RockTenn

PRINT CARD

| CUSTOMER | BOX/ITEM # | | | DOCKET # | SPEC # |
|---|---|---|---|---|---|
| Michael Foods | 607294 | | | 12R25058 | |
| CAD # / SIZE | #UP/OUT | FLUTE | CALIPER | PLATE # | |
| 08SI1812 / NA | 1 | NA | .250 | | |

COLOR(S)
1. 90 Black
2.
3.
4.
5.
6.
7.
8.

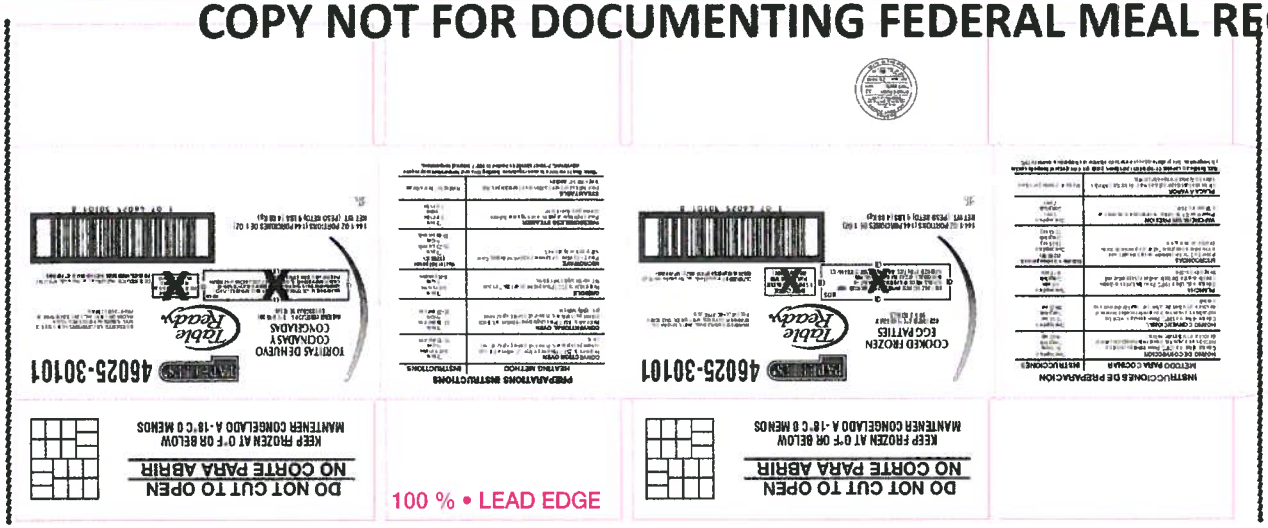
PRINTING CHANGES
- PARTIAL PLATES ☐
- COMPLETE PLATES ☑
- PRINT CARD ONLY ☐

DATE: 09/28/2012

SHIPPED TO: Sioux City

SPECIAL INSTRUCTIONS: NA

# COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS




**DO NOT CUT TO OPEN**
**NO CORTE PARA ABRIR**

KEEP FROZEN AT 0°F OR BELOW
MANTENER CONGELADO A -18°C O MENOS

DISTRIBUIDO POR: Michael Foods, Inc., Minnetonka, MN 55305
**PREGUNTAS/COMENTARIOS: 1-877-367-3447 (1-877-FOR-EGGS)**

DISTRIBUTED BY: Michael Foods, Inc., Minnetonka, MN 55305
**QUESTIONS/COMMENTS1-877-367-3447 (1-877-FOR-EGGS)**

INGREDIENTES: HUEVOS ENTEROS, AGUA, ACEITE DE SOYA, ALMIDÓN ALIMENTICIO MODIFICADO, SÓLIDOS DEL SUERO, SAL, LECHE DESCREMADA EN POLVO Y ÁCIDO CÍTRICO.

INGREDIENTS: WHOLE EGGS, WATER, SOYBEAN OIL, MODIFIED FOOD STARCH, WHEY SOLIDS, SALT, NONFAT DRIED MILK AND CITRIC ACID.

## COOKED FROZEN EGG PATTIES

KEEP FROZEN AT 0°F OR BELOW
DO NOT REFREEZE

## TORTITAS DE HUEVO COCINADAS Y CONGELADAS

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

**144-1 OZ PORTIONS (144 PORCIONES DE 1 OZ)**
**NET WT. (PESO NETO) 9 LBS (4.08 Kg)**

CN 085036
ONE 1.0 OZ. EGG PATTIE PRO VID[illegible] EQUIVALENT MEAT ALTERNATE FOR THE CHILD NUTRI[illegible] PATTERN REQUIREMENTS. (USE OF THIS L[illegible] STATEMENT AUTHORIZED BY THE FOOD AN[illegible] SERVICE USDA 08/12).

CN 085036
UNA PORCIÓN DE 1.0 OZ DE TORTITAS D[illegible] PROPORCIONA EL EQUIVALENTE A 0.75 OZ DE ALIMENTO ALTERNATIVO A LA CARNE PA[illegible] REQUISITOS BASADOS DEL PATRÓN DE COMIDA EN NUTRICIÓN INFANTIL. (EL USO DE ESTE LENGUAJE Y LA DECLARACIÓN ESTÁN AUTORIZADOS POR EL FOOD AND NUTRITION SERVICE [illegible]

CHECK CAREFULLY! COLORS ARE REPRESENTATIVE ONLY. Although every effort has been taken to achieve the highest quality standards, errors do occur. Any language translations must be verified by the customer. We accept no liabilities incurred financially or otherwise from the subsequent use of our product.

LAYOUT & GRAPHICS APPROVED BY: _____ APPROVAL DATE: _____

LOT:
LOTE:

## INSTRUCCIONES DE PREPARACIÓN

| MÉTODO PARA COCINAR | INSTRUCCIONES |
|---|---|
| **HORNO DE CONVECCIÓN** Calentar el horno a 120°C. Poner una capa de tortitas redondas en la vaporera previamente rociada con aerosol de cocina antiadherente; no tapar. | Descongelado 8-10 min. Congelado 10-12 min. |
| **HORNO CONVENCIONAL** Calentar el horno a 180°C. Poner una capa de tortitas redondas en la vaporera previamente rociada con aerosol de cocina antiadherente; cubrir con papel de aluminio bien ajustado. | Descongelado 12-15 min. Congelado 20-25 min. |
| **PLANCHA** Calentar la plancha a 150°C. Poner las tortitas redondas sobre la plancha. Darlas la vuelta una vez a mitad del tiempo de cocción. | Descongelado 4-6 min. Congelado 8-10 min. |
| **MICROONDAS** Poner 2 ó 3 tortitas redondas en un plato apto para microondas sin engrasar. Cubrir con plástico de cocina dejando un respiradero. | **Calentar a máxima potencia (1200 W)** Descongelado 15-25 seg. Congelado 30-45 seg. |
| **VAPORERA SIN PRESIÓN** Poner una capa de tortitas redondas en una vaporera sin engrasar; no tapar. | Descongelado 5 min. Congelado 7 min. |
| **PLACA A VAPOR** Llenar una bandeja para placa a vapor de tortitas redondas calientes. Ajustar a temperatura media. | Mantener máximo por 1 hora |

***Nota: Debido a la variedad de reguladores para horno, puede que deba ajustar el tiempo de cocción y la temperatura. Este producto debe cocinarse hasta alcanzar una temperatura interna de 75°C.**

## PREPARATIONS INSTRUCTIONS

| HEATING METHOD | INSTRUCTIONS |
|---|---|
| **CONVECTION OVEN** Heat oven to 250°F. Place single layer of patties in full-size steamer pan sprayed with no-stick cooking spray; do not cover. | Thawed 8-10 minutes Frozen 10-12 minutes |
| **CONVENTIONAL OVEN** Heat oven to 350°F. Place single layer of patties in full-size steamer pan sprayed with no-stick cooking spray; cover pan tightly with foil. | Thawed 12-15 minutes Frozen 20-25 minutes |
| **GRIDDLE** Heat griddle to 300°F. Place patties on griddle. Turn over half way through cooking time. | Thawed 4-6 minutes Frozen 8-10 minutes |
| **MICROWAVE** Place 2 - 3 patties in ungreased microwaveable dish. Cover with plastic wrap and vent. | **Heat at full power. (1200 W)** Thawed 15-25 seconds Frozen 30-45 seconds |
| **PRESSURELESS STEAMER** Place single layer of patties in an ungreased full-size steamer pan; do not cover. | Thawed 5 minutes Frozen 7 minutes |
| **STEAMTABLE** Place full load of heated patties in a steamtable pan. Set temperature at medium. | Hold up to 1 hr maximum |

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