

1400 N. Cleveland Ave., Sioux Falls, SD 57103



800.456.0532

0 605.334.5332



f 605.334.1024

www.grandprairiefoods.com

Written By: Spenser Pederson Date: 08/09/2021

263451 GPF Sausage & Egg Patty on Waffle

Document No.: 235.21.407.02	Revised By: Kristine Nelsen	Revised Date: 01/28/22	Supersedes: 09/20/22
Approved By: Jennifer Winge		Approval Date:	Page 1 of 2

263451 GP Sausage & Egg

Sausage & Egg Patty on a Waffle Breakfast Sandwich

on WaffleProduct Name:

Technical Name: Sausage and Fried Egg on a Waffle Breakfast

Sandwich

Brand: Grand Prairie Foods, Inc.

Item Code: 263451

Other Code:Not ApplicableGTIN:10817058013503Package UPC:817058013506USDA Est. #:FDA Product

FORMULATION INFORMATION

Ingredient Statement: Waffle (Wheat Flour, Palm Oil, Water,

Sugar, Whole Eggs, Invert Sugar, Soy Flour, Natural Flavor, Whole Milk Powder, Maple Syrup, Salt, Soy Lecithin, Turmeric, Annatto), Fully Cooked All-Natural Pork Sausage Patty (Pork, Water, Salt, Spices, Dextrose, Sugar), Egg Patty (Egg Whites, Egg Yolks, Modified Food Starch, Salt, Xanthan Gum, Citric Acid).

Allergen Statement: Egg, Milk, Soy, Wheat



Nutrition Facts 1 serving Serving size 1 sandwich (147g) Amount per serving Calories Total Fat 33g 42% Saturated Fat 14g 70% Trans Fat 0g Cholesterol 100mg 33% 28% Sodium 640mg Total Carbohydrate 35g 13% Dietary Fiber 0g 0% Total Sugars 11g Includes 11g Added Sugars 22% Protein 14g Vitamin D 0mcg Calcium 25mg 2% Iron 0mg 0% Potassium 137mg 2% *The % Daily Value 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.

Bioengineer: Contains a Bioengineer Food

PHYSICAL CHARACTERISTICS

Color/Appearance: Sliced thick Belgian waffle with fully cooked sausage a fried white and yellow egg patty.

Flavor: Typical of artisan waffle with sausage and egg.

Texture: Typical of a light artisan waffle, juicy sausage patty, and eggy patty. Waffle should not be too

hard (over-baked). Egg patty should not be chewy or mushy but have pleasant texture.

Aroma: No off odors or aromas.

Size: 5.1 oz.

https://clarkincbiz-my.sharepoint.com/personal/zkrause_webstaurantstore_com/documents/desktop/263451-customer spec sheet - 263451 gp sausage & egg patty on waffle 24-5.2oz - (id 186956).docx

Written By: Spenser Pederson		Date: 08/09/2021				
263451 Sausage & Egg Patty on Waffle						
Document No.: 235.20.407.02	Revised By: Kristine Nelsen	Revised Date: 01/28/22	Supersedes: 09/20/21			
Approved By: Jennifer Winge		Approval Date:	Page 2 of 3			

Foreign Material: Product will pass through metal detector(s) during the packaging process.

Units/Case: 24 sandwiches/cs

Package Type: Sealed in a polyethylene package with code date.

Case Weight: 7.6 lbs.

Case Dimensions: Length: 17.221" Width: 11.721" Height: 6.192"

Cube: 0.72 ft^3

Palletization: 9 case/layer - 10 layers/pallet

Cases Per Pallet: 90

DATE CODE INFORMATION

Product Example: February 8, 2022, production date = 22039 22 = Year 2021 - 039 = Julian date

Product Frozen Best By Date: FEB 08 23

Master Case Example: February 8, 2022, production date = 22039 22 = Year 2021 - 039 = Julian date

STORAGE INFORMATION

Plant Storage: Stored at 0°F or below until shipping.

Frozen – Product must be stored a 0°F or below. To ensure optimum flavor. **Refrigerated** – Product must be stored at 32-40°F. Once product is opened the shelf-life becomes dependent on the storage and handling practices.

HEATING INSTRUCTIONS

Thawed: Open one end of package, microwave 1 minute or until internal temperature is 165 degrees.

Frozen: Open one end of package, microwave 1:30 minutes or until internal temperature is 165 degrees. Microwave cooking times may vary, adjust accordingly.

PRODUCT CHANGES

Any changes to packaging materials, appearance, or information contained therein shall be submitted in advance to Buyer.





Written By: Spenser Pederson		Date: 08/09/2021				
263451 Sausage & Egg Patty on Waffle						
Document No.: 235.20.407.02	Revised By: Kristine Nelsen	Revised Date: 01/28/22	Supersedes: 09/20/21			
Approved By: Jennifer Winge		Approval Date:	Page 3 of 3			