

# PRODUCT SPECIFICATION OWENS FOODSERVICE SAUSAGE GRAVY

# A. Product Description

A WHITE GRAVY CONTAINING BOB EVANS SAUSAGE. PACKAGE SIZE IS 30 LBS (6 - 5 LB POUCHES).

Name: OWENS SAUSAGE GRAVY

Product Code: 11214729

Master Case GTIN Code: 1 00 70110-04729 2

USDA Est. #: 403A, 13516

#### B. Nutritional

Serving Size:	4.75 oz (135g)
Servings per Container:	about 100
Calories:	160
Calories from Fat:	100

		5
	Amount per Serving	Daily Value
Total Fat:	11.0 g	17 %
Saturated Fat:	4.5 g	23 %
Trans Fat:	0.0 g	
Cholesterol:	20 mg	7 %
Sodium:	580 mg	24 %
Total Carbohydrates:	11 g	4 %
Dietary Fiber:	0 g	0 %
Sugars:	1 g	
Protein:	4 g	
Vitamin A:		0 %
Vitamin C:		0 %
Calcium:		2 %
Iron:		2 %

### C. Ingredients

Water, Pork Sausage (Pork, Seasoning [Salt, Natural Spices, Sugar, Monosodium Glutamate]), Gravy Mix (Food Starch-Modified, Palm Oil, Maltodextrin, Enriched Bleached Flour [Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid], Salt, Corn Syrup Solids, Sugar, Contains less than 2%: Black Pepper, High Oleic Sunflower Oil, Sodium Caseinate [a milk derivative], Hydrolyzed Vegetable Protein [Corn, Soy, and/or Wheat], Autolyzed Yeast Extract, Mono Glycerides, Natural and Artificial Flavor, Sodium Citrate, Potassium Chloride, Carrageenan, Disodium Guanylate, Disodium Inosinate, Color Added), Cultured Dextrose.

CONTAINS: MILK, SOY, WHEAT.

#### ALLERGENS/SENSITIVE INGREDIENTS:

MILK AND MILK PRODUCTS?	YES
SOYBEAN AND SOY PRODUCTS?	YES
WHEAT?	YES
CORN AND RELATED GRAINS?	YES
COTTONSEED PRODUCTS?	YES

#### OTHER:

MSG	YES
HVP	YES
YEAST	YES
ARTIFICIAL COLORING	YES
ARTIFICIAL FLAVORING	YES

# D. Cooking Instructions

#### **Handling Instructions:**

For best results, thaw unopened bag(s) of Spring Creek Farm Sausage Gravy under refrigeration over night prior to use.

#### Boil In Bag:

- 1. Fill a large pot with water and bring to a boil.
- 2. Place thawed, unopened bag(s) of sausage gravy into boiling water.
- 3. Boil bag(s) for approximately 30 minutes until gravy reacheds an internal temperature of 165°F to 175°F. Note: Heating time will vary depending on the number of bags in water.
- 4. Remove unopened bag(s) from the boiling water. Caution: The gravy will be extremely hot, do not handle with unprotected hands.
- 5. Once removed from boiling water, cut the top off the bag and pour the contents into a holding container and hold at 165°F to 175°F.
- 6. Stir periodically as heat may bring moisture to the top of the gravy.

#### Steamer:

- 1. Place thawed, unopened bag(s) of sausage gravy on a perforated pan and place into the steamer.
- 2. Steam bag(s) for approximately 20 minutes or until gravy reaches an internal temperature of 165°F to 175°F. Note: Heating time will vary depending on the number of bags in the steamer.
- 3. Remove unopened bag(s) from the steamer. Caution: The gravy will be extremely hot, do not handle with unprotected hands.
- 4. Cut the top off the bag and pour the contents into a holding container and hold at 165°F to 175°F.
- 5. Stir periodically as heat may bring moisture to the top of the gravy.

#### Stove top:

- 1. Open one pouch of thawed sausage gravy and empty into sauce pan.
- 2. Place on stovetop and cook on medium heat, stirring occasionally.
- 3. Cook to a minimum temperature of 160°F, approximately 20 to 30 minutes.
- 4. Transfer to holding receptacle.

Note: If the bags of gravy are frozen, follow the same heating procedures and temperatures, but extend the heating time approximately 10 to 15 minutes.

# E. Packaging

Net Unit Weight:	5 lbs
Units Per Package:	6
Net Package Weight:	30 lbs
Packages per Case:	6
Net Case Weight (lb):	30
Gross Case Weight (lb):	31.58

Case Dimensions (L/D x W x H):	16 x 10.5 x 7.75
Case Cube (cubic feet):	0.753
Boxes per Layer (TI):	12
Layers per Pallet (HI):	5
Pallet Quantity:	60

Dating System:	Julian
Shelf Life:	365 days
Storage Temperature:	<0°F
Case Handling Instructions:	KEEP FROZEN

# F. Dating Example

Pouch: Product Name - Julian Date - Line # - Batch # - Time (military)

Example: Spring Creek Farm 4089 L1 3 08

Master Case: (Uses a Pre-Printed 4729 Master Case): Est # - Julian Date - Line # - Batch # - Time (military)

Example: Est403A 4089 L1 3 08

Julian Date Explanation: 4089 = Product was produced on March 30th, 2014 (the 89th day of 2014)

4 The first digit represents the year of manufacture

089 The second, third & Fourth digits represent the consecutive day of the year (Julian Date)

### G. Miscellaneous

150°F Viscosity Test: 5.0 cm +/- 1.0 cm @ 150°F for 30 seconds

Created 2019-06-19 by 200001150 Revised 2019-06-19 by 200001150



### PRODUCT SPECIFICATION

# BOB EVANS FOODSERVICE FULLY COOKED BRATWURST (CITRIC ACID, PROPYL GALLATE, BHA AND BHT ADDED TO PROTECT FLAVORS)

# A. Product Description

A FULLY-COOKED, VACUUM-PACKAGED BRATWURST. BRATWURST SIZE IS 3.2 OZ, CASE SIZE IS 10 LBS.

Name: 10# FDSRVCE COOKED BRATS

Product Code: 4357

Master Case GTIN Code: 1 00 75900-04357 7 Package Case GTIN Code: 0 00 75900-04357 0

USDA Est. #: 403A

#### B. Nutritional

Serving Size:	1 link (91g)
Calories:	250
Calories from Fat:	180

	Amount per Serving	Daily Value
Total Fat:	20.0 g	31 %
Saturated Fat:	8.0 g	40 %
Trans Fat:	0.0 g	
Cholesterol:	45 mg	15 %
Sodium:	890 mg	37 %
Total Carbohydrates:	0 g	0 %
Dietary Fiber:	0 g	0 %
Sugars:	0 g	
Protein:	19 g	
Vitamin A:		2 %
Vitamin C:		2 %
Calcium:		2 %
Iron:		6 %

# C. Ingredients

PORK, SEASONING (SALT, DEXTROSE, MONOSODIUM GLUTAMATE, SPICE EXTRACTIVES, CITRIC ACID, PROPYL GALLATE, BHA, BHT), WATER, FORMED IN A COLLAGEN CASING.

#### OTHER:

MSG YES

# D. Cooking Instructions

#### End User Roller Grill Instructioins:

Place frozen links on back rollers til internal temperatures reach 165°F (aprox 30m)

Move to front rollers maintaining internal temperatures of 145°F for no longer than 4 hours

#### In House Roller Grill Instructions:

Turn on the ROLLER GRILL and set temperature dial to 10.

Place frozen links on rollers and allow to cook for 10 minutes.

Turn temps down to 7 and cook for another 15 minutes OR until internal temps reach a minimum of 160°F

Turn temperature dial down to 5 to maintain a minimum of 145°F for up to 4 hours hold time.

# E. Packaging

Net Unit Weight:	3.2 oz Link
Units Per Package:	48-52
Net Package Weight:	10 lbs
Net Case Weight (lb):	10
Gross Case Weight (lb):	10.98

Case Dimensions (L/D x W x H):	16.25 x 7.75 x 5.125
Case Cube (cubic feet):	0.374
Boxes per Layer (TI):	15
Layers per Pallet (HI):	7
Pallet Quantity:	105

Dating System:	Julian
Shelf Life:	180 days
Storage Temperature:	<0°F
Case Handling Instructions:	KEEP REFRIGERATED, MAY BE FROZEN

#### F. Dating Example

Pouch: Julian Date - Line # - Hour (military)

Example: 4089 L1 14

Master Case: Print & Apply Bartender Label will be applied that contains the following information:

Est # - Packed On: (mm/dd/yy) - Julian Date - Line # - Time (military)

One Label Required (end placement preferred) Two Labels Optional (end & side placement)

Julian Date Explanation: 4089 = Product was produced on March 30th, 2014 (the 89th day of 2014)

4 The first digit represents the year of manufacture

089 The second, third & fourth digits represent the consecutive day of the year (JulianDate)

### G. Miscellaneous

Link length: 5.50" +/- 0.25"

Link weight: 3.20 oz

Links/package: 24-26

Packages/case: 2 packages per case

Links/case: 50 +/- 2



Created 2008-08-04 by seyfertm Revised 2018-08-06 by 200406876



### PRODUCT SPECIFICATION

# BOB EVANS FOODSERVICE FULLY COOKED BRATWURST (CITRIC ACID, PROPYL GALLATE, BHA AND BHT ADDED TO PROTECT FLAVORS)

# A. Product Description

A FULLY-COOKED, VACUUM-PACKAGED BRATWURST. BRATWURST SIZE IS 3.2 OZ, CASE SIZE IS 10 LBS.

Name: 10# FDSRVCE COOKED BRATS

Product Code: 4357

Master Case GTIN Code: 1 00 75900-04357 7 Package Case GTIN Code: 0 00 75900-04357 0

USDA Est. #: 403A

#### B. Nutritional

Serving Size:	1 link (91g)
Calories:	250
Calories from Fat:	180

	Amount per Serving	Daily Value
Total Fat:	20.0 g	31 %
Saturated Fat:	8.0 g	40 %
Trans Fat:	0.0 g	
Cholesterol:	45 mg	15 %
Sodium:	890 mg	37 %
Total Carbohydrates:	0 g	0 %
Dietary Fiber:	0 g	0 %
Sugars:	0 g	
Protein:	19 g	
Vitamin A:		2 %
Vitamin C:		2 %
Calcium:		2 %
Iron:		6 %

# C. Ingredients

PORK, SEASONING (SALT, DEXTROSE, MONOSODIUM GLUTAMATE, SPICE EXTRACTIVES, CITRIC ACID, PROPYL GALLATE, BHA, BHT), WATER, FORMED IN A COLLAGEN CASING.

#### OTHER:

MSG YES

# D. Cooking Instructions

#### End User Roller Grill Instructioins:

Place frozen links on back rollers til internal temperatures reach 165°F (aprox 30m)

Move to front rollers maintaining internal temperatures of 145°F for no longer than 4 hours

#### In House Roller Grill Instructions:

Turn on the ROLLER GRILL and set temperature dial to 10.

Place frozen links on rollers and allow to cook for 10 minutes.

Turn temps down to 7 and cook for another 15 minutes OR until internal temps reach a minimum of 160°F

Turn temperature dial down to 5 to maintain a minimum of 145°F for up to 4 hours hold time.

# E. Packaging

Net Unit Weight:	3.2 oz Link
Units Per Package:	48-52
Net Package Weight:	10 lbs
Net Case Weight (lb):	10
Gross Case Weight (lb):	10.98

Case Dimensions (L/D x W x H):	16.25 x 7.75 x 5.125
Case Cube (cubic feet):	0.374
Boxes per Layer (TI):	15
Layers per Pallet (HI):	7
Pallet Quantity:	105

Dating System:	Julian
Shelf Life:	180 days
Storage Temperature:	<0°F
Case Handling Instructions:	KEEP REFRIGERATED, MAY BE FROZEN

#### F. Dating Example

Pouch: Julian Date - Line # - Hour (military)

Example: 4089 L1 14

Master Case: Print & Apply Bartender Label will be applied that contains the following information:

Est # - Packed On: (mm/dd/yy) - Julian Date - Line # - Time (military)

One Label Required (end placement preferred) Two Labels Optional (end & side placement)

Julian Date Explanation: 4089 = Product was produced on March 30th, 2014 (the 89th day of 2014)

4 The first digit represents the year of manufacture

089 The second, third & fourth digits represent the consecutive day of the year (JulianDate)

### G. Miscellaneous

Link length: 5.50" +/- 0.25"

Link weight: 3.20 oz

Links/package: 24-26

Packages/case: 2 packages per case

Links/case: 50 +/- 2



Created 2008-08-04 by seyfertm Revised 2018-08-06 by 200406876



#### PRODUCT SPECIFICATION

# BOB EVANS HOMESTYLE BREAKFAST BAKE COUNTRY GRAVY AND SAUSAGE WITH EGGS, POTATOES, AND CHEDDAR CHEESE

### A. Product Description

FROZEN ALUMINUM HALF PAN CONSISTING OF A LAYER OF SCRAMBLED EGGS, POTATOES, COUNTRY GRAVY WITH SAUSAGE, AND CHEDDAR CHEESE. PACKAGE SIZE IS 80 OZ (5 LB).

Name: BREAKFAST SKILLET

Product Code: 4739

Master Case GTIN Code: 1 00 75900-04739 1 Package Case GTIN Code: 0 00 75900-04739 4

USDA Est. #: 17644

#### B. Nutritional

Serving Size:	1 cup (226g)
Servings per Container:	10
Calories:	350
Calories from Fat:	190

	Amount per Serving	Daily Value
Total Fat:	21.0 g	32 %
Saturated Fat:	9.0 g	45 %
Trans Fat:	0.0 g	
Cholesterol:	230 mg	77 %
Sodium:	990 mg	41 %
Total Carbohydrates:	19 g	6 %
Dietary Fiber:	1 g	4 %
Sugars:	2 g	
Protein:	18 g	
Vitamin A:		10 %
Vitamin C:		0 %
Calcium:		10 %
Iron:		15 %



### C. Ingredients

COUNTRY GRAVY WITH SAUSAGE (WATER, COOKED SAUSAGE [PORK, SALT, SPICES, MONOSODIUM GLUTAMATE], GRAVY MIX [FOOD STARCH-MODIFIED, PALM OIL, MALTODEXTRIN, ENRICHED BLEACHED FLOUR {WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID}, SALT, CORN SYRUP SOLIDS, SUGAR, CONTAINS LESS THAN 2%: BLACK PEPPER, HIGH OLEIC SUNFLOWER OIL, SODIUM CAESINATE {A MILK DERIVATIVE}, HYDROLYZED VEGETABLE PROTEIN {CORN, SOY, AND WHEAT GLUTEN}, AUTOLYZED YEAST EXTRACT, MONOGLYCERIDES, NATURAL AND ARTIFICIAL FLAVOR, SODIUM CITRATE, POTASSIUM CHLORIDE, CARRAGEENAN, DISODIUM GUANYLATE, DISODIUM INOSINATE, COLOR ADDED]), PRECOOKED SCRAMBLED EGGS (WHOLE EGGS, NONFAT MILK, SOYBEAN OIL, MODIFIED FOOD STARCH, SALT, XANTHAN GUM, CITRIC ACID, BUTTER FLAVOR [MALTODEXTRIN, NATURAL BUTTER FLAVOR, ANNATTO AND TURMERIC {ADDED FOR COLOR}], PEPPER), COOKED POTATOES (POTATOES, DEXTROSE, DISODIUM PYROPHOSPHATE TO MAINTAIN COLOR, POTASSIUM SORBATE TO PROTECT FLAVOR), CHEDDAR CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES, ANNATTO [VEGETABLE COLOR]).

PRODUCT CLAIMS: MADE WITH REAL CHEDDAR CHEESE.

CONTAINS: EGG, MILK, SOY, WHEAT.

#### ALLERGENS:

EGG AND EGG PRODUCTS?	YES
MILK AND MILK PRODUCTS?	YES
SOYBEAN AND SOY PRODUCTS?	YES
WHEAT?	YES
CORN AND RELATED GRAINS?	YES
COTTONSEED PRODUCTS?	YES

#### OTHER:

MSG	YES
HVP	YES
YEAST	YES
ARTIFICIAL COLORING	YES
ARTIFICIAL FLAVORING	YES

# D. Cooking Instructions

#### On Front:

QUICK COOKING GUIDE

No additional labor or prep time needed; just cook and serve.

Approximately 1-1/2 hours from freezer to table.

10 servings of 8 oz portions

See reverse side for complete instructions.

#### On Back:

Remove overwrap and label. Tent aluminum lid over product tray. Place on middle oven rack in preheated oven and cook for specified time. Remove product from oven\* and let stand for 15 minutes before serving. Times may vary due to make and manufacturer of oven used. Always cook product to 160°F.

Type of Oven	Frozen	Thawed**
Commercial Conventional (375°F)	100 to 110 minutes	40 to 50 minutes
Commercial Convection (325°F)	90 to 100 minutes	30 to 40 minutes
Microwave	NOT RECOMMENDED	
Home Oven (375°F)	110 to 120 minutes	50 to 60 minutes

<sup>\*</sup>Lift pan from sides -- DO NOT LIFT FROM CORNERS. Use care to avoid potential cuts from aluminum pan.

# E. Packaging

Net Unit Weight:	80 oz
Units Per Package:	1
Net Package Weight:	80 oz (5 lbs) 2.26kg
Packages per Case:	4
Net Case Weight (lb):	20
Gross Case Weight (lb):	22.1

Package Dimensions (H x W x D):	10.5 x 13 x 2.5
Case Dimensions (L/D x W x H):	21.25 x 13.125 x 5.25
Case Cube (cubic feet):	0.847
Boxes per Layer (TI):	7
Layers per Pallet (HI):	6
Pallet Quantity:	42

Dating System:	Julian
Shelf Life:	365 days frozen - 7 days refrigerated
Storage Temperature:	<0°F
Package Handling Instructions:	KEEP FROZEN
Case Handling Instructions:	KEEP FROZEN

<sup>\*\*</sup>Thaw under refrigeration for 24 hours prior to cooking.

# F. Dating Example

Each carton and case is marked with the proper manufacturing code:

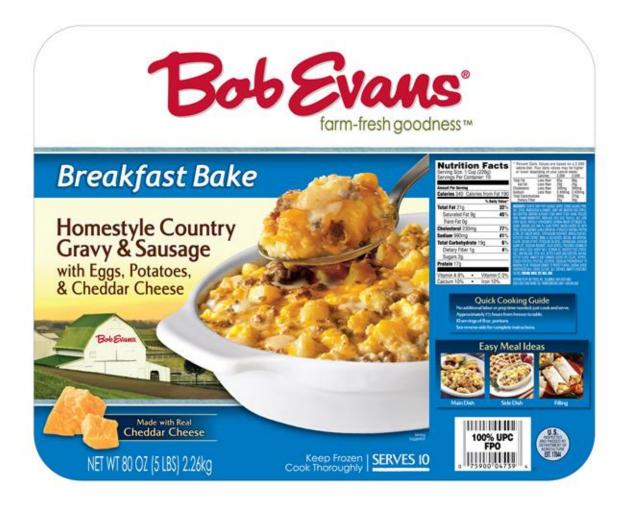
- 1. The first digit stands for the shift: 1 or 2, for the first or second shift.
- 2. A space is left between the first and second digit.
- 3. The second digit will represent the last number of the year.
- 4. The third, fourth and fifth digits will represent the Julian Date.
- 5. A space is between the fifth digit and the military time.
- 6. The remaining digits are the military time.

#### Example:

A product produced at 8:37 PM on second shirt on April 5, 2006 would read: 2 6095 20:37

Ink jet code date on side of pan.

Code date master case on both long sides on the upper half.



Created 2007-11-28 by seyfertm Revised 2018-01-29 by 200001150



# PRODUCT SPECIFICATION BOB EVANS HOMESTYLE BISCUIT SAUSAGE, EGG, & CHEESE

# A. Product Description

A FROZEN BREAKFAST SANDWICH CONSISTING OF SAUSAGE, EGG, AND CHEESE ON A BUTTER BISCUIT OVERWRAPPED WITH BUTCHER PAPER.

Name: BE SAUSAGE EGG & CHEESE BISCUIT FS

Product Code: 4786

Master Case GTIN Code: 1 00 75900-04786 5 Package Case GTIN Code: 0 00 75900-04776 9

USDA Est. #:

#### B. Nutritional

Serving Size:	1 sandwich (181g)
Servings per Container:	1
Calories:	520
Calories from Fat:	300

	Amount per Serving	Daily Value
Total Fat:	33.0 g	51 %
Saturated Fat:	13.0 g	65 %
Trans Fat:	4.0 g	
Cholesterol:	90 mg	30 %
Sodium:	1320 mg	55 %
Total Carbohydrates:	36 g	12 %
Dietary Fiber:	2 g	8 %
Sugars:	3 g	
Protein:	18 g	
Vitamin A:		10 %
Vitamin C:		0 %
Calcium:		15 %
Iron:		20 %



# C. Ingredients

BISCUIT: ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), BUTTERMILK (CULTURED LOW FAT MILK, NONFAT DRY MILK, FOOD STARCH, SALT, CARRAGEENAN, PECTIN), PARTIALLY HYDROGENATED SOYBEAN OIL, BISCUIT CONCENTRATE (LEAVENING (SODIUM BICARBONATE, SODIUM ACID PYROPHOSPHATE, SODIUM ALUMINUM PHOSPHATE), SALT, SUGAR, DEXTROSE, BLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CALCIUM PROPIONATE, CALCIUM SULFATE, SOYBEAN AND/OR COTTONSEED OIL, GUAR GUM), SHORTENING (PARTIALLY HYDROGENATED SOYBEAN OIL, PARTIALLY HYDROGENATED COTTONSEED OIL WITH LECITHIN, ARTIFICIAL FLAVOR, ARTIFICIAL COLOR, CITRIC ACID), ARTIFICIAL FLAVOR. SAUSAGE: PORK, WATER, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SALT, SPICES, DEXTROSE, BHA, BHT, CARAMEL COLOR. EGG PATTY: EGG WHITES,

WHOLE EGGS, WATER, MODIFIED FOOD STARCH, SALT, XANTHAN GUM, WHITE PEPPER, CITRIC ACID. PASTEURIZED PROCESSED CHEESE: CULTURED MILK, WATER, CREAM, SODIUM CITRATE, SALT, SODIUM PHOSPHATE, SORBIC ACID (PRESERVATIVE), LACTIC ACID, ARTIFICIAL COLOR, ENZYMES, SOY LECITHIN.

CONTAINS: EGG, MILK, SOY, WHEAT.

#### ALLERGENS:

EGG AND EGG PRODUCTS?	
MILK AND MILK PRODUCTS?	YES
SOYBEAN AND SOY PRODUCTS?	YES
WHEAT?	
CORN AND RELATED GRAINS?	YES
COTTONSEED PRODUCTS?	YES

#### OTHER:

ARTIFICIAL COLORING	YES
ARTIFICIAL FLAVORING	YES

# D. Cooking Instructions

Do not remove product from package. Microwave thawed 60 seconds to 75 seconds on high. Times may vary with different microwaves.

# E. Packaging

Net Unit Weight:	6.4 oz per Sandwich
Units Per Package:	12 Singles per MC
Net Package Weight:	6.4 oz (181g)
Packages per Case:	12
Net Case Weight (lb):	4.8
Case Dimensions (L/D x W x H):	11.188 x 7.938 x 5.125
Case Cube (cubic feet):	0.263
Boxes per Layer (TI):	20
Layers per Pallet (HI):	9
Pallet Quantity:	
Dating System:	Julian
Shelf Life:	365 days frozen - 5 days refrigerated
Storage Temperature:	<0°F
Package Handling Instructions:	PREVIOUSLY HANDLED FROZEN FOR YOUR PROTECTION. REFREEZE OR KEEP REFRIGERATED
Case Handling Instructions:	KEEP FROZEN

# F. Dating Example

**PATTY WIP Bulk Bag:** Julian Date - Line# - Hour(military)

Example: 4089 L1 14

**PATTY WIP Master Case/Pallet: WIP#** 

**Example: 4790** 

#### **MASTER CASE FINAL ASSEMBLY:**

**Master Case: Print & Apply Bartender Label** will be applied that contains the following information: Julian Date - Line# - Time (military)

One Label Required (end placement preferred) Two Labels Optional (end & side placement)

Julian Date Explanation: 4089 = Product was produced on March 30th, 2014 (the 89th day of 2014)

4 The first digit represents the year of manufacture 089 The second, third & Fourth digits represent the consecutive day of the year (Julian Date)



Created 2010-08-02 by seyfertm Revised 2018-01-29 by 200001150



# PRODUCT SPECIFICATION BOB EVANS HOMESTYLE ENGLISH MUFFIN SAUSAGE, EGG, & CHEESE

# A. Product Description

A FROZEN BREAKFAST SANDWICH CONSISTING OF SAUSAGE, EGG, AND CHEESE ON AN ENGLISH MUFFIN OVERWRAPPED IN BUTCHER PAPER.

Name: BE SAUSAGE EGG & CHEESE MUFFIN FS

Product Code: 4792

Master Case GTIN Code: 1 00 75900-04792 6 Package Case GTIN Code: 0 00 75900-04777 6

USDA Est. #:

#### B. Nutritional

Serving Size:	1 Sandwich (153g)
Servings per Container:	1
Calories:	370
Calories from Fat:	190

	Amount per Serving	Daily Value
Total Fat:	21.0 g	32 %
Saturated Fat:	8.0 g	40 %
Trans Fat:	0.0 g	
Cholesterol:	90 mg	30 %
Sodium:	910 mg	38 %
Total Carbohydrates:	27 g	9 %
Dietary Fiber:	3 g	12 %
Sugars:	2 g	
Protein:	18 g	
Vitamin A:		6 %
Vitamin C:		0 %
Calcium:		20 %
Iron:		10 %

# C. Ingredients

ENGLISH MUFFIN: ENRICHED FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, WHEAT GLUTEN. CONTAINS LESS THAN 2% OR LESS OF EACH OF THE FOLLOWING: SALT, SUCROSE, HYDROGENATED SOYBEAN AND/OR COTTONSEED OIL, CORN MEAL, DOUGH CONDITIONERS (MAY CONTAIN ONE OR MORE THE FOLLOWING: DATEM, ENZYMES, AZODICARBONAMIDE, ASCORBIC ACID, CALCIUM CITRATE), CALCIUM PROPIONATE AND POTASSIUM SORBATE (PRESERVATIVES). SAUSAGE: PORK, WATER, SEASONING (SALT, SPICES, DEXTROSE, NATURAL PORK FLAVOR [PORK FLAVOR, CORN SYRUP SOLIDS], BHA, BHT), CARAMEL COLOR. EGG PATTY: EGG WHITES, WHOLE EGGS, WATER, MODIFIED FOOD STARCH, SALT, XANTHAN GUM, WHITE PEPPER, CITRIC ACID. PASTEURI ZED PROCESSED CHEESE: CULTURED MILK, WATER, CREAM, SODIUM CITRATE, SALT, SODIUM PHOSPHATE, SORBIC ACID (PRESERVATIVE), LACTIC ACID, ARTIFICIAL COLOR, ENZYMES, SOY LECITHIN.



CONTAINS: EGG, MILK, SOY, WHEAT.

#### ALLERGENS:

EGG AND EGG PRODUCTS?	
MILK AND MILK PRODUCTS?	YES
SOYBEAN AND SOY PRODUCTS?	YES
WHEAT?	YES
CORN AND RELATED GRAINS?	YES

#### OTHER:

ARTIFICIAL COLORING	YES
ARTIFICIAL FLAVORING	YES

# D. Cooking Instructions

Do not remove product from package. Microwave thawed for approximately 60 to 75 seconds. Times may vary with different microwaves.

# E. Packaging

Net Unit Weight:	5.4 oz per Sandwich	
Units Per Package:	12 Singles per MC	
Net Package Weight:	5.4 oz (153g)	
Packages per Case:	12	
Net Case Weight (lb):	4.05	
Case Dimensions (L/D x W x H):	11.188 x 7.938 x 5.125	
Case Cube (cubic feet):	0.263	
Boxes per Layer (TI):	20	
Layers per Pallet (HI):		
Pallet Quantity:	180	
Dating System:	Julian	
Shelf Life:	365 days frozen - 5 days refrigerated	
Storage Temperature:	<0°F	
Package Handling Instructions: PREVIOUSLY HANDLED FROZEN FOR YOUR PROTECTION. REFREEZE OR REFRIGER		
Case Handling Instructions:	KEEP FROZEN	

# F. Dating Example

**PATTY WIP Bulk Bag:** Julian Date - Line# - Hour(military)

Example: 4089 L1 14

**PATTY WIP Master Case/Pallet:** WIP#

**Example: 4790** 

#### **MASTER CASE FINAL ASSEMBLY:**

Master Case: Print & Apply Bartender Label will be applied that contains the following information: Julian

Date - Line# - Time (military)

One Label Required (end placement preferred) Two Labels Optional (end & side placement)

Julian Date Explanation: 4089 = Product was produced on March 30th, 2014 (the 89th day of 2014)

4 The first digit represents the year of manufacture

089 The second, third & Fourth digits represent the consecutive day of the year (Julian Date)



Created 2010-08-02 by seyfertm Revised 2018-01-29 by 200001150