

Omelet | Cheddar Cheese

Code	Description	Shelf Life	Pack	UPC/SSC Code
Frozen 30169	Omelet – Cheddar Cheese	210 days	48 x 99 gr	106 65079 30169 3

Ingredients

Whole Egg, Cheddar Cheese (Milk Bacterial Culture, Salt Calcium Chloride, Chymosin and/or Microbial Enzyme, Annatto), Water, Whole Milk Powder, Soybean Oil, Modified Corn Starch, Salt, Xanthan Gum, Sodium Phosphate, Citric Acid.

Description

Made from farm fresh pasteurized eggs and filled with cheddar cheese. Fully cooked half moon shape, single fold.

Application

100% yield, no waste, save time, labour and exact cost control. Centre of the plate or buffet serving.

Storage Conditions

Product must be kept frozen at $-18^{\circ}\text{C} \pm 5^{\circ}\text{C}$ ($0^{\circ}\text{F} \pm 9^{\circ}\text{F}$).

Shelf Life

210 days when stored at the recommended temperature. Thaw under refrigeration at $1-4^{\circ}\text{C}$ ($33-40^{\circ}\text{F}$) best if used within 3 days.

For best results, prepare when product is completely thawed.

Preparation Instructions

Microwave:

Heat on LOW power for 2 minutes. rotate plate. Heat on HIGH for an additional 2 minutes.

Conventional Oven:

Bake at 160°C (320°F) Heat product for 20-25 minutes.

Convection Oven:

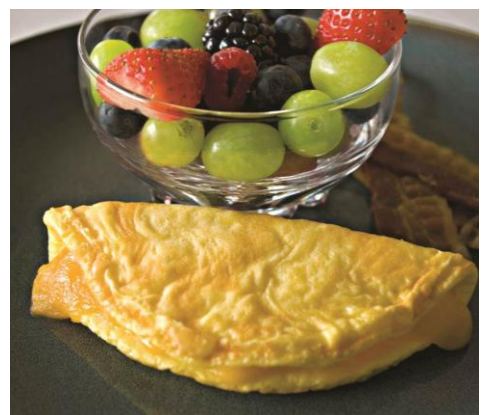
Bake at 150°C (300°F) Heat product for 20-30 minutes. Place thawed omelets on greased stainless baking sheets (spray with vegetable oil or line with parchment baking paper). Cover with aluminum foil. Check bottom side of omelets during cooking to avoid any undesirable browning.

- * Note: Due to oven variances, heating times may vary.
- * Note: Internal temperature of cooked product should be at or above 71°C (160°F)

Nutritional Information

Per 99 grams

Calories	190
Fat	14g
Saturated	6g
Trans	0g
Cholesterol	320mg
Sodium	360mg
Carbohydrate	4g
Fibre	0g
Sugars	1g
Protein	12g
Vitamin A	15%
Vitamin C	0
Calcium	10%
Iron	8%



Omelet Only