



Product Specification Sheet
Revision: 0022 Revision Date: 04/04/2014

46025-90135-00

72/3.5 Oz 6" Cheddar Cheese Omelet, Table Ready, PHE

Product Description

Omelet with Cheddar Cheese (46025-90135-00) is an omelet containing cheddar cheese as a filling and hand folded in the middle. This product is 6" x 3" in shape with a medium 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 applicable to state statutes and regulations.

Ingredient Listing

Egg Patty: Whole Eggs, Whey, Skim Milk, Butter Flavored Oil (partially hydrogenated soybean oil, salt, soybean lecithin, artificial flavors, butter oil, vitamin A palmitate, beta carotene added for color), Soybean Oil, Dried Cream Cheese Product (cream cheese (pasteurized milk and cream, cheese culture, salt, carob bean gum), nonfat dry milk, and sodium phosphate), Modified Food Starch, Salt, Xanthan Gum, Liquid Pepper Extract, and Citric Acid.

Filling: Pasteurized Process Cheddar Cheese (cheddar cheese (milk, cheese culture, salt, enzymes), water, milkfat, sodium phosphate, sodium hexametaphosphate, salt, artificial color).

Physical Specifications

Description	Specifications
Aroma	Clean egg odor. Free of any spoilage or other off odors.
Color (See color chart)	Medium Browning Range: 0 - 5 Target: 1 - 3
DIMENSIONS	6" X 3" +/- 1/4" / SINGLE FOLD
Flavor	Fresh, clean, and appealing egg taste. Free of off flavors.
Foreign Material	None.
Frozen Finished Label Weight	99.22 grams Range: 92.02g - 106.42g
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	72
Case/Cubic Feet	0.890
Cases/Pallet	80
Cases/Layer	10
Gross Product Case Weight/Lbs (w/o pallet)	16.786
Net Product Weight/Lbs	15.750
Gross Product Case Weight/Lbs (w/pallet)	17.474

Plant Specific

Description	Value
MGW - Gaylord	
Chip Board 40 x 48 18 PT.	604353
box dimension	0.000x0.000x0.000
Label, Bar Code	607173
Bag, 70001, Auto	607540
Boxes, Plain w/Heating, 70001	600235
box dimension	15.875x11.875x8.125
Label, Tbl Ready, PHE, Print In-hse 4x6	609784
Tape, Machine, Clear, Acrylic	614243

Description	Value
PHE - Klingerstown	
Bag, Plastic, 19.5 x 15 x 30	602123
Box, 70001 - Left Feed	612253
box dimension	0.000x0.000x0.000
Chip Board 40 x 48 18 PT.	604353
box dimension	0.000x0.000x0.000
Label, Table Ready, Blank 4 x 10 (750)	610207
Tape, Machine 3 IN	600390

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, soybean 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.

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