



**Product Specification Sheet**  
**Revision: 0010 Revision Date: 10/08/2012**

**46025-65123-00**

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

**Product Description**

Whole Egg with Citric Acid (46025-65123-00) is a pasteurized liquid whole egg product with citric acid that is packaged in a 5 pound gable top container 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.

**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	Frozen
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: 5 lbs.
pH	Initial Day: 6.3 - 6.6

## **Microbiological Specifications**

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

## **Packaging Requirements**

### **General Information**

<b>Description</b>	<b>Specifications</b>
Case Dimension	13.125" x 8.813" x 11.000"
Product Count per Case	6
Case/Cubic Feet	0.740
Cases/Pallet	75
Cases/Layer	15
Gross Product Case Weight/Lbs (w/o pallet)	32.110
Net Product Weight/Lbs	30
Gross Product Case Weight/Lbs (w/pallet)	32.843

### **Plant Specific**

<b>Description</b>	<b>Value</b>	<b>Description</b>	<b>Value</b>
<b>MGW - Wakefield</b>			
Tape, Machine, Clear, Acrylic	614243		
Box, Ctn, 6/5 Lb, Frz Rdy, 65123	602262		
box dimension	13.125x8.813x11.000		
Ctn, Frz, 5lb, WE/CA Frz Rdy, PHE	602112		

See Pallet Layout Report for pallet configuration.

**Code Dating:**

Carton 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

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Plant/Facility Code: 1610/A, 1349/N, 1028/J New Jersey; 1455/G, 01016/F Gaylord; 1127/L Lenox; 420/W Wakefield; 22/M Winnipeg; 1616/K Klingerstown

**Transportation & Storage:**

1. Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification.
2. Product will be transported and stored at a temperature of 0°F (-17.7°C) or below with the actual temperature not to exceed 10°F. If the product temperature deviates from this specification for any amount of time, the shelf life may be shortened or the product functionality may be affected.

**Shelf Life Statement:**

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

**Kosher Statement:**

This product is kosher 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***