



<p align="center"><b>PRODUCT NAME</b>  <b>Cage Free Cooked Eggs</b>  <b>#363612</b></p>
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**CAGE FREE PRE-COOKED EGGS**

INGREDIENT STATEMENT: Cage Free Eggs and Citric Acid. **Contains: Eggs.**

FLAVOR: Eggs.

CHARACTERISTICS: Light yellow color.

BIOLOGICAL STANDARDS:	Test	Specification
	<i>Salmonella</i>	Negative
	<i>E. coli</i>	Negative
	<i>Listeria monocytogenes</i>	Negative

CHEMICAL:

PHYSICAL:	Supplier Code	Pack	Case
	#363612	8/2.5 lb	20 lbs.

Case Dimensions: 14 3/8 x 10 1/4 x 5 13/16 Tie x Hi: Max 10x8

GTIN # 00890053636123

PACKAGING: Cook-in pouch, corrugated box lined.

STORAGE: Keep below 40° F

SHELF LIFE: 60 days fresh

HANDLING: Must be used within 5 days after opening immediate container.

CERTIFICATIONS:

3 <sup>RD</sup> Party Audit	Yes
FDA	Yes

ALLERGEN LABEL :

Eggs are considered to be a food product people are highly allergic to and therefore people with egg allergies must not consume this product. No other allergens are added to this product.

REGULATORY INFORMATION:

This product conforms in all respects to the provisions of the *Federal Food, Drug and Cosmetic Act*, as amended and all applicable state and local laws. It was processed in accordance with all four main sections of the *U.S. Public Health Security and Bioterrorism Preparedness and Response Act of 2002* and in accordance with recognized Good Manufacturing Practices (GMP's)

Nutritional Information	Per 100 grams	
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Kilocalories	150.896	kcal
Protein	12.491	g
Carbohydrate	0.000	g
Fat, Total	11.192	g
Alcohol	0.000	g
Cholesterol	384.731	mg
Saturated Fat	3.148	g
Monounsaturated Fat	4.417	g
Polyunsaturated Fat	1.689	g
Trans Fatty Acid	0.120	g
Sugar, Total		g
Dietary Fiber, Total	0.000	g
Sugar, Total	0.000	g
Sodium	139.902	mg
Potassium	129.909	mg
Vitamin A (RE)	189.867	RE
Vitamin C	0.000	mg
Calcium	56.960	mg
Iron	1.899	mg
Vitamin D (ug)	1.799	µg
Vitamin E (mg)	1.109	mg
Thiamin	0.090	mg
Riboflavin	0.470	mg
Niacin	0.100	mg
Pyridoxine (Vitamin B6)	0.120	mg
Folate (Total)	49.965	µg
Cobalamin (Vitamin B12)	2.498	µg
Biotin	19.986	µg
Pantothenic Acid	1.769	mg
Vitamin K	0.280	µg
Phosphorus	199.860	mg
Magnesium	11.992	mg
Zinc	1.299	mg
Copper	0.080	mg
Manganese	0.000	mg
Selenium	11.006	µg
Chromium	0.000	mg
Molybdenum	0.070	µg

Nutritional Note: These values are derived and/or compiled from commercially available databases, laboratory analyses and calculation. They are provided to you as an aid in product development work, but should not be the sole source used to determine your nutritional labeling. Nutrient labeling data for your products should be prepared in accordance with the C.F.R. Title 21 section 101.9.

Revision Date: 8/17/2018.

The information contained herein and/or as indicated on samples submitted is based on laboratory work and is, to the best of our knowledge, true and accurate. However, since the exact conditions under which this information or our products may be used are beyond our control, any recommendations or suggestions are made without warranty of any kind, either expressed or implied. Purchasers are urged to make their own tests and investigations to determine the effectiveness of the products in their processes and in their products, and to prevent any possible patent liability arising of such use.

**363612**

Item Code



LOT#  
999999

Lot #

# CAGE FREE COOKED EGGS

Ingredients: Eggs and Citric Acid.

NET WT. 20 LBS

BEST BY: 9/6/2018

KEEP REFRIGERATED  
BELOW 40F

Distributed by Temptee Specialty Foods, Inc., Denver, CO 80216



25#

208

Julian

GTIN

DATE  
YYMMDD

Weight  
in LBS  
9999.99

LOT #

The information contained herein and/or as indicated on samples submitted is based on laboratory work and is, to the best of our knowledge, true and accurate. However, since the exact conditions under which this information or our products may be used are beyond our control, any recommendations or suggestions are made without warranty of any kind, either expressed or implied. Purchasers are urged to make their own tests and investigations to determine the effectiveness of the products in their processes and in their products, and to prevent any possible patent liability arising of such use.