



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

**46025-64102-00**

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

**Product Description**

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

**Ingredient Listing**

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

**Physical Specifications**

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

## **Microbiological Specifications**

| <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) | 21.156                     |
| Net Product Weight/Lbs                     | 20                         |
| Gross Product Case Weight/Lbs (w/pallet)   | 21.835                     |

### **Plant Specific**

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

See Pallet Layout Report for pallet configuration.

**Code Dating:**

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

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

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

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

**Transportation & Storage:**

1. Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification.
2. Product will be transported and stored at a temperature of 0°F (-17.7°C) or below with the actual temperature not to exceed 10°F. If the product temperature deviates from this specification for any amount of time, the shelf life may be shortened or the product functionality may be affected.
3. This product must be kept refrigerated (at or below 40°F) whenever possible during use. It may, however, be kept at room temperature (actual product temperature above 40°F, but below 75°F) for up to 3 hours. Discard any unused portion of the product. If the product has been left out for less than 20 minutes, it may be re-refrigerated for use the following day.

**Shelf Life Statement:**

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

**Kosher Statement:**

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

**Allergen Assessment:**

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

**Regulatory/Finished Product:**

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

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