



Serving suggestion

30385-110040459

Frittata

CHEESE, VEGETABLES AND HAM

Product Description

Folded, lightly browned, egg blended with diced ham, peppers and onions.

Product Attributes

Frozen | **Bulk** | 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 or non-stick spray – Cover with foil | 350°F 20 MINUTES – If frozen: Increase heat time to 25 minutes |

INGREDIENT STATEMENT:

Whole Eggs, Pasteurized Process Cheddar Cheese [Cheddar Cheese (Milk, Cheese Culture, Salt, Enzymes), Water, Sodium Phosphate, Milkfat, Sodium Hexametaphosphate, Salt, Paprika and Annatto (color), Powdered Cellulose (to prevent caking)], Water, Pre-cooked Ham-Water added (Ham, Water, Salt, Dextrose, Sodium Phosphates, Smoke Flavoring, Sodium Erythorbate, Sodium Nitrite), Onions, Green Peppers, Red Peppers, Soybean Oil, Whole Milk, Modified Corn Starch, Salt, Xanthan Gum, Citric Acid. CONTAINS: EGG, MILK.

Product Specifications

| | |
|-----------------------|-----------------------------|
| UPC/GTIN | 10038057303857 |
| Distributed | Frozen |
| Shelf Life | 270 Days Frozen |
| Servings per Case | 54 |
| Pack Size | 54/3.0 oz. |
| Net Weight | 10.13 lbs. |
| Gross Weight | 10.73 lbs. |
| Box Dimensions | 12.132" x 9.32" x 7.64" |
| Cube | 0.5 Cubic Ft |
| Pallet | 16 Tie X 9 High (144 boxes) |
| Material Pack Type | Bulk |
| CN Labeled | No |
| Religious Designation | None |

Nutrition Facts

| | | |
|----------------------|-------|---------------|
| Serving Size | 84g | |
| Calories Per Serving | 110 | |
| | | % Daily Value |
| Total Fat | 7g | 9% |
| Saturated Fat | 2.5g | 13% |
| Trans Fat | 0g | |
| Cholesterol | 185mg | 62% |
| Sodium | 500mg | 22% |
| Total Carbohydrates | 2g | 1% |
| Dietary Fiber | 0g | 1% |
| Total Sugars | 1g | |
| Added Sugars | 0g | 1% |
| Protein | 9g | |

Vit. D 4% • Calcium 4% • Iron 6% • Potassium 2%