



## Product Specification Sheet

Revision: 1.4

Revision Date: 08/10/2018

### **34730-54802-00**

Wholesome Farms Frozen Liquid Scrambled Egg Mix, 6/5 Lb Cook-in-Bags

#### **Description**

Frozen Scrambled Egg Mix is a pasteurized liquid egg mix product that is packaged in 5 pound cook-in-bags and frozen for longer shelf life. This product is processed and packaged in a manner that will allow it to exceed the declared shelf life when stored at 0°F (-17.7°C) or below. This product is produced under USDA supervision. This product will be tested and found to meet all governing agencies and Michael Foods, Inc. Egg Division specifications before being released for sale.

#### **Ingredient Listing**

WHOLE EGGS, WHEY, SKIM MILK, XANTHAN GUM, CITRIC ACID, 0.12% WATER ADDED AS CARRIER FOR CITRIC ACID. CITRIC ACID ADDED TO PRESERVE COLOR.

#### **Physical Specifications**

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

#### **Analytical Specifications**

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

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

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

## **Packaging Requirements**

<b>Description</b>	<b>Specification</b>
Case Dimension	14.8750 LI x 13.0000 LI x 6.7500 LI
Film Count per Box	6
Case/Cubic Feet	0.7554 CuFeet
Cases/Pallet	72
Cases/Layer	9
Layers/Pallet	8
Net Product Weight/Lbs	30.000 Pounds
Gross Product Case Weight/Lbs (w/o pallet)	31.445 Pounds
Gross Product Case Weight/Lbs (w/pallet)	32.208 Pounds

## **Code Dating:**

<b>Package Coding</b>	P1610 LOT 0001A 1. P1610 = Plant number 2. LOT 0001A = LOT Year, 1st day of the year; Facility Code Plant/Facility Code: 1610/A, 1349/N, 1028/J, H New Jersey; 1455/G, 01016/F, 17634/G Gaylord; 1127/L Lenox; 420/W, 420D/W Wakefield; 1616/K, 19605/K Klingerstown; 31548/B Britt; 1606/M Willamette; S, H, X, NPE
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<b>Case Coding</b>	USE BY 26 MAR 10 08:37 P1610 7 LOT 0001A 1. USE BY 26 MAR 10 = Use By Date 2. 08:37 = time 3. P1610 = Plant number 4. 7 = Filler/Line/Machine 5. LOT 0001A = LOT; Year, 1st day of the year; Facility Code Plant/Facility Code: 1610/A, 1349/N, 1028/J, H New Jersey; 1455/G, 01016/F, 17634/G Gaylord; 1127/L Lenox; 420/W, 420D/W Wakefield; 1616/K, 19605/K Klingerstown; 31548/B Britt; 1606/M Willamette; S, H, X, NPE
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## **Transportation & Storage:**

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

Product will be transported and stored at a temperature of 0°F (-17.7°C) or below with the actual temperature not to exceed 10°F (-12.2°C). If the product temperature deviates from this specification for any amount of time, the shelf life may be shortened or the product functionality may be affected.

## **Shelf Life Statement:**

Shelf life of this product is 365 Days from production date if kept unopened at frozen temperatures of -30.0 °F (min) to 0.0 °F (max)

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

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

## **Kosher Statement:**

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

## **Allergen Assessment:**

Contains Milk, Egg

## **Regulatory/Finished Product:**

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

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

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

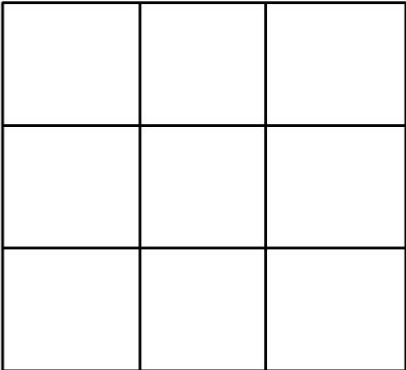
## **Nutritional Facts**

<b>NUTRIENT</b>	<b>Amount Per 100 Grams</b>	<b>UoM</b>
Calories	116.1	kCA
Calories from Fat	64.5	kCA
Calories from Saturated Fat	21.3	kCA
Total Fat	7.17	GM
Saturated Fat	2.37	GM
Trans Fat	0.07	GM
Polyunsaturated Fat	1.43	GM
Monounsaturated Fat	2.75	GM
Cholesterol	280.2	MG
Sodium	121	MG
Total Carbohydrate	2.2	GM
Dietary Fiber	0.09	GM
Total Sugars	1.86	GM
Added Sugars	0	GM
Protein	9.76	GM
Vitamin D	1.52	mcg
Calcium	58.9	MG
Iron	1.33	MG
Potassium	153.7	MG
Vitamin A mcg RAE	120.5	mcg
Vitamin C	0	MG
Water	79.69	GM
Ash	1.12	GM

# Pallet Layout Report

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

Pallet Pattern:



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

Revision: 000

Revision Date: February 13, 2002