

Product No.: 70200 UPC: 0 39401 70200 8 GTIN: 1 00 39401 70200 5	Issue Date: 9-23-25		Issue Number: R	E-BRANDED			
Product & Brand Name: BA	CON & 3-CHEESE EGG BITES; ARTISAN KITCHE	NS					
Manufacturing Address: 20	60 Alexander Street, Newberry, South Carolina 2	9108					
			Pa	age 1 of 5			
1. Item No	70200						
2. Brand Name	ARTISAN KITCHENS						
3. Product Title	7-2 ct / 4.60oz BACON & 3-CHEESE EGG	7– 2 ct / 4.60oz BACON & 3-CHEESE EGG BITES					
4. Product Description	The FROZEN TO REFRIGERATED BACON oz blended farm fresh whole eggs and prer butter and a flavorful 3-cheese combination texture of this product is delicate with a terperfectly with a savory and buttery flavor. browning color. This product is processed declared shelf life when stored at 0°F (-17.7 This product shall comply with all applicable and Cosmetic Act and applicable to state s	nium ingred n of Cottage nder bite. The The produc and packag (°C) or below le regulation	lients. This product of Cheese, Monterey Jone real bits of bacon of the real bits of bacon of the real bits	uses real bits of bacon, real ack and Cheddar. The add a smokiness that pairs with none to slight will allow it to exceed the erated store at 35°F-40°F.			
5. Net weight / volume	4.60oz or 130.40 MAV: +/- 14.20g Each	Bite: 65.2	20g MAV +/- 5.4g				
6. Ingredients	INGREDIENT DECK: EGGS, COTTAGE CHEESE (SKIM MILK, SKIM MILK, PASTEURIZED PROCESS C (CULTURED MILK, SALT, ENZYMES), WA ACID (PRESERVATIVE), NATAMYCIN (PF PAPRIKA EXTRACT)), BACON (CURED N SODIUM NITRITE. MAY CONTAIN SMOK POTASSIUM CHLORIDE, SODIUM DIACE CORN STARCH, SALT, GARLIC POWDE  CONTAINS: EGG, MILK	HEDDAR A ATER, CREA RESERVATI WITH WATE E FLAVORI TATE, FLA	ND MONTEREY JAC AM, SODIUM PHOSF VE), VEGETABLE C ER, SALT, SUGAR, S NG, DEXTROSE, SC VORING, HONEY), E	CK CHÉESE (CHEESE PHATES, SALT, SORBIC OLOR (ANNATTO AND SODIUM ERYTHORBATE, DOIUM PHOSPHATE, BUTTER (CREAM, SALT),			
	***						
7. Allergens	Allergen	Contains	May be present	Absent			
/. Allergens	Cereals containing gluten and their products, namely wheat, rye, barley, oats & spelt & their hybridised strains	Contains	May be present	Absent			
7. Allergens	Cereals containing gluten and their products, namely wheat, rye, barley, oats & spelt & their	Contains	May be present				
7. Allergens	Cereals containing gluten and their products, namely wheat, rye, barley, oats & spelt & their hybridised strains	X	May be present	X			
1. Allergens	Cereals containing gluten and their products, namely wheat, rye, barley, oats & spelt & their hybridised strains  Crustacean & their products		May be present	X			
7. Allergens	Cereals containing gluten and their products, namely wheat, rye, barley, oats & spelt & their hybridised strains  Crustacean & their products  Egg & egg products		May be present	X X			
7. Allergens	Cereals containing gluten and their products, namely wheat, rye, barley, oats & spelt & their hybridised strains  Crustacean & their products  Egg & egg products  Fish & fish products	X	May be present	X X			
7. Allergens	Cereals containing gluten and their products, namely wheat, rye, barley, oats & spelt & their hybridised strains Crustacean & their products  Egg & egg products  Fish & fish products  Milk & milk products	X	May be present	X X			
7. Allergens	Cereals containing gluten and their products, namely wheat, rye, barley, oats & spelt & their hybridised strains Crustacean & their products Egg & egg products Fish & fish products Milk & milk products Nuts & sesame seeds & their products	X	May be present	X X X			
7. Allergens	Cereals containing gluten and their products, namely wheat, rye, barley, oats & spelt & their hybridised strains Crustacean & their products  Egg & egg products  Fish & fish products  Milk & milk products  Nuts & sesame seeds & their products  Peanuts, soybeans & their products	X	May be present	X X X			
7. Allergens	Cereals containing gluten and their products, namely wheat, rye, barley, oats & spelt & their hybridised strains Crustacean & their products  Egg & egg products  Fish & fish products  Milk & milk products  Nuts & sesame seeds & their products  Peanuts, soybeans & their products  Sulphite in concentrations of 10mg/kg or more  Royal Jelly presented as food or royal jelly present	X	May be present	X X X X X			
7. Allergens	Cereals containing gluten and their products, namely wheat, rye, barley, oats & spelt & their hybridised strains Crustacean & their products  Egg & egg products Fish & fish products Milk & milk products  Nuts & sesame seeds & their products  Peanuts, soybeans & their products  Sulphite in concentrations of 10mg/kg or more  Royal Jelly presented as food or royal jelly present in a food	X	May be present	X X X X X X X X			



0	NUTRITION INFORMATION	
Servings per package: 1		
	Per 100g	
Calories	203.5cal.	
Protein (g)	13.56g	
Total Fat (g)	14.24g	
Saturated (g)	6.44g	
Trans Fat	.23g	
Cholesterol	193.64g	
Total Carbohydrates (g)	5.25g	
Sugars (g)	1.71g	
Added Sugars	0g	
Dietary fiber (g)	.12g	
Sodium (mg)	678.77mg	
Vit. D (mcg)	.97mcg	
Calcium (mg)	135.70mg	
Potassium (mg)	158.00mg	

### AK BACON & 3-CHEESE BITES 6-14-24 CLEAN LABEL CC

1 serving per container Serving size     2 Bite	es (130g)
Amount Per Serving  Calories	270
% I	Daily Value
Total Fat 19g	24%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 255mg	85%
Sodium 890mg	39%
Total Carbohydrate 7g	3%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 18g	36%
Vitamin D 1.3mcg	6%
Calcium 180mg	15%
Iron 1.1mg	6%
Potassium 210mg	4%

CONTAINS: MILK, EGG



How is nutrition information (Shaded Black)	on derived?					Calculated Analyzed	
10. Nutrition Claims:		Protein, naturall	y gluten fr	ree			
11. Directions for Use:  CAUTION: EGG BITES MAY BE HOT.	TO HEAT:  Peel back film & remove tray, discard outer package. Microwave in tray uncovered on hig for 60 seconds.  Ensure internal temperature reaches 165°F.  Let rest 1 minute before serving.  Microwave times may vary; tested using 1250 W Microwave.				<sup>r</sup> ed on high		
12. Transportation & Storage Instructions:	<b>FROZEN</b> : Product should be stored at a temperature of 0°F (-17.7°C) or below with the actual temperature not to exceed 10°F.						
42 Tamparatura	Please black ou	t appropriate categ	ory:				
13. Temperature  Requirements –  Warehouse and  Stores	Frozen  0°F (-17.7°C)  Refrigerated  35°F- 40°F				_		
14. Country of Origin Statement:	Product of USA						



16. Code Dating:

#### (PRINTED ON EACH LABEL FOR THE CASE)

(Best If Used By MM-DD-YYYY)

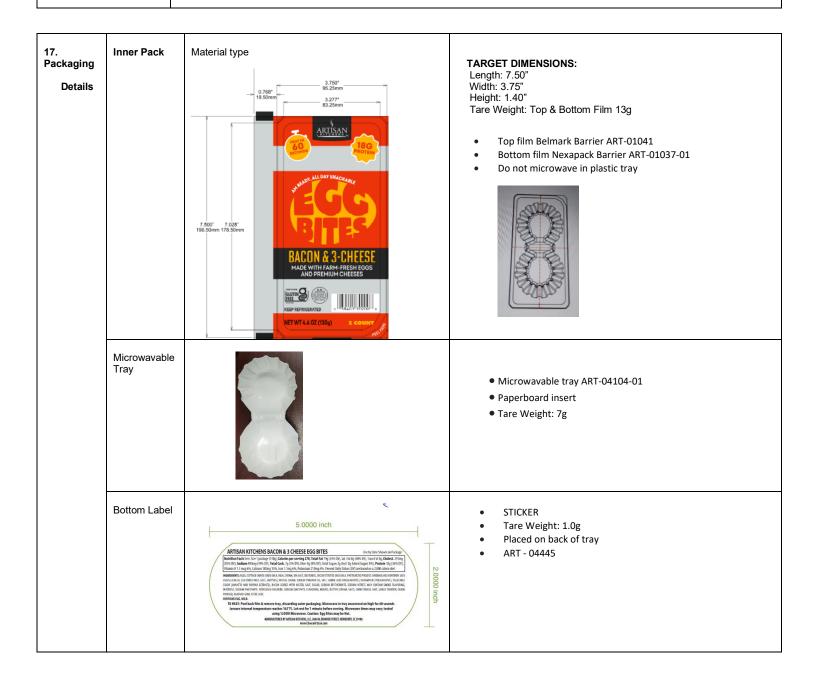
(Lot: Julian Date) (Year Produced) (Plant Identification) (Line) (Shift: 1st - A, 2nd -B)

**EXAMPLE:** Best If Used By 01-01-2023 or Use By 01-01-2023

Lot: 0013 N-1A

(INDIVIDUAL 2CT PACAKGE): Will have the same code except for leaving off the: BEST IF USED BY TO BE CODED BY

**RETAILER** 





Case	23 <sup>11</sup> 116  GGC	Corrugate display ART-03669 Tare Weight: 59g One stick on label per case, back of case ART-04407 (3x5)  KEEP FROZEN THAW PRIODUCT BEFORE USING 30 DAY SHELF-LIFE THAWED  ITEM NO. 70200 CONTAINS: EGGS, MILK 7 - 2 ct 4.60 oz BACON & 3 - CHEESE EGG BITES Best If Used By: 09/09/2026 Lot 123 5 N-1A  DIST. BY. ARTISAN MITCHENS 2040 ALEXANDER STREET, NEWMERRY, SC 29408
	Dimensions L W H	(ID) 9.50" x 3.9375" x 7.50" (OD) 9.625" x 4.063" x 7.813"
	Units per pack	7 / 2 count
	Net Case Weight	2.0125 lbs
	Gross Case Weight	2.1887 lbs
	Case/Cube	.177 ft3
Pallet	Outer Packs per layer	48
Configuration	Layers per Pallet	8
	Cases per Pallet	384
	Net Weight for Product	772.80 lbs
	Net Weight for Product, and all packaging	840.46 lbs
	Gross Full Pallet Weight (used 60 lbs per pallet weight)	900.46 lbs
Pallet Configuration	State of the state	40.000



	Appearance	Round Shaped	
18. Physical Attributes	Texture	Smooth texture with tender bite	
	Color	Egg color with none to medium browning throughout exterior of product	
	Flavor	Typical of bacon, egg and cheese mixture, no off flavors	

	Test	Result	Test Method
19. Tested Attributes	Weight Each Omelet Cup	65.20g Range: 59.80g to 70.60g	Gram Scale
	Diameter (Not routinely tested, molded product)	2.75" +/25"	Caliper or Ruler
Metal Detection		YES	Metal Detector

20. Microbiological	Test	Result	Method
	Total Plate Count	<10,000 CFU/g	External Analysis
	Coliforms	<10 CFU/g	External Analysis
	E. Coli	<10 CFU/g	External Analysis
	Salmonella	Negative/25g	External Analysis
	Yeast & Mold	<1,000 CFU/g	External Analysis
	Listeria Monocytogenes	Negative/25g	External Analysis
	Listeria spp.	Negative/25g	External Analysis



APPROVAL	Name (please print)	Signature	Date
Prepared By	Jason W. Mathews	Gosnaw. Matheurs	9-23-25
Checked By: (OPS)	Matthew Ashby	Utady	9-23-25
QA	Catherine J. Mallet	Cose f. Wallet	9-23-25
Customer (if applicable)			