



Product Specification Sheet

Revision: 1.2

Revision Date: 01/29/2020

46025-81078-00

Papetti's® Refrigerated Liquid Whole Eggs with Citric Acid, California 144 Compliant, 2/20 Lb Bags

Description

Whole Eggs with Citric Acid are liquid whole eggs with citric acid added to stabilize the color and prevent greening. They are pasteurized and aseptically packaged in a 20 pound bag. This product is processed and packaged in a manner that will allow it to meet the declared shelf life when stored between 33°F - 40°F (1°C - 4°C). All shell eggs used in the production of this product shall be produced using only California Compliant eggs meeting CA's Proposition 12 requirements for Egg Laying Flocks. This product is produced under USDA supervision. This product will be tested and found to meet all governing agencies and Michael Foods, Inc. Egg Division specifications before being released for sale.

Ingredient Listing

WHOLE EGG, CITRIC ACID, 0.15% WATER ADDED AS CARRIER FOR CITRIC ACID. CITRIC ACID ADDED TO PRESERVE COLOR.

Physical Specifications

Description	Specification
Color	Typical of liquid whole egg
Flavor when cooked	Fresh, clean and appealing egg taste. Free of off flavors.
Aroma	Clean egg aroma. Free of any spoilage or other off odors.
Texture when cooked	Smooth texture with a tender bite.
Finished Label Weight	20.00 Pound Range: 19.83 - 20.19 Pound
Foreign Material	None

Analytical Specifications

Description	Specification
pH	6.20 (min) - 6.60 (max) Initial Day pH will increase with age

Egg Solids	23.20 % (min) Natural proportion or 24.2% (min) if standardized.
Viscosity	15 CPS (min) - 150 CPS (max) Initial Day Viscosity will increase with age Spindle 2, 60.0 rpm Brookfield Viscometer

Microbiological Specifications

Description	Specification
Total Plate Count	<1,000 cfu/g
Coliforms	<10 cfu/g
E. coli	<10 cfu/g
Salmonella	Negative/100g
Listeria monocytogenes	Negative/50 gm
Coagulase Positive Staphylococcus	<10 cfu/g

Packaging Requirements

Description	Specification
Case Dimension	15.4375 LI x 11.6250 LI x 8.2500 LI
Bag Count per Case	2
Case/Cubic Feet	0.8568 CuFeet
Cases/Pallet	50
Cases/Layer	10
Layers/Pallet	5
Net Product Weight/Lbs	40.000 Pounds
Gross Product Case Weight/Lbs (w/o pallet)	41.700 Pounds
Gross Product Case Weight/Lbs (w/pallet)	42.800 Pounds

Code Dating:

Package Coding	08:37 L1 P1610 7 LOT 0001A 1. 08:37 = time 2. L1 = Lot (24 hour) 3. P1610 = Plant number 4. 7 = Filler/Line/Machine 5. LOT 0001A = LOT; Year, 1st day of the year; Facility Code Plant/Facility Code: 1610/A, 1349/N, 1028/J, H New Jersey; 1455/G, 01016/F, 17634/G Gaylord; 1127/L Lenox; 420/W, 420D/W Wakefield; 1616/K, 19605/K Klingerstown; 31548/B Britt; 1606/M Willamette; Z, Norwalk
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Transportation & Storage:

Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification.

Product will be transported at a temperature of 33°F - 40°F (1°C - 4°C). 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 damaged. Product may spoil in the form of lumps with eventual gelation and/or gas production if stored at more than 40°F (4°C).

Product must be stored in a refrigerated environment at a temperature of 33°F - 40°F (1°C - 4°C). If the product temperature deviates from this specification for any amount of time, product functionality may be damaged. Separation and/or gelation may occur if the product is frozen. Product may spoil in the form of lumps with eventual gelation. Do not freeze this product.

Shelf Life Statement:

Shelf life of this product is 98 Days from production date if kept unopened at refrigerated temperatures of 33.0 °F (min) to 40.0 °F (max).

After the package is opened, when stored and handled properly, the product should be used within 3 Days.

Kosher Statement:

This product is kosher passover (OU P) and is produced under Orthodox Union supervision.

Allergen Assessment:

Contains Egg

Regulatory/Finished Product:

Product must meet all defined specifications and functionality requirements throughout the declared shelf life.

All product is produced under a routine quality inspection in accordance with good manufacturing practices.

This product is produced under continuous inspection by the resident USDA inspection staff and complies with all USDA requirements.

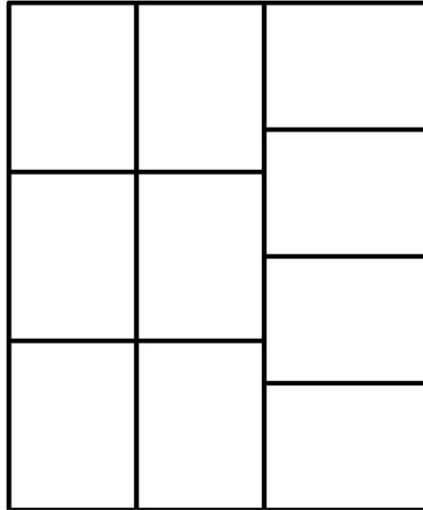
Nutritional Facts

NUTRIENT	Amount Per 100 Grams	UoM
Calories	143	kCA
Calories from Fat	85.7	kCA
Calories from Saturated Fat	27.9	kCA
Total Fat	9.48	GM
Saturated Fat	3.12	GM
Trans Fat	0.09	GM
Polyunsaturated Fat	1.9	GM
Monounsaturated Fat	3.64	GM
Cholesterol	370.8	MG
Sodium	141.5	MG
Total Carbohydrate	0.7	GM
Dietary Fiber	0	GM
Total Sugars	0.36	GM
Added Sugars	0	GM
Protein	12.52	GM
Vitamin D	1.99	mcg
Calcium	55.8	MG
Iron	1.74	MG
Potassium	137.5	MG
Vitamin A mcg RAE	159.5	mcg
Vitamin C	0	MG
Water	76.07	GM
Ash	1.2	GM

Pallet Layout Report

Pallet Configuration Pallet 39c – Bag n’ Box Bliss

Pallet Pattern:



1. 10 cases per layer.
2. First 3 layers are the same pattern direction, then pattern alternates each layer.
3. 5 rows high.
4. 50 cases per pallet.

Box:

Revision: 0002

Revision Date: July 9, 2008