen, and individually wrapped. The texture is springy, tender, and 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, and Cosmetic Act and applicable to state statutes and regulations.

**Ingredient Listing**

BREAD: Enriched Bleached Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate (vitamin B1), riboflavin (vitamin B2), folic acid), Water, Sugar. Contains 2% or Less of each of the following: Yeast, Soybean Oil, Salt, Wheat Gluten, Dough Conditioners (may contain one or more of the following: monoglycerides, diglycerides, calcium sulfate, calcium peroxide, L-cysteine, sodium stearoyl lactylate, ascorbic acid, azodicarbonamide, enzymes), Calcium Propionate (preservative), Corn Starch, Sunflower Oil, Yellow Corn Flour, Colored with (tumeric, annatto).

EGG BATTER: Whole Eggs, Sugar, Whey. 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.

**Physical Specifications**

<b>Description</b>	<b>Specifications</b>
Aroma	Clean egg with a slight vanilla, cinnamon and butter odor. (Free of any spoilage or other off odors).
Color	Lightly browned, 2-5
Dimensions	Stick Length: 4" +/- 1/4" Stick Width: 1" +/- 1/4" Stick Height: 7/8" +/- 1/8" 1 Package Contains 3 Sticks Package Length: 6.6" +/- 1/8" Package Width: 5.35" +/- 1/8" Package Height: 7/8" +/- 1/8"
Finished Frozen Weight	82.214 +/- 6 grams (for a 3 stick serving size)
Flavor	Fresh, clean and appealing taste, including egg, vanilla, cinnamon and butter flavor; free of off flavor.
Metal Detection	3.00 mm for ferrous, non-ferrous and stainless steel metal detection capability.
Texture	Springy, tender bite, slightly chewy.

**Code Dating:**

Film Code: 8065

1. 8065 = Julian Date

Box Code: 1146K 2 0800

1. 1146 = Year; 146th day of the year;

K = Produced at Klingerstown, PA facility (G = Gaylord, MN; L = Lenox, IA; W = Wakefield, NE)

2. 2 = Line (Optional)

3. 0800 = Military time of packaging.

**Transportation & Storage:**

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

2. Product will be transported frozen at a temperature of 0°F or below.

3. Product will be stored frozen at a temperature of 0°F or below.

4. Once thawed, product shall be stored at or below 38°F.

**Shelf Life Statement:**

1. Shelf Life of this product is 12 months from the packaging date provided it is kept frozen and 2-3 days if thawed and 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, barley and wheat flour (which includes wheat gluten) 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 2.90 oz. serving (3 sticks, 0.967 oz each) of French Toast Sticks provides 1.0 oz. equivalent meat alternate and 1.5 servings bread for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-10). CN#079387 (P1127-L)

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



46025-14688-00

175/2.0 Oz. 5" Individually Wrapped Cheddar Cheese Omelet CN, Table Ready, PHE

#### Ingredients

Egg Patty: Whole eggs, Water, Soybean oil, Modified food starch, Salt, Whey solids, Nonfat Dried Milk, and Citric Acid. Filling: Pasteurized Process Cheddar Cheese (cheddar cheese (milk, cheese culture, salt, enzymes), water, sodium phosphate, milkfat, salt, sodium hexametaphosphate, apocarotenol (color)).

#### General Information

Individually Wrapped Omelet with Cheddar Cheese, CN (46025-14688-00) is an omelet containing cheddar cheese as a filling and hand folded in the middle. This product is 5" x 2-1/4" 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.

This product is not kosher.

#### Physical Characteristics

Clean egg odor. Free of any spoilage or other off odors. No browning Range: 0 - 3 Target : 0 Fresh, clean, and appealing egg taste. Free of off flavors.

#### Microbiological Standards

Total Plate Count: <10,000 cfu/g  
Salmonella: Negative/100 g  
Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g  
E.coli: <10 cfu/g  
L.monocytogenes: Negative/50 g

#### Packaging

Case Pack	175
Net Weight	21.875 LB
Gross Weight	25.075 LB
Case Diameter	15.875" x 13.125" x 13.750"
Case Cube	1.660 CF
Tie	9 CA
High	5 CA
Pallet	45 CA

#### Nutritional Facts

	<u>Amount Per 100 Grams</u>	
Total Calories	230.00	CAL
Calories from Fat	170.00	CAL
Total Fat	19.00	GM
Saturated Fat	6.00	GM
Trans Fat	0.00	GM
Cholesterol	330.00	MG
Sodium	470.00	MG
Potassium	120.00	MG
Total Carbohydrates	2.00	GM
Dietary Fiber	0.00	GM
Sugars	1.00	GM
Protein	12.00	GM
Vitamin A	750.00	IU
Vitamin C	0.00	MG
Calcium	100.00	MG
Iron	1.44	MG

Common household measurement: 1/4 c = 56 g  
Shelf life of product is 365 days.



**Product Specification Sheet**  
**Revision: 0006 Revision Date: 06/20/2011**

**46025-14688-00**

175/2.0 Oz. 5" Individually Wrapped Cheddar Cheese Omelet CN, Table Ready, PHE

**Product Description**

Individually Wrapped Omelet with Cheddar Cheese, CN (46025-14688-00) is an omelet containing cheddar cheese as a filling and hand folded in the middle. This product is 5" x 2-1/4" 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 Cheddar Cheese (cheddar cheese (milk, cheese culture, salt, enzymes), water, sodium phosphate, milkfat, salt, sodium hexametaphosphate, apocarotenol (color)).

**Physical Specifications**

<b>Description</b>	<b>Specifications</b>
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 1/4" +/- 1/4" /SINGLE FLD
Defects	None.
Flavor	Fresh, clean, and appealing egg taste. Free of off flavors.
Foreign Material	None.
Frozen Finished Label Weight	56.70 grams Range: 51.30g - 62.10g
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
Package	Overwrap with tear notch.
Texture	Smooth texture with a tender bite.

## **Microbiological Specifications**

<b>Description</b>	<b>Specifications</b>
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**

<b>Description</b>	<b>Specifications</b>
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)	24.257
Net Product Weight/Lbs	21.875
Gross Product Case Weight/Lbs (w/pallet)	25.075

### **Plant Specific**

<b>Description</b>	<b>Value</b>	<b>Description</b>	<b>Value</b>
<b>PHE - Klingerstown</b>			
Box, MFI-05, Wrapped CN Master	609363		
box dimension	15.000x12.125x8.500		
Wrap, Omelet Film Printed Cheddar	609364		

See Pallet Layout Report for pallet configuration.

**Code Dating:**

Box Code: 1146 K 2 0800

1. 1146 = Year; 146th day of the year;  
K = Produced at Klingerstown, PA facility (G=Gaylord, MN; L=Lenox, IA; W=Wakefield, NE)
2. 2 = Line (Optional)
3. 0800 = Military time of packaging.

Film Code: 1146 K

1. 1146 = year; 146th day of the year  
K = Produced at Klingerstown facility (G=Gaylord, MN; L=Lenox, IA; W=Wakefield, NE)

**Transportation & Storage:**

1. Trucks carrying this product will be loaded and transported in a sanitary condition following all requirements stated in this specification.
2. Product will be transported frozen at a temperature of 0°F or below.
3. Product will be stored frozen at a temperature of 0°F or below.

**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. Manufactured under USDA regulations
4. A 2.00 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 5-03). CN# 058132 - P#19605

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



46025-14689-00

175/2 .1 Oz. 5" Individually Wrapped Colby Cheese Omelet CN, Table Ready, PHE

#### 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)).

#### General Information

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.

This product is not kosher.

#### Physical Characteristics

Clean egg odor. Free of any spoilage or other off odors. No Browning Range: 0 - 3 Target: 0 Fresh, clean, and appealing egg taste. Free of off flavors.

#### Microbiological Standards

Total Plate Count: <10,000 cfu/g

Salmonella: Negative/100 g

Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g

E.coli: <10 cfu/g

L.monocytogenes: Negative/50 g

#### Packaging

Case Pack	175
Net Weight	22.968 LB
Gross Weight	26.188 LB
Case Diameter	15.875" x 13.125" x 13.750"
Case Cube	1.660 CF
Tie	9 CA
High	5 CA
Pallet	45 CA

#### Nutritional Facts

#### Amount Per 100 Grams

Total Calories	210.00	CAL
Calories from Fat	150.00	CAL
Total Fat	17.00	GM
Saturated Fat	6.00	GM
Trans Fat	0.00	GM
Cholesterol	305.00	MG
Sodium	500.00	MG
Potassium	100.00	MG
Total Carbohydrates	3.00	GM
Dietary Fiber	0.00	GM
Sugars	1.00	GM
Protein	12.00	GM
Vitamin A	500.00	IU
Vitamin C	0.00	MG
Calcium	150.00	MG
Iron	1.10	MG

Common household measurement: 1/4 c = 56 g

Shelf life of product is 365 days.



46025-15111-00

15/1 Lb. Gable Top ESL Whole Egg with Citric Acid, Easy Egg, PHE

#### Ingredients

Whole Eggs, Citric Acid, 0.15% water added as carrier for citric acid. Citric Acid added to Preserve Color.

#### General Information

ESL Whole Egg With Citric Acid (46025-15111-00) is a pasteurized liquid whole egg with citric acid product that is aseptically packaged in a 1 lb. carton. The product is processed and packaged in a manner that will allow it to exceed the declared shelf life when stored between 33 and 40 degrees F. This product is processed and packaged under USDA supervision. It will be tested and found to meet all USDA and Michael Foods, Inc. specifications.

This product is kosher for passover (OUP) and is produced under O.U. supervision.

#### Physical Characteristics

Liquid Clean egg odor. Free of any spoilage or other off odors. Typical of liquid egg. Fresh, clean, and appealing egg taste. Free of off flavors.

#### Microbiological Standards

Total Plate Count: <1,000 cfu/g  
Salmonella: Negative/100 g  
Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g  
E.coli: <10 cfu/g  
L.monocytogenes: Negative/50 g

#### Packaging

Case Pack	15
Net Weight	15 LB
Gross Weight	17.099 LB
Case Diameter	15.000" x 9.000" x 6.188"
Case Cube	0.480 CF
Tie	13 CA
High	8 CA
Pallet	104 CA

#### Nutritional Facts

	<u>Amount Per 100 Grams</u>	
Total Calories	140.00	CAL
Calories from Fat	90.00	CAL
Total Fat	9.00	GM
Saturated Fat	3.00	GM
Trans Fat	0.00	GM
Cholesterol	370.00	MG
Sodium	140.00	MG
Potassium	140.00	MG
Total Carbohydrates	1.00	GM
Dietary Fiber	0.00	GM
Sugars	0.00	GM
Protein	13.00	GM
Vitamin A	538.38	IU
Vitamin C	0.00	MG
Calcium	55.84	MG
Iron	1.75	MG

Common household measurement: 1/4 c = 56 g  
Shelf life of product is 98 days.



**Product Specification Sheet**  
**Revision: 0008 Revision Date: 05/12/2010**

**46025-15111-00**  
15/1 Lb. Gable Top ESL Whole Egg with Citric Acid, Easy Egg, PHE

**Product Description**

ESL Whole Egg With Citric Acid (46025-15111-00) is a pasteurized liquid whole egg with citric acid product that is aseptically packaged in a 1 lb. carton. The product is processed and packaged in a manner that will allow it to exceed the declared shelf life when stored between 33 and 40 degrees F. This product is processed and packaged under USDA supervision. It will be tested and found to meet all USDA and Michael Foods, Inc. specifications.

**Ingredient Listing**

Whole Eggs, Citric Acid, 0.15% water added as carrier for citric acid. Citric Acid added to Preserve Color.

**Physical Specifications**

<b>Description</b>	<b>Specifications</b>
Appearance	Liquid
Aroma	Clean egg odor. Free of any spoilage or other off odors.
Color	Typical of liquid egg.
Flavor When Cooked	Fresh, clean, and appealing egg taste. Free of off flavors.
Foreign Material	None.
Solids, Egg	Natural Proportion
Texture When Cooked	Smooth texture with a tender bite.
Viscosity	a. Initial Day: 15 - 150 CPS b. Method: Brookfield Viscometer, spindle #2 at 60 rpm. c. Viscosity will increase with age.
Weight, Net	Target: 453.6 g (449.8 - 459.4 g)
pH	a. Initial Day: 6.3 - 6.6 b. pH will increase with age.

## Microbiological Specifications

Description	Specifications
Salmonella	Negative/100 g
SPC	<1,000 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	15.000" x 9.000" x 6.188"
Product Count per Case	15
Case/Cubic Feet	0.480
Cases/Pallet	104
Cases/Layer	13
Gross Product Case Weight/Lbs (w/o pallet)	15.000
Net Product Weight/Lbs	15
Gross Product Case Weight/Lbs (w/pallet)	17.099

### Plant Specific

Description	Value
MGW - Gaylord	611053
Box, 15111, RSC	15.250x9.250x6.190
box dimension	607137
Tape, Large, Intertape	

See Pallet Layout Report for pallet configuration.

### Description

#### PHE - North Ave

Box, 004, 15/1lb, Plain Liquid  
box dimension

### Value

602239  
15.000x9.000x6.188

**Code Dating:**

Carton Coding: EXP 26 MAR 10 08:37 L1 P1610 7 LOT 0001A

1. EXP 26 MAR 10 = Expiration Date
2. 08:37 = time
3. L1 = Lot (24 hour)
4. P1610 = Plant number
5. 7 = Filler/Line/Machine
6. LOT 0001A = LOT Year, 1st day of the year; Facility Code

Case Coding: EXP 26 MAR 10 08:37 L1 P1610 7 LOT 0001A

1. EXP 26 MAR 10 = Expiration Date
  2. 08:37 = time
  3. L1 = Lot (24 hour)
  4. P1610 = Plant number
  5. 7 = Filler/Line/Machine
  6. LOT 0001A = LOT Year, 1st day of the year; Facility Code
- Plant/Facility Code: 1610/A, 1349/N New Jersey; 1455/G Gaylord; 1432/F Abbotsford; 22/M Winnipeg

**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 at a temperature of 33°F - 40°F. If the product temperature deviates from this specification for any amount of time, the shelf life may be shortened or the product functionality may be damaged. Product may spoil in the form of lumps with eventual gelation and/or gas production if stored at more than 40°F.
3. Product must be stored in a refrigerated environment at a temperature of 33°F - 40°F. If the product temperature deviates from this specification for any amount of time, product functionality may be damaged. Separation and/or gelation may occur if the product is frozen. Product may spoil in the form of lumps with eventual gelation. Do not freeze this product.

**Shelf Life Statement:**

1. Shelf Life of this product is 14 weeks from the processing date, provided it is left unopened and kept refrigerated at a temperature of 33 - 40 degrees F. After the package is opened, when stored and handled properly, the product should be used within three days.

**Kosher Statement:**

This product is kosher for passover (OUP) 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. This product is produced under continuous inspection by the USDA resident inspection staff.

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



46025-30020-00

120/1.5 Oz 3.5" Round Egg Patty, Table Ready, PHE

#### Ingredients

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

#### General Information

Round Egg Patty (46025-30020-00) is a 3 1/2" round egg patty with irregular edges and a medium browning color appearance. The texture of this product is delicate with a smooth taste characteristic of an egg patty. This product shall comply with all applicable regulations promulgated under the Federal Food, Drug, and Cosmetic Act, and to applicable state statutes and regulations.

This item is not Kosher.

#### Physical Characteristics

Clean egg odor. Free of any spoilage or other off odors. Medium Browning Range: 1 - 7 Target: 3 - 5 Fresh, clean, and appealing egg taste. Free of off flavors.

#### Microbiological Standards

Total Plate Count: <10,000 cfu/g  
Salmonella: Negative/100 g  
Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g  
E.coli: <10 cfu/g  
L.monocytogenes: Negative/50 g

#### Packaging

Case Pack	120
Net Weight	11.250 LB
Gross Weight	12.258 LB
Case Diameter	12.375" x 8.375" x 8.750"
Case Cube	0.520 CF
Tie	18 CA
High	8 CA
Pallet	144 CA

#### Nutritional Facts

	<u>Amount Per 100 Grams</u>	
Total Calories	200.00	CAL
Calories from Fat	150.00	CAL
Total Fat	16.00	GM
Saturated Fat	3.50	GM
Trans Fat	0.00	GM
Cholesterol	315.00	MG
Sodium	310.00	MG
Potassium	125.00	MG
Total Carbohydrates	3.00	GM
Dietary Fiber	0.00	GM
Sugars	1.00	GM
Protein	10.00	GM
Vitamin A	400.00	IU
Vitamin C	0.00	MG
Calcium	60.00	MG
Iron	1.44	MG

Common household measurement: 1/4 c = 56 g  
Shelf life of product is 365 days.



**Product Specification Sheet**  
**Revision: 0008 Revision Date: 06/20/2011**

**46025-30020-00**

120/1.5 Oz 3.5" Round Egg Patty, Table Ready, PHE

**Product Description**

Round Egg Patty (46025-30020-00) is a 3 1/2" round egg patty with irregular edges and a medium browning color appearance. The texture of this product is delicate with a smooth taste characteristic of an egg patty. This product shall comply with all applicable regulations promulgated under the Federal Food, Drug, and Cosmetic Act, and to 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**

<b>Description</b>	<b>Specifications</b>
Aroma	Clean egg odor. Free of any spoilage or other off odors.
Color (See color chart)	Medium Browning Range: 1 - 7 Target: 3 - 5
DIMENSIONS	3 1/2" +/- 1/4" / ROUND
Flavor	Fresh, clean, and appealing egg taste. Free of off flavors.
Foreign Material	None.
Frozen Finished Label Weight	42.52 grams Range: 38.92g - 46.12g
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**

<b>Description</b>	<b>Specifications</b>
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**

<b>Description</b>	<b>Specifications</b>
Case Dimension	12.375" x 8.375" x 8.750"
Product Count per Case	120
Case/Cubic Feet	0.520
Cases/Pallet	144
Cases/Layer	18
Gross Product Case Weight/Lbs (w/o pallet)	11.876
Net Product Weight/Lbs	11.250
Gross Product Case Weight/Lbs (w/pallet)	12.258

### **Plant Specific**

<b>Description</b>	<b>Value</b>
<b>MGW - Gaylord</b>	
Bag, 70004, Auto	607541
Boxes, 30020	607293
box dimension	12.375x8.375x8.750
Tape, Large, Intertape	607137

<b>Description</b>	<b>Value</b>
<b>PHE - Klingerstown</b>	
Bag, 70004, Auto	607541
Boxes, 30020	607293
box dimension	12.375x8.375x8.750

<b>Description</b>	<b>Value</b>
<b>Papetti's of Iowa</b>	
Polybag, Clear, 19.5 x 13 1/4 x 30	607303
Boxes, 30020	607293
box dimension	12.375x8.375x8.750
Tape, Large, Intertape	607137

<b>Description</b>	<b>Value</b>
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See Pallet Layout Report for pallet configuration.

**Code Dating:**

Box Code: 1146K 2 0800

1. 1146 = Year; 146th day of the year;  
K = Produced at Klingerstown, PA (G=Gaylord, MN; L=Lenox, IA; W=Wakefield, NE; M=Winnipeg)
2. 2 = Line (Optional)
3. 0800 = Military time of packaging.

**Transportation & Storage:**

1. Trucks carrying this product will be loaded and transported in a sanitary condition following all requirements stated in this specification.
2. Product will be transported frozen at a temperature of 0°F or below.
3. Product will be stored frozen at a temperature of 0°F or below.

**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. 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*



46025-30101-00

144/1 Oz 3.5" Round Patty Grill CN, Table Ready, PHE

#### Ingredients

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

#### General Information

Round Egg Patty, PHE (46025-30101-00) is a 3 1/2" round egg patty with irregular edges and a medium browning color appearance. The texture of this product is delicate with a 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 to applicable state statutes and regulations.

This item is not Kosher.

#### Physical Characteristics

Clean egg odor. Free of any spoilage or other off odors. Medium Browning Range: 1 - 7 Target: 3 - 5 Fresh, clean, and appealing egg taste. Free of off flavors.

#### Microbiological Standards

Total Plate Count: <10,000 cfu/g  
Salmonella: Negative/100 g  
Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g  
E.coli: <10 cfu/g  
L.monocytogenes: Negative/50 g

#### Packaging

Case Pack	144
Net Weight	9 LB
Gross Weight	10.008 LB
Case Diameter	12.375" x 8.375" x 8.750"
Case Cube	0.520 CF
Tie	18 CA
High	8 CA
Pallet	144 CA

#### Nutritional Facts

	<u>Amount Per 100 Grams</u>	
Total Calories	200.00	CAL
Calories from Fat	150.00	CAL
Total Fat	16.00	GM
Saturated Fat	3.50	GM
Trans Fat	0.00	GM
Cholesterol	315.00	MG
Sodium	310.00	MG
Potassium	125.00	MG
Total Carbohydrates	3.00	GM
Dietary Fiber	0.00	GM
Sugars	1.00	GM
Protein	10.00	GM
Vitamin A	400.00	IU
Vitamin C	0.00	MG
Calcium	60.00	MG
Iron	1.44	MG

Common household measurement: 1/4 c = 56 g  
Shelf life of product is 365 days.



**Product Specification Sheet**  
**Revision: 0011 Revision Date: 06/20/2011**

**46025-30101-00**

144/1 Oz 3.5" Round Patty Grill CN, Table Ready, PHE

**Product Description**

Round Egg Patty, PHE (46025-30101-00) is a 3 1/2" round egg patty with irregular edges and a medium browning color appearance. The texture of this product is delicate with a 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 to 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**

Aroma

Color (See color chart)

**DIMENSIONS**

Flavor

Foreign Material

Frozen Finished Label  
Weight

Metal Detection

Texture

**Specifications**

Clean egg odor. Free of any spoilage or other off odors.

Medium Browning

Range: 1 - 7

Target: 3 - 5

3 1/2" +/- 1/4" / ROUND

Fresh, clean, and appealing egg taste. Free  
of off flavors.

None.

28.35 grams  
Range: 25.52g - 31.18g

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

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	Specifications
Description	12.375" x 8.375" x 8.750"
Case Dimension	144
Product Count per Case	0.520
Case/Cubic Feet	144
Cases/Pallet	18
Cases/Layer	9.626
Gross Product Case Weight/Lbs (w/o pallet)	9
Net Product Weight/Lbs	10.008
Gross Product Case Weight/Lbs (w/pallet)	

### **Plant Specific**

Description	Value
<b>MGW - Gaylord</b>	
Bag, 70004, Auto	607541
Boxes, 30101	607294
box dimension	12.375x8.375x8.750
Tape, Large, Intertape	607137

Description	Value
<b>PHE - Klingerstown</b>	
Bag, 70004, Auto	607541
Boxes, 30101	607294
box dimension	12.375x8.375x8.750

See Pallet Layout Report for pallet configuration.

Description	Value
<b>Papetti's of Iowa</b>	
Polybag, Clear, 19.5 x 13 1/4 x 30	607303
Boxes, 30101	607294
box dimension	12.375x8.375x8.750
Tape, Large, Intertape	607137
Description	Value

**Code Dating:**

Box Code: 1146K 2 0800

1. 1146 = Year; 146th day of the year;  
K = Produced at Klingerstown, PA facility (G=Gaylord, MN; L=Lenox, IA; W=Wakefield, NE)
2. 2 = Line (Optional)
3. 0800 = Military time of packaging.

**Transportation & Storage:**

1. Trucks carrying this product will be loaded and transported in a sanitary condition following all requirements stated in this specification.
2. Product will be transported frozen at a temperature of 0°F or below.
3. Product will be stored frozen at a temperature of 0°F or below.

**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) The daily average of the case weights on the case weight on the case weight control chart will meet the label weight declared on the product label.
4. One 1.0 oz. Egg Pattie provides 0.75 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# 067521 - P1616=K, CN#067520 - P1127=L
5. One 1.0 oz. serving of Breakfast Egg Patties provides 0.75 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 09/99). CN# 048908 - P17634=G

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



**Product Specification Sheet**  
Revision: 0014 Revision Date: 01/11/2012

**46025-54232-00**

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

**Product Description**


Traditional Scrambled Egg Mix (46025-54232-00) is a pasteurized liquid egg mix product that is aseptically packaged in five 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.

**Ingredient Listing**

Whole Eggs, Whey, Skim Milk, Citric Acid, .12% water added as carrier for citric acid. Xanthan Gum. Citric Acid added to Preserve Color.

**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

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

March 6, 2012  
Michael Foods, Inc.

**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 New Jersey; 1455/G Gaylord; 1127/L Lenox;

420/W Wakefield; 22/M Winnipeg

**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 at a temperature of 0°F or below. If the product temperature deviates from this specification for any amount of time, the shelf life may be shortened or the product functionality may be damaged. Product may spoil in the form of lumps with eventual gelation and/or gas production if stored at more than 40°F.
3. Product will be stored at a temperature of 0°F or below. If product temperature deviates from this specification for any amount of time, product functionality may be damaged. Product may spoil in the form of lumps with eventual gelation and/or gas generation if stored at more than 40°F.

**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 07/08). CN #070616 (P420=WK), CN#071162 (P1028=JP, 05/08)

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



Cathy Spicer

Corporate Quality, Customer Request Coordinator  
Michael Foods, Inc.

March 6, 2012  
Michael Foods, Inc.



46025-64102-00

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

### Ingredients

Hard Cooked Eggs, Citric Acid, Sodium Benzoate as a preservative.

### General Information

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.

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

### Physical Characteristics

Diced whole eggs, size: 1/4" x 1/2" x 1" (average) Clean egg odor. Free of any spoilage or other off odors. Typical of hard cooked eggs. Fresh, clean, and appealing egg taste. Free of off flavors.

### Microbiological Standards

Total Plate Count: <10,000 cfu/g  
Salmonella: Negative/100 g  
Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g  
E.coli: <10 cfu/g  
L.monocytogenes: Negative/50 g

### Packaging

Case Pack	4
Net Weight	20 LB
Gross Weight	21.835 LB
Case Diameter	15.375" x 13.375" x 7.250"
Case Cube	0.860 CF
Tie	9 CA
High	9 CA
Pallet	81 CA

### Nutritional Facts

	Amount Per 100 Grams	
Total Calories	160.00	CAL
Calories from Fat	100.00	CAL
Total Fat	11.00	GM
Saturated Fat	3.50	GM
Trans Fat	0.00	GM
Cholesterol	420.00	MG
Sodium	140.00	MG
Potassium	125.00	MG
Total Carbohydrates	1.00	GM
Dietary Fiber	0.00	GM
Sugars	1.00	GM
Protein	13.00	GM
Vitamin A	500.00	IU
Vitamin C	0.00	MG
Calcium	40.00	MG
Iron	1.10	MG

Common household measurement: 1/4 c = 56 g  
Shelf life of product is 365 days.



**Product Specification Sheet**  
**Revision: 0004 Revision Date: 01/29/2010**

**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 as a preservative.

**Physical Specifications**

**Description**  
**Appearance**

Aroma

Color

Fines

Flavor

Foreign Material

Net Weight

Texture

**Specifications**

Diced whole eggs, size: 1/4" x 1/2" x 1" (average)

Clean egg odor. Free of any spoilage or other off odors.

Typical of hard cooked eggs.

Maximum of 15% through a U.S #7 sieve.

Fresh, clean, and appealing egg taste. Free of off flavors.

None

Target: 5 lbs.

Typical of hard cooked eggs.

## **Microbiological Specifications**

<b>Description</b>	<b>Specifications</b>
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**

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

### **Plant Specific**

<b>Description</b>	<b>Value</b>
<b>MGW - Wakefield</b>	
Bag, Clear 54"x40"x82"	600383
Film, White Plain, Diced, WinPak	608105
Box,FP31,30# Diced, Table Ready, PHE	609783
box dimension	0.000x0.000x0.000

<b>Description</b>	<b>Value</b>
<b>PHE - North Ave</b>	
Film, White Plain, Diced, WinPak	608105
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)

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)

**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 at a temperature of 0°F or below. If the product temperature deviates from this specification for any amount of time, the shelf life may be shortened.
3. Product must be stored in a refrigerated environment at a temperature of 0°F or below. If the product temperature deviates from this specification for any amount of time, shelf life of the product may be shortened.
4. 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*



46025-61688-00

264/1.0 Oz. 2.5" Square Patty Grill, CN, Table Ready, PHE

### Ingredients

Whole Egg, Water, Whey Solids, Nonfat Dry Milk, Corn Syrup Solids, Xanthan Gum, and Citric Acid.

### General Information

Square Egg Patty, Child Nutrition Label (46025-61688-00) is a 2 1/2" x 2 1/2" square egg patty that has a medium browning color appearance. The edges are clean cut with stainless steel cutters and folded in the middle. 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.

This product is not Kosher.

### Physical Characteristics

Clean egg odor. Free of any spoilage or other off odors. Medium Browning Range: 1 - 7 Target: 3 - 5 Fresh, clean, and appealing egg taste. Free of off flavors.

### Microbiological Standards

Total Plate Count: <10,000 cfu/g  
Salmonella: Negative/100 g  
Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g  
E.coli: <10 cfu/g  
L.monocytogenes: Negative/50 g

### Packaging

Case Pack	264
Net Weight	16.500 LB
Gross Weight	18.224 LB
Case Diameter	15.875" x 11.875" x 8.125"
Case Cube	0.890 CF
Tie	10 CA
High	8 CA
Pallet	80 CA

### Nutritional Facts

#### Amount Per 100 Grams

Total Calories	130.00	CAL
Calories from Fat	80.00	CAL
Total Fat	9.00	GM
Saturated Fat	2.50	GM
Trans Fat	0.00	GM
Cholesterol	360.00	MG
Sodium	140.00	MG
Potassium	150.00	MG
Total Carbohydrates	2.00	GM
Dietary Fiber	0.00	GM
Sugars	1.00	GM
Protein	11.00	GM
Vitamin A	400.00	IU
Vitamin C	0.00	MG
Calcium	60.00	MG
Iron	1.44	MG

Common household measurement: 1/4 c = 56 g  
Shelf life of product is 365 days.



**Product Specification Sheet**  
**Revision: 0014 Revision Date: 06/20/2011**

**46025-61688-00**

264/1.0 Oz. 2.5" Square Patty Grill, CN, Table Ready, PHE

**Product Description**

Square Egg Patty, Child Nutrition Label (46025-61688-00) is a 2 1/2" x 2 1/2" square egg patty that has a medium browning color appearance. The edges are clean cut with stainless steel cutters and folded in the middle. 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 Egg, Water, Whey Solids, Nonfat Dry Milk, Corn Syrup Solids, Xanthan Gum, and Citric Acid.

**Physical Specifications**

**Description**  
Aroma

**Specifications**

Clean egg odor. Free of any spoilage or other off odors.

Color (See color chart)

Medium Browning  
Range: 1 - 7  
Target: 3 - 5

**DIMENSIONS**

2 1/2" X 2 1/2" +/- 1/4" /SQUARE

Flavor

Fresh, clean, and appealing egg taste. Free of off flavors.

Foreign Material

None.

Frozen Finished Label Weight

28.35 grams  
Range: 25.52g - 31.18g

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**

<b>Description</b>	<b>Specifications</b>
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**

<b>Description</b>	<b>Specifications</b>
Case Dimension	15.875" x 11.875" x 8.125"
Product Count per Case	264
Case/Cubic Feet	0.890
Cases/Pallet	80
Cases/Layer	10
Gross Product Case Weight/Lbs (w/o pallet)	17.266
Net Product Weight/Lbs	16.500
Gross Product Case Weight/Lbs (w/pallet)	18.224

### **Plant Specific**

<b>Description</b>	<b>Value</b>	<b>Description</b>	<b>Value</b>
<b>MGW - Gaylord</b>			
Bag, 70001, Auto	607540		
Boxes, Plain w/Heating, 70001	600235		
box dimension	15.875x11.875x8.125		
Tape, Large, Intertape	607137		

See Pallet Layout Report for pallet configuration.

**Code Dating:**

Gaylord, MN: 1034G 0645

1. 1034 = Year; 34th day of the year  
G = Gaylord, MN facility
2. 0645 = Military time of packaging

**Transportation & Storage:**

1. Trucks carrying this product will be loaded and transported in a sanitary condition following all requirements stated in this specification.
2. Product will be transported frozen at a temperature of 0°F or below.
3. Product will be stored frozen at a temperature of 0°F or below.

**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. Manufactured under USDA regulations.
4. A 1.00 oz. serving of Breakfast Egg squares provides 1.00 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 09-99). CN # 048909 (GY 17634)

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



46025-85037-00

144/2.0 Oz. 5" Cheddar Cheese Omelet, CN, Table Ready, PHE

#### Ingredients

Egg Patty: Whole eggs, Water, Soybean oil, Modified food starch, Salt, Whey solids, Nonfat Dried Milk, and Citric Acid. Filling: Pasteurized Process Cheddar Cheese (cheddar cheese (milk, cheese culture, salt, enzymes), water, sodium phosphate, milkfat, salt, sodium hexametaphosphate, apocarothenol (color)).

#### General Information

Omelet with Cheddar Cheese, CN (46025-85037-00) is an omelet containing cheddar cheese as a filling and hand folded in the middle. This product is 5" x 2-1/4" in shape with a no browning color appearance. The texture is delicate with a smooth taste characteristic of an omelet. This product shall comply with all applicable regulations promulgated under the Federal Food, Drug, and Cosmetic Act, and with applicable state statutes and regulations.

This product is not kosher.

#### Physical Characteristics

Clean egg odor. Free of any spoilage or other off odors. No browning Range: 0 - 3 Target : 0 Fresh, clean, and appealing egg taste. Free of off flavors.

#### Microbiological Standards

Total Plate Count: <10,000 cfu/g  
Salmonella: Negative/100 g  
Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g  
E.coli: <10 cfu/g  
L.monocytogenes: Negative/50 g

#### Packaging

Case Pack	144
Net Weight	18 LB
Gross Weight	19.840 LB
Case Diameter	15.875" x 11.875" x 8.125"
Case Cube	0.890 CF
Tie	10 CA
High	8 CA
Pallet	80 CA

#### Nutritional Facts

	<u>Amount Per 100 Grams</u>	
Total Calories	230.00	CAL
Calories from Fat	170.00	CAL
Total Fat	19.00	GM
Saturated Fat	6.00	GM
Trans Fat	0.00	GM
Cholesterol	330.00	MG
Sodium	470.00	MG
Potassium	120.00	MG
Total Carbohydrates	2.00	GM
Dietary Fiber	0.00	GM
Sugars	1.00	GM
Protein	12.00	GM
Vitamin A	750.00	IU
Vitamin C	0.00	MG
Calcium	100.00	MG
Iron	1.44	MG

Common household measurement: 1/4 c = 56 g  
Shelf life of product is 365 days.



**Product Specification Sheet**  
**Revision: 0013 Revision Date: 06/20/2011**

**46025-85037-00**

144/2.0 Oz. 5" Cheddar Cheese Omelet, CN, Table Ready, PHE

**Product Description**

Omelet with Cheddar Cheese, CN (46025-85037-00) is an omelet containing cheddar cheese as a filling and hand folded in the middle. This product is 5" x 2-1/4" in shape with a no browning color appearance. The texture is delicate with a smooth taste characteristic of an omelet. 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 Cheddar Cheese (cheddar cheese (milk, cheese culture, salt, enzymes), water, sodium phosphate, milkfat, salt, sodium hexametaphosphate, apocarotenol (color)).

**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 1/4" +/- 1/4" /SINGLE FLD
Defects	None.
Flavor	Fresh, clean, and appealing egg taste. Free of off flavors.
Foreign Material	None.
Frozen Finished Label Weight	56.70 grams Range: 51.30g - 62.10g
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**

<b>Description</b>	<b>Specifications</b>
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**

<b>Description</b>	<b>Specifications</b>
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)	19.160
Net Product Weight/Lbs	18
Gross Product Case Weight/Lbs (w/pallet)	19.840

### **Plant Specific**

<b>Description</b>	<b>Value</b>	<b>Description</b>	<b>Value</b>
PHE - Kilgerstown	600235		
Boxes, Plain w/Heating, 70001	15.875x11.875x8.125		
box dimension	602123		
Bag, Plastic, 19.5 x 15 x 30			

See Pallet Layout Report for pallet configuration.

**Code Dating:**

Box Code: 1146K 2 0800

1. 1146 = Year, 146th day of the year  
K = Produced at Klingerstown facility (G=Gaylord, MN; L=Lenox, IA; W=Wakefield, NE)
2. 2 = Line (Optional)
3. 0800 = Military time of packaging.

**Transportation & Storage:**

1. Trucks carrying this product will be loaded and transported in a sanitary condition following all requirements stated in this specification.
2. Product will be transported frozen at a temperature of 0°F or below.
3. Product will be stored frozen at a temperature of 0°F or below.

**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. Manufactured under USDA regulations
4. A 2.00 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 02-00/05-03). (CN# 049891, P17634=GY) (CN#058132, P19605=KL)

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



46025-85019-00

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

#### Ingredients

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).

#### General Information

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.

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

#### Physical Characteristics

Clean egg odor. Free of any spoilage or other off odors. Typical yellow egg color. Fresh, clean, and appealing egg taste. Free of off flavors.

#### Microbiological Standards

Total Plate Count: <10,000 cfu/g  
Salmonella: Negative/100 g  
Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g  
E.coli: <10 cfu/g  
L.monocytogenes: Negative/50 g

#### Packaging

Case Pack	4
Net Weight	20 LB
Gross Weight	21.769 LB
Case Diameter	15.375" x 13.375" x 7.250"
Case Cube	0.860 CF
Tie	9 CA
High	9 CA
Pallet	81 CA

#### Nutritional Facts

	<u>Amount Per 100 Grams</u>	
Total Calories	170.00	CAL
Calories from Fat	110.00	CAL
Total Fat	12.00	GM
Saturated Fat	3.50	GM
Trans Fat	0.00	GM
Cholesterol	460.00	MG
Sodium	320.00	MG
Total Carbohydrates	2.00	GM
Dietary Fiber	0.00	GM
Sugars	1.00	GM
Protein	13.00	GM
Vitamin A	500.00	IU
Vitamin C	0.00	MG
Calcium	60.00	MG
Iron	1.80	MG

Common household measurement: 1/4 c = 56 g  
Shelf life of product is 365 days.



**Product Specification Sheet**  
**Revision: 0007 Revision Date: 01/22/2009**

**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**  
Aroma

**Specifications**  
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**

<b>Description</b>	<b>Specifications</b>
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**

<b>Description</b>	<b>Specifications</b>
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**

<b>Description</b>	<b>Value</b>	<b>Description</b>	<b>Value</b>
<b>MGW - Wakefield</b>			
Box, FP29,#33 Diced	600332		
box dimension	15.375x13.375x7.250		
Film, White Plain, Diced, WinPak	608105		

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 condition following all requirements stated in this specification.
2. Product will be transported frozen at a temperature of 0°F or below.
3. Product will be stored frozen at a temperature of 0°F or below.

**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, soybean (from flavors) 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*



46025-85017-00

300/1.25 Oz 3.5" Round Egg Patty CN, Table Ready, PHE

#### Ingredients

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

#### General Information

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.

This item is not Kosher.

#### Physical Characteristics

Clean egg odor. Free of any spoilage or other off odors. No Browning Range: 0-3 Target: 0 Fresh, clean, and appealing egg taste. Free of off flavors.

#### Microbiological Standards

Total Plate Count: <10,000 cfu/g  
Salmonella: Negative/100 g  
Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g  
E.coli: <10 cfu/g  
L.monocytogenes: NA

#### Packaging

Case Pack	300
Net Weight	23.440 LB
Gross Weight	25.080 LB
Case Diameter	18.250" x 11.375" x 7.375"
Case Cube	0.890 CF
Tie	8 CA
High	9 CA
Pallet	72 CA

#### Nutritional Facts

	<u>Amount Per 100 Grams</u>	
Total Calories	200.00	CAL
Calories from Fat	150.00	CAL
Total Fat	16.00	GM
Saturated Fat	3.50	GM
Trans Fat	0.00	GM
Cholesterol	315.00	MG
Sodium	310.00	MG
Potassium	125.00	MG
Total Carbohydrates	3.00	GM
Dietary Fiber	0.00	GM
Sugars	1.00	GM
Protein	10.00	GM
Vitamin A	400.00	IU
Vitamin C	0.00	MG
Calcium	60.00	MG
Iron	1.44	MG

Common household measurement: 1/4 c = 56 g  
Shelf life of product is 365 days.



**Product Specification Sheet**  
**Revision: 0010 Revision Date: 06/27/2011**

**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**  
Aroma

**Specifications**

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/50 g
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
<b>Papetti's of Iowa</b>	
Box, Printed, 85017 Rnd Patty	600638
box dimension	18.250x11.375x7.375
Bag, 23 x 14 x 28, BK	602823
Tape, Large, Intertape	607137

See Pallet Layout Report for pallet configuration.

### Description

Description	Value
<b>PHE - Klingerstown</b>	
Box, Printed, 85017 Rnd Patty	600638
box dimension	18.250x11.375x7.375
Bag, Plastic, 19.5 x 15 x 30	602123

**Code Dating:**

Box Code: 1146K 2 0800

1. 1146 = Year, 146th day of the year  
K = Produced at Klingerstown facility (G=Gaylord, MN; L=Lenox, IA; W=Wakefield, NE)
2. 2 = Line (Optional)
3. 0800 = Military time of packaging.

**Transportation & Storage:**

1. Trucks carrying this product will be loaded and transported in a sanitary condition following all requirements stated in this specification.
2. Product will be transported frozen at a temperature of 0°F or below.
3. Product will be stored frozen at a temperature of 0°F or below.

**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#048973 (P17634=G, 03-00) CN#058131 (P19605=K, 03-05)

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



46025-85018-00

12/12 Count Bag Hard Cooked Egg Dry Pack, Table Ready, PHE

### Ingredients

Hard Cooked Eggs

### General Information

Hard Cooked Dry Packed Eggs (46025-85018-00) are an egg product which is packaged using modified atmosphere packaging for extended shelf life. 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 between 33 and 40 degrees F.

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

### Physical Characteristics

Typical of Hard Cooked Eggs Clean egg odor. Free of any spoilage or other off odors. Typical of hard cooked eggs. Fresh, clean, and appealing egg taste. Free of off flavors.

### Microbiological Standards

Total Plate Count: <1,000 cfu/g  
Salmonella: Negative/100 g  
Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g  
E.coli: <10 cfu/g  
L.monocytogenes: NA

### Packaging

Case Pack	12
Net Weight	15 LB
Gross Weight	16.584 LB
Case Diameter	12.875" x 10.875" x 9.250"
Case Cube	0.750 CF
Tie	12 CA
High	6 CA
Pallet	72 CA

### Nutritional Facts

#### Amount Per 100 Grams

Total Calories	160.00	CAL
Calories from Fat	100.00	CAL
Total Fat	11.00	GM
Saturated Fat	3.50	GM
Trans Fat	0.00	GM
Cholesterol	375.00	MG
Sodium	125.00	MG
Potassium	125.00	MG
Total Carbohydrates	1.00	GM
Dietary Fiber	0.00	GM
Sugars	1.00	GM
Protein	13.00	GM
Vitamin A	520.00	IU
Vitamin C	0.00	MG
Calcium	50.00	MG
Iron	1.19	MG

Common household measurement: 1/4 c = 56 g  
Shelf life of product is 70 days.



**Product Specification Sheet**  
**Revision: 0008 Revision Date: 03/12/2010**

**46025-85018-00**

12/12 Count Bag Hard Cooked Egg Dry Pack, Table Ready, PHE

**Product Description**

Hard Cooked Dry Packed Eggs (46025-85018-00) are an egg product which is packaged using modified atmosphere packaging for extended shelf life. 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 between 33 and 40 degrees F.

**Ingredient Listing**

Hard Cooked Eggs

**Physical Specifications**

<b>Description</b>	<b>Specifications</b>
Appearance	Typical of Hard Cooked Eggs
Aroma	Clean egg odor. Free of any spoilage or other off odors.
Color	Typical of hard cooked eggs.
Flavor	Fresh, clean, and appealing egg taste. Free of off flavors.
Foreign Material	None
Texture	Typical of hard cooked eggs.
Weight, Net	Target: 15.00 lbs.

## Microbiological Specifications

Description	Specifications
Salmonella	Negative/100 g
SPC	<1,000 cfu/g
E. coli	<10 cfu/g
Coliforms	<10 cfu/g
Coagulase (+) Staph	<10 cfu/g
Anaerobic Plate Count	<1,000 cfu/g

## Packaging Requirements

### General Information

Description	Specifications
Case Dimension	12.875" x 10.875" x 9.250"
Product Count per Case	12
Case/Cubic Feet	0.750
Cases/Pallet	72
Cases/Layer	12
Gross Product Case Weight/Lbs (w/o pallet)	15.820
Net Product Weight/Lbs	15
Gross Product Case Weight/Lbs (w/pallet)	16.584

### Plant Specific

Description	Value
<b>MGW - Wakefield</b>	
Film, 3.5 Mil, Plain Non-Forming	610585
Film, 5 Mil, Forming	610254
Box, 12-1 Doz. Generic, FP40	612813
box dimension	12.875x10.875x9.250

### Description

Description	Value
<b>PHE - North Ave</b>	
Box, 12-1 Doz. Generic, FP40	612813
box dimension	12.875x10.875x9.250
Film, 5 Mil, Forming	610254
Film, 3.5 Mil, Plain Non-Forming	610585

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)

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)

**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 at a temperature of 33°F - 40°F. If the product temperature deviates from this specification for any amount of time, the shelf life may be shortened.
3. Product must be stored in a refrigerated environment at a temperature of 33°F - 40°F. If the product temperature deviates from this specification for any amount of time, shelf life of the product may be shortened.
4. 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 70 days from the processing date, provided it is left unopened and kept refrigerated at a temperature of 33°F - 40°F. After the package is opened, when stored and handled properly, the product should be used within five days.

**Kosher Statement:**

This product is kosher for passover (OU P) 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*



46025-70022-00

360/1 oz. 3" Round Patty, Table Ready, PHE

#### Ingredients

Whole Eggs, Water, Soybean Oil, Whey Solids, Modified Food Starch, Nonfat Dry Milk, Salt, Xanthan Gum, Citric Acid, and Artificial Butter Flavor (partially hydrogenated soybean oil and cottonseed oils, medium chain triglycerides, flavors).

#### General Information

Round Egg Patty (46025-70022-00) is an egg patty that has a dimension of 3" round with irregular edges and a medium browning color appearance. The texture of this product is delicate with a 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 Federal Food, Drug, and Cosmetic Act, and with applicable state statutes and regulations.

This product is not kosher.

#### Physical Characteristics

Clean egg odor. Free of any spoilage or other off odors. Medium Browning Range: 1 - 7 Target: 3 - 5 Fresh, clean, and appealing egg taste. Free of off flavors.

#### Microbiological Standards

Total Plate Count: <10,000 cfu/g  
Salmonella: Negative/100 g  
Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g  
E.coli: <10 cfu/g  
L.monocytogenes: Negative/50 g

#### Packaging

Case Pack	360
Net Weight	22.500 LB
Gross Weight	24.505 LB
Case Diameter	15.875" x 11.875" x 10.250"
Case Cube	1.120 CF
Tie	10 CA
High	7 CA
Pallet	70 CA

#### Nutritional Facts

	<u>Amount Per 100 Grams</u>	
Total Calories	200.00	CAL
Calories from Fat	140.00	CAL
Total Fat	16.00	GM
Saturated Fat	3.50	GM
Trans Fat	0.00	GM
Cholesterol	305.00	MG
Sodium	260.00	MG
Potassium	150.00	MG
Total Carbohydrates	4.00	GM
Dietary Fiber	0.00	GM
Sugars	1.00	GM
Protein	10.00	GM
Vitamin A	400.00	IU
Vitamin C	0.00	MG
Calcium	60.00	MG
Iron	1.44	MG

Common household measurement: 1/4 c = 56 g  
Shelf life of product is 365 days.



**Product Specification Sheet**  
**Revision: 0011 Revision Date: 06/20/2011**

**46025-70022-00**

360/1 oz. 3" Round Patty, Table Ready, PHE

**Product Description**

Round Egg Patty (46025-70022-00) is an egg patty that has a dimension of 3" round with irregular edges and a medium browning color appearance. The texture of this product is delicate with a 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 Federal Food, Drug, and Cosmetic Act, and with applicable state statutes and regulations.

**Ingredient Listing**

Whole Eggs, Water, Soybean Oil, Whey Solids, Modified Food Starch, Nonfat Dry Milk, Salt, Xanthan Gum, Citric Acid, and Artificial Butter Flavor (partially hydrogenated soybean oil and cottonseed oils, medium chain triglycerides, flavors).

**Physical Specifications**

<b>Description</b>	<b>Specifications</b>
Aroma	Clean egg odor. Free of any spoilage or other off odors.
Color (See color chart)	Medium Browning Range: 1 - 7 Target: 3 - 5
DIMENSIONS	3" +/- 1/4" / ROUND
Flavor	Fresh, clean, and appealing egg taste. Free of off flavors.
Foreign Material	None.
Frozen Finished Label Weight	28.35 grams Range: 25.52g - 31.18g
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**

<b>Description</b>	<b>Specifications</b>
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**

<b>Description</b>	<b>Specifications</b>
Case Dimension	15.875" x 11.875" x 10.250"
Product Count per Case	360
Case/Cubic Feet	1.120
Cases/Pallet	70
Cases/Layer	10
Gross Product Case Weight/Lbs (w/o pallet)	23.972
Net Product Weight/Lbs	22.500
Gross Product Case Weight/Lbs (w/pallet)	24.505

### **Plant Specific**

<b>Description</b>	<b>Value</b>
<b>MGW - Gaylord</b>	
Tape, Hand, Clear, 2"	600005
Tape, Large, Intertape	607137
Box, Unprinted, 80001	600231
box dimension	15.875x11.875x10.125
Bag, 70001, Auto	607540
Tape, Large, Intertape	607137

<b>Description</b>	<b>Value</b>
<b>PHE - Klingerstown</b>	
Box, Unprinted, 80001	600231
box dimension	15.875x11.875x10.125
Bag, Plastic, 19.5 x 15 x 30	602123

See Pallet Layout Report for pallet configuration.

**Code Dating:**

Box Code: 1146K 2 0800

1. 1146 = Year; 146th day of the year;  
K = Produced at Klingerstown, PA (G=Gaylord, MN; L=Lenox, IA; W=Wakefield, NE; M=Winnipeg)
2. 2 = Line (Optional)
3. 0800 = Military time of packaging.

**Transportation & Storage:**

1. Trucks carrying this product will be loaded and transported in a sanitary condition following all requirements stated in this specification.
2. Product will be transported frozen at a temperature of 0°F or below.
3. Product will be stored frozen at a temperature of 0°F or below.

**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.

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



46025-65123-00

6/5 lb Gable Top Frozen Whole Egg with Citric, Froze'n Ready, PHE

#### Ingredients

Whole Eggs, Citric Acid, 0.15% water added as carrier for citric acid. Citric Acid added to Preserve Color.

#### General Information

Whole Egg with Citric Acid (46025-65123-00) is a pasteurized liquid whole egg with citric acid product that is packaged in five pound gable tops 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°F or below. This product is processed and packaged under USDA supervision.

This product is kosher for passover (OUP) and is produced under O.U. supervision. Halal Certified & produced under Islamic Food and Nutrition Council of America (IFANCA) supervision (Wakefield only).

#### Physical Characteristics

Frozen Clean egg odor. Free of any spoilage or other off odors. Typical of liquid egg. Fresh, clean, and appealing egg taste. Free of off flavors.

#### Microbiological Standards

Total Plate Count: <10,000 cfu/g  
Salmonella: Negative/100g  
Coagulase + Staph: <10 cfu/g

Coliforms: <10 cfu/g  
E.coli: <10 cfu/g  
L.monocytogenes: NA

#### Packaging

Case Pack	6
Net Weight	30 LB
Gross Weight	32.843 LB
Case Diameter	13.125" x 8.813" x 11.000"
Case Cube	0.740 CF
Tie	15 CA
High	5 CA
Pallet	75 CA

#### Nutritional Facts

#### Amount Per 100 Grams

Total Calories	140.00	CAL
Calories from Fat	90.00	CAL
Total Fat	9.00	GM
Saturated Fat	3.00	GM
Trans Fat	0.00	GM
Cholesterol	370.00	MG
Sodium	140.00	MG
Potassium	140.00	MG
Total Carbohydrates	1.00	GM
Dietary Fiber	0.00	GM
Sugars	0.00	GM
Protein	13.00	GM
Vitamin A	538.38	IU
Vitamin C	0.00	MG
Calcium	55.84	MG
Iron	1.75	MG

Common household measurement: 1/4 c = 56 g  
Shelf life of product is 365 days.

**Code Dating:**

Container Code: EXP Oct 17.03 P1610 0012K 0811 D - 10

1. EXP Oct 17.03 = Expiration Date
2. P1610 = USDA Plant #
3. 0012K = Julian date, K=Klingerstown, PA (W=Wakefield, NE; G=Gaylord, MN; N=Elizabeth, NJ; M=Winnipeg)
4. 0811 = Military Time
5. D = Optional (Oven/Dryer/Filling Line/Machine #
6. 10 = Pasteurizer run for the week (Optional)

Case Code: OCT 17.02 EXP OCT 17.03 0012K P1610

1. Oct 17.02 = Production Date
2. EXP Oct 17.03 = Expiration Date
3. 0012K = Julian date, K=Klingerstown, PA (W=Wkfield, NE; G=Gaylord, MN; N=Eliz, NJ; M=Wpg; L=Lenx, IA)
4. P1610 = USDA Plant #

**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 at a temperature of 0°F or below. If the product temperature deviates from this specification for any amount of time, the shelf life may be shortened or the product functionality may be damaged. Product may spoil in the form of lumps with eventual gelation and/or gas production if stored at more than 40°F.
3. Product will be stored at a temperature of 0°F or below. If product temperature deviates from this specification for any amount of time, product functionality may be damaged. Product may spoil in the form of lumps with eventual gelation and/or gas generation if stored at more than 40°F.

**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 for passover (OUP) and is produced under O.U. supervision. Halal Certified & produced under Islamic Food and Nutrition Council of America (IFANCA) supervision (Wakefield only).

**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. This product is produced under continuous inspection by the USDA resident inspection staff.

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