

**COMMODITY CODE: 100047** 





40196-110034439

# **Individually Wrapped Omelet**®

WITH COLBY CHEESE, PRECOOKED

# **Product Description**

Expand your morning menu to appeal to Colby cheese lovers with this flavorful favorite! It features a hearty combination of rich Colby cheese and farm-fresh, pasteurized eggs, blended and baked for impressive results – even including a natural browned appearance for an authentic home-style touch. Individually wrapped for a convenient, high protein breakfast on the go.

### **Product Attributes**

**Frozen** | **Bulk** | **Individually Wrapped** | No high fructose corn syrup, artificial colors and artificial flavors.

# **Heating Instructions**

Thaw	Prep	Heat
3-5 DAYS IN CASE  - Quick thaw (24 hours): Unpack and place on sheet pans in refrigerator	– Place on sheet pan with liner, seam side down – Do not cover with foil	350°F 10 MINUTES  - If frozen: Increase heat time to 20 minutes

#### **INGREDIENT STATEMENT:**

Whole eggs, Colby Cheese [Pasteurized Milk, Cheese Culture, Salt, Enzymes, Annatto (color)], Water, Soybean Oil, Whole Milk Powder, Modified Food Starch, Salt, Xanthan Gum, Citric Acid. CONTAINS: EGG, MILK.

## CN Contribution: M/MA = 2.00 oz.

**CN 071399, 098168:** Each 2.10 oz. serving of Colby Cheese Skillet Omelets provides 2.00 oz. equivalent meat alternate for the Child Nutrition Meal Pattern Requirements.

# **Product Specifications**

UPC/GTIN	10038057401966	
Distributed	Frozen	
Shelf Life	365 Days Frozen	
Servings per Case	150	
Pack Size	150/2.1 oz.	
Net Weight	19.69 lbs.	
Gross Weight	20.96 lbs.	
Box Dimensions	15.938" x 13.250" x 10.438"	
Cube	1.28 Cubic Ft	
Pallet	9 Tie x 7 High (63 boxes)	
Material Pack Type	Bulk	
CN Labeled	Yes	
Religious Designation	None	

#### **Nutrition Facts**

Serving Size	1 Omelet (2.1 oz.)	
Calories Per Serving	110	
		% Daily Value
Total Fat	8g	11%
Saturated Fat	3.5g	18%
Trans Fat	0g	
Cholesterol	165mg	56%
Sodium	230mg	10%
Total Carbohydrates	1g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	
Added Sugars	0g	0%
Protein	8g	

Vit. D 4% • Calcium 8% • Iron 4% • Potassium 2%

