



**Product Specification Sheet**  
**Revision: 0017 Revision Date: 04/04/2014**

**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: Cheddar Cheese (pasteurized milk, cheese culture, salt, enzymes), water, milkfat, sodium phosphate, sodium hexametaphosphate, salt, artificial color, with cellulose powder added to prevent caking.

**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
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>
<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		
Label, 46025-85037-00 - Cheddar CN	609704		
Tape, Machine 3 IN	600390		
Chip Board 40 x 48 18 PT.	604353		
box dimension	0.000x0.000x0.000		

See Pallet Layout Report for pallet configuration.

**Code Dating:**

USE BY 04 APR 09 08:37 2 LOT 0001K

1. USE BY 04 APR 09 = Use By Date (Day/Month/Year)

2. 08:37 = Time

3. 2=Line (Optional)

4. LOT0001K = LOT Year, 1st day of the year; Facility Code

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.

**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 Fozen 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***