



14616-78984-00 - Abbotsford Farms®
American Humane Certified Cage Free Fully
Cooked Cheese and Bacon Egg Bite,
120/1.75oz.

Conveniently heat and serve, perfect for kitchens with limited equipment, and labor. Build guest satisfaction with consistent appearance and taste. Combining bold flavors of Cheddar, Monterey Jack cheeses and bacon with our flavorful Cage-Free whole eggs to create a nutritious, protein-packed option for a delicious breakfast or mid-day bite.

Brand: Abbotsford Farms®



Nutrition Facts

120 servings per container

Serving size 50.00 gm (1 piece) (50g)

Amount per serving

Calories 110

% Daily Value*

Total Fat 8g 10%

Saturated Fat 3.5g 18%

Trans Fat 0g

Cholesterol 115mg 38%

Sodium 310mg 13%

Total Carbohydrate 2g 1%

Dietary Fiber 0g 0%

Total Sugars 1g

Includes 0g Added Sugars 0%

Protein 8g

Vitamin D 0.6mcg 4% • Calcium 70mg 6%

Iron 0.6mg 4% • Potassium 90mg 2%

* 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.

Nutritional/Diet Claims: Gluten Free

Ingredients

Whole Eggs, Cottage Cheese (Cultured Skim Milk, Whey Protein Concentrate, Cream, Skim Milk, Contains 2% Or Less of Salt, Guar Gum, Mono And Diglycerides, Carob Bean Gum, Natural Flavor, Potassium Sorbate (To Preserve Freshness), Carrageenan, Polysorbate 80, Enzymes), Bacon Bits (Cured With Water, Salt, Sugar, Smoke Flavoring, Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite), Pasteurized Process Cheddar Cheese (Cheddar Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes), Water, Milkfat, Sodium Phosphate, Sodium Hexametaphosphate, Salt, Apocarotenal (Color), Potassium Sorbate And Natamycin (Preservatives)), Pasteurized Process Monterey Jack Cheese (Monterey Jack Cheese (Milk, Cheese Culture, Salt, Enzymes), Water, Milkfat, Sodium Phosphate, Salt, Sodium Hexametaphosphate), Modified Food Starch, Xanthan Gum, Citric Acid.

Case Specifications

GTIN	10014616789843	Case Gross Weight	14.20 LB
UPC		Case Net Weight	13.13 LB
Pack Size	1 / 13.125LB	Case L,W,H	12.38 IN, 8.38 IN, 9.44 IN
		Cube	0.57 CF
Tie x High	16 x 8		

Preparation and Cooking

Bake: Preheat Temp 350°F; Time from Frozen 44-49 min.; Time from Thawed 22-25 min.; Heat oven to 350°F. Place single layer of 24 Egg Bites on half sheet pan sprayed with no-stick cooking spray or parchment paper; cover pan tightly with foil.

Combi Heat: Time from Frozen 110 sec.; Time from Thawed 60 sec.; Place 2 bites on approved paper for oven. Preheat to 350°F Air 70% and Microwave 60%

Convection: Preheat Temp 250°F; Time from Frozen 45-50 min.; Time from Thawed 25-30 min.; Heat oven to 250°F. Place single layer of 24 Egg Bites on half sheet pan sprayed with no-stick cooking spray or parchment paper; cover pan tightly with foil.

Microwave: Time from Frozen 140-150 sec.; Time from Thawed 50-60 sec.; Place 2 bites on ungreased microwavable plate. Heat at full power (1200 watt microwave).

Steam: Place full load of heated Egg Bites in a steam table pan. Set temperature at medium. Hold up to 1 hour maximum.

Thaw: Thaw in single layer overnight in refrigerated temperatures. Refrigerated shelf life is 3 days.; Due to variance in oven regulators, heating time and temperature may require adjustment. Product should be heated to 135°F internal temperature.

Serving Suggestions

Portable, easy to hold and eat on the go.

Product Features and Benefits

A 120-Count Pack of Cage-Free Egg Bites Conveniently heat and serve Produced with certified cage-free eggs Combining bold flavors of Cheddar, Monterey Jack cheeses and bacon with our flavorful Cage- Free whole eggs

Packaging and Storage

Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification. Product will be transported and stored at a temperature of 0°F (-17.7°C) or below with the actual temperature not to exceed 10°F.

Allergens

CONTAINS:
Eggs or Egg Derivatives, Milk or Milk Derivatives, Gmo or Gmo Derivatives

Bioengineering Disclosure

Contains Bioengineering or Bioengineering Derivatives