

## 14616-70400-00 - Abbotsford Farms® American Humane Certified Cage Free Fully-Cooked Home-Style Fried Egg with Cracked Black Pepper, 168/1.5 oz

Conveniently heat and serve, perfect for kitchens with limited equipment, and labor. Build guest satisfaction with consistent appearance and taste. Produced with certified cage free eggs.

Brand: Abbotsford Farms®



## **Nutrition Facts**

168 servings per container

Serving size 43.00 gm (1 patty) (43g)

# Amount per serving Calories

90

Calcium 19mg 2%

Potassium 62mg 2%

	% Daily Value*
Total Fat 8g	10%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 120mg	40%
Sodium 105mg	5%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%

* The % Daily Value (DV) tells you how much a
nutrient in a serving of food contributes to a daily diet.
2,000 calories a day is used for general nutrition
advice

**Nutritional/Diet Claims:** Gluten Free, Vegetarian, Kosher YES-OU ORTHODOX UNION

#### Ingredients

Egg Whites, Egg Yolks, Soybean Oil, Water, Contains 2% Or Less of the Following: Modified Corn Starch, Salt, Black Pepper, Cellulose Gum, Natural Butter Flavor, Xanthan Gum, Citric Acid.

#### **Case Specifications**

GTIN	10014616704006	Case Gross Weight	17.53 LB
UPC		Case Net Weight	15.75 LB
Pack Size	1 / 15.75LB	Case L,W,H	16 IN, 10 IN, 10.25 IN
		Cube	0.95 CF
Tie x High	12 x 7		

#### **Preparation and Cooking**

**Bake:** Preheat Temp 350°F; Time from Frozen 20 - 25 min; Time from Thawed 12 - 15 min; Preheat oven. Place a single layer of product in a full-size steamer pan sprayed with non-stick cooking spray; cover pan tightly with foil. Bake until thoroughly heated.

**Convection:** Preheat Temp 250°F; Time from Frozen 16 - 18 min; Time from Thawed 11 - 13 min; Preheat oven. Place a single layer of product in full-size steamer pan sprayed with non-stick cooking spray; do not cover. Bake until thoroughly heated.

**Griddle Fry:** Preheat Temp 300°F; Time from Frozen 10 - 12 min; Time from Thawed 5 - 8 min; Preheat griddle. Place product on griddle. Turn over half way through cooking time.

**Microwave:** Time from Frozen 1 min 55 sec; Time from Thawed 1 min 20 sec; Place product in ungreased microwaveable dish. Cover with plastic wrap and vent. Heat at full power (1200 watt microwave).

**Steam:** Time from Frozen 8 min; Time from Thawed 5 min; Place full load of heated product in a steam table pan. Set temperature at medium. Hold up to 30 minutes maximum.

**Steam:** Place full load of heated product in a steam table pan. Set temperature at medium. Hold up to 1 hour maximum.; Due to variance in equipment, heating time and temperature may require adjustment. Product should be heated to 165°F (74°C) internal temperature.

#### **Serving Suggestions**

Serves as the key ingredient in any breakfast sandwich build or a tasty addition to popular wraps, and burgers throughout the day.

#### **Product Features and Benefits**

A 168-Count Pack of Homestyle Fried Egg Patties Conveniently heat and serve Produced with certified cage free eggs

#### **Packaging and 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 and stored at a temperature of 0°F (-17.7°C) or below with the actual temperature not to exceed 10°F (-12.2°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 affected.

Protein 5q

Iron 1mg 6%

Vitamin D 1mcg 6%



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### Allergens

CONTAINS:

Eggs or Egg Derivatives, Milk or Milk Derivatives, Gmo or Gmo Derivatives

#### **Bioengineering Disclosure**

Contains Bioengineering or Bioengineering Derivatives

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