



Product Specification Sheet
Revision: 0012 Revision Date: 04/04/2014

46025-85137-00

144/2.10 oz. 5" Colby Cheese Omelet CN, Table Ready, PHE

Product Description

Colby Cheese Omelet (CN) (46025-85137-00) is an omelet containing Colby cheese as a filling and hand folded in the middle. This product is 5" x 2-1/2" in shape with a no browning color appearance. The texture is delicate with a smooth taste characteristic of an omelet. All product specifications will be met and no foreign material will be present. 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: Pasteurized Process Colby Cheese (colby cheese (milk, cheese culture, salt, enzymes), water, cream, sodium phosphate, sorbic acid (preservative), color added (paprika and annatto)).

Physical Specifications

Description	Specifications
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 1/2" +/- 1/4"/SINGLE FOLD
Defects	None
Flavor	Fresh, clean, and appealing egg taste. Free of off flavors.
Foreign Material	None.
Frozen Finished Label Weight	59.53 grams Range: 54.13g - 64.93g
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

Description	Specifications
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

Description	Specifications
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)	20.060
Net Product Weight/Lbs	18.900
Gross Product Case Weight/Lbs (w/pallet)	20.744

Plant Specific

Description	Value	Description	Value
PHE - Klingerstown			
Boxes, Plain w/Heating, 70001			600235
box dimension		15.875x11.875x8.125	
Bag, Plastic, 19.5 x 15 x 30			602123
Label, 46025-85137-00 - Colby CN			609703
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. The daily average of the case weights on the case weight control chart will meet the label weight declared on the product label.
4. A 2.10 oz. serving of Cooked Frozen 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 12-04). CN# 061364 (P#1616-KL)

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