



**FINISHED PRODUCT SPECIFICATION
3-CHEESE EGG BITES**

Product No.: 10400 UPC: 0 39401 10400 0 GTIN: 1 00 39401 10400 7	Issue Date: 9-23-25	Issue Number: 8 Revision: RE-BRANDED
Product & Brand Name: 3-CHEESE EGG BITES; ARTISAN KITCHENS		
Manufacturing Address: 2060 Alexander Street, Newberry, South Carolina 29108		
		Page 1 of 4

1. Item No	10400			
2. Brand Name	ARTISAN KITCHENS			
3. Product Title	140 / 2.30oz 3-CHEESE EGG BITES			
4. Product Description	<p>The 3-Cheese EGG BITES is a 2.3 oz blend of farm-fresh whole eggs and premium ingredients. This product uses real butter and a flavorful 3-cheese combination of Cheddar, Pepper Jack & Parmesan. The texture of this product is delicate and delivers a bold taste that is savory and buttery. The product has rounded edges with none to slight browning color. This product is processed and packaged in a manner that will allow it to meet the declared shelf life when stored at 0°F (-17.7°C) or below. This product shall comply with all applicable regulations promulgated under the Federal Food, Drug and Cosmetic Act and applicable to state statutes and regulations.</p>			
5. Net weight / volume	2.30oz or 65.20g MAV: +/- 5.4g			
6. Ingredients	<p>INGREDIENTS: EGG, COTTAGE CHEESE (GRADE A SKIM MILK, MILK, CREAM, SEA SALT, CULTURES), RECONSTITUTED SKIM MILK, CHEDDAR CHEESE (CULTURED MILK, SALT ENZYMES, ANNATTO (COLOR)), CORN STARCH, PEPPER JACK CHEESE (CULTURED MILK, SALT, RED AND GREEN JALAPENO PEPPERS, SALT, ENZYMES), PARMESAN CHEESE (CULTURED PART-SKIM MILK, SALT, ENZYMES), BUTTER (CREAM, SALT), SALT, GARLIC POWDER, ONION POWDER, CITRIC ACID, XANTHAN GUM, WHITE PEPPER.</p> <p>CONTAINS: EGGS, MILK</p>			
7. Allergens	Allergen	Contains	May be present	Absent
	Cereals containing gluten and their products, namely wheat, rye, barley, oats & spelt & their hybridised strains			X
	Crustacean & their products			X
	Egg & egg products	X		
	Fish & fish products			X
	Milk & milk products	X		
	Nuts & sesame seeds & their products			X
	Peanuts, soybeans & their products			X
	Sulphite in concentrations of 10mg/kg or more			X
	Royal Jelly presented as food or royal jelly present in a food			X
	Bee Pollen			X
	Propolis			X
8. Allergen Statement	Contains: Egg, Milk,			
9. Nutrition Information				
NUTRITION INFORMATION				
Servings per package: 1				





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	Per 100g
Calories	178.30
Protein (g)	12.40g
Total Fat (g)	11.94g
Saturated (g)	5.84g
Trans Fat	0.25g
Cholesterol	109.17mg
Total Carbohydrates (g)	4.95g
Sugars (g)	1.29g
Added Sugars	0.00g
Dietary fiber (g)	.12g
Sodium (mg)	422.27mg
Vit. D (mcg)	1.31mcg
Calcium (mg)	172.30mg
Iron (mg)	.95g
Potassium (mg)	96.20mg

Nutrition Facts	
1 serving per container	
Serving size	2 Bites (130g)
Amount Per Serving	
Calories	230
% Daily Value*	
Total Fat 15g	19%
Saturated Fat 8g	40%
<i>Trans Fat</i> 0g	
Cholesterol 270mg	90%
Sodium 550mg	24%
Total Carbohydrate 6g	2%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 16g	32%
Vitamin D 1.5mcg	8%
Calcium 220mg	15%
Iron 1.3mg	8%
Potassium 160mg	4%
* 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.	




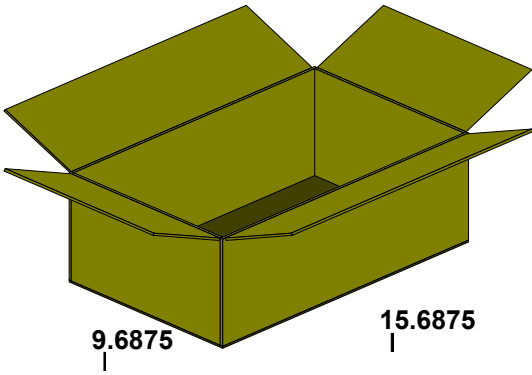
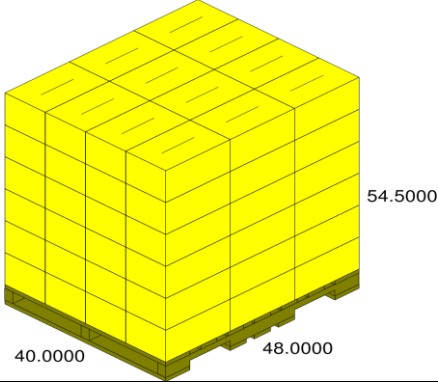
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How is nutrition information derived? (Shaded Black)		 Calculated  Analyzed
10. Nutrition Claims:	None	
11. Directions for Use: Make up directions / cooking instructions if required	TBD	
12. Transportation & Storage Instructions:	Product should be stored at a temperature of 0°F (-17.7°C) or below with the actual temperature not to exceed 10°F.	

13. Temperature Requirements – Warehouse and Stores	Please black out appropriate category:		
	Frozen 0°F (-17.7°C)		
	Other		
14. Country of Origin Statement:	Product of USA		
15. Product Shelf Life:	Once thawed, product has a maximum shelf life of 7 days under refrigerated conditions. Do not refreeze this product.		
16. Code Dating:	(Best If Used By MMM-DD-YYYY) (Lot: Julian Date) (Year Produced) (Plant Identification) (Line) (Shift: 1 st - A, 2 nd -B) EXAMPLE: Best If Used By JAN-01-2023 or Use By JAN-01-2023 Lot: 0013 N-1A		
17. Packaging Details	Inner Pack/	Material type	Blue tint poly bag ART-03204
	Outer Pack	Material type	Corrugate ART-03600 (case)
		Dimensions L W H	(OD)16 x 10 x 8.25 (ID) 15.6875 x 9.6875 x 7.6250
		Units per pack	Approximately 140 pieces
		Net Case Weight	20.125 pounds per case
		Outer Packs per layer	12



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Pallet Configuration	CASE LABEL – one per case ART-04407 (3X5)	 <p>ITEM NO. 10400 KEEP FROZEN 140 / 2.30oz 3-CHEESE EGG BITES INGREDIENT STATEMENT: EGG, COTTAGE CHEESE (GRADE A SWISS MILK, MILK, CREAM, SEA SALT, CULTURES), RECONSTITUTED SWISS MILK, CHEDDAR CHEESE (CULTURED MILK, SALT, ENZYMES, ANNATTO (COLOR), CORN STARCH, PEPPER JACK CHEESE (CULTURED MILK, SALT, RED AND GREEN JALAPENO PEPPERS, SALT, ENZYMES), PARMESAN CHEESE (CULTURED PASTEURIZED MILK, SALT, ENZYMES), BUTTER (CREAM, SALT), SALT, GARLIC POWDER, ONION POWDER, CITRIC ACID, XANTHAN GUM, WHITE PEPPER. CONTAINS: EGGS, MILK Best If Used By: Sep-09-2026 Lot 2525 N-1A NET WT. 20.125 lb. MANUFACTURED BY: ARTISAN KITCHENS 2060 ALEXANDER STREET NEWBERRY, SC 29108 10400-02 1/28/16</p>
	Layers per Pallet	6
	Cases per Pallet	72
	Net Case & Bag Weight	1.05 lbs each
	Full Pallet Weight (used 60 lbs per pallet)	1,584.60 lbs
		
	Slip Sheet ART-04307	
	Pallet ART-04305	
	Shrink Wrap ART-03005	

18. Physical Attributes	Appearance	Round Shaped
	Texture	Smooth texture with tender bite
	Color	Egg color with highlights of browning marks throughout exterior of product
	Flavor	Typical of egg and cheese mixture, no off flavors



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19. Tested Attributes	Test	Result	Test Method
	Weight	65.20g Range: 59.80g to 70.60g	Gram Scale
	Diameter	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 spp.	Negative/25g	External Analysis

APPROVAL

	Name (please print)	Signature	Date
Prepared By	Jason W. Mathews		9-23-25
Checked By	Matthew Ashby		9-23-25
QA	Catherine J. Mallet		9-23-25
Customer (if applicable)			