

### PRODUCT SPECIFICATION

## **Item:** Cape Cod-Style Chicken Salad

#### Free of Gluten Ingredients

Allergen information: Egg ingredients

Case coding: Expiration date

**Bio Engineered Ingredient: Mayonnaise** Shelf life: 25 days from date of manufacture **Item Code Information** Pack size. Order size. UPC

2/5 Order code: 384 UPC: 6 11140 25384 5

Ingredients: All white chicken meat, mayonnaise (canola oil, egg yolk, distilled vinegar, sugar, contains less than 2% of salt, lemon juice concentrate, natural flavor), sweetened dried cranberries (sugar, sunflower oil), celery, cider vinegar, vinegar powder, sugar, maltodextrin, cultured dextrose, sodium diacetate, nisin preparation (sodium chloride, nisin preparation), egg white lysozyme, lactic acid, sea salt, black pepper, xanthan gum and granulated garlic. \* Bio Engineered Ingredient: Mayonnaise

#### Microbial guidelines:

SPC: < 100,000 cfu/g

Salmonella species: Zero Tolerance Listeria monocytogenes : Zero Tolerance

Nutrition F Serving size	acts
Amount Per Serving Calories	360
	% Daily Value*
Total Fat 26g	33%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 350mg	15%
Total Carbohydrate 12g	4%
Dietary Fiber 0g	0%
Total Sugars 10g	
Includes 0g Added Sugars	0%
Protein 16g	32%
Vitamin D 0mcg	0%
Calcium 13mg	2%
Iron 1mg	6%
Potassium 177mg	4%
*The % Daily Value (DV) tells you how muc serving of food contributes to a daily diet. day is used for general nutrition advice.	

**Product Characteristics:** Taste, texture, smell, appearance Chicken mayonnaise sweet, creamy with crunch chunks, white with maroon.

Storage: Refrigerated temperatures 34°F-40°F



# Cape Cod-Style Chicken Salad

Packaging sizes: Plastic poly-lined

2-5# 10.9

containers per carton. Gross case weight:

12x6x7.75 126

Case dimensions: Cases per pallet:

21x6 0.4

Ti-hi: Cube:

Product to be manufactured, packaged, stored and shipped in accordance with good manufacturing procedures under the Federal Food, Drug and Cosmetic Act and shall conform to any amendments thereto.

Revised: 12/1/20