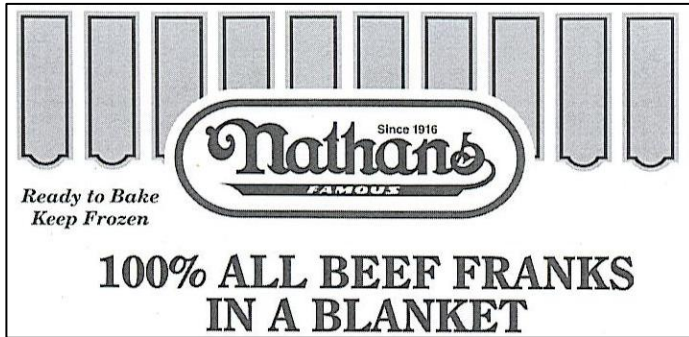


Perfection Foods Company

Philadelphia, PA 19140 ○ www.perfectionfoods.com

12CT NATHAN'S BEEF COCKTAIL FRANKS # 55100



Code: 55100
 UPC: 0-35199-55100-1
 Type: Frozen 12 Count
 Net WT: 6.048 lbs
 Pack: 12 units / case
 Assembly: 10 x 10

Item Description

12 Beef cocktail franks wrapped in puff pastry dough.

Ingredient Statement

Puff Pastry Dough: Unbleached wheat flour, water, expeller pressed non-hydrogenated vegetable oil (canola oil, palm oil), sea salt. Prepared with: Wheat flour, malted barley flour, benzoyl peroxide, niacin, iron, thiamine mononitrate, riboflavin, potassium bromate, folic acid.

Cocktail Franks: Beef, water (contains less than 2% of salt, sorbitol, sodium lactate, hydrolyzed soy, corn and wheat gluten protein, paprika, natural flavorings, sodium diacetate, sodium erythorbate, sodium nitrite).

Contains: Soy & Wheat

Cooking Instructions

Remove frozen hors d'oeuvres from plastic trays and place on non-stick baking pan ½ inch apart. For best results, place seam side down. Bake on center rack of oven approximately 15 minutes or until puff pastry is golden brown.

Conventional Oven: Pre-heat to 375°F. Bake 15-20 minutes.

Convection Oven: Preheat to 375°F. Bake 12-15 minutes.

For food safety and quality, follow cooking instructions. Product may be very hot after cooking. Cooking appliances vary in efficiency; time and/or temperature may need to be adjusted to achieve 160°F product temperature.

Not recommended for microwave.

Shelf Life: 12 months in frozen condition (-10° F)

Nutrition Facts		Cocktail Franks
Serving Size:		5 pieces (85g)
Servings per Container:		2.4
Amount per Serving		
Calories		245
Calories from Fat		160
% Daily Values*		
Total Fat	18g	28%
Saturated Fat	6g	30%
Trans Fat	0g	
Cholesterol	25mg	8%
Sodium	210mg	9%
Total Carbohydrate	13g	4%
Dietary Fiber	0g	0%
Sugars	0g	
Protein	8g	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:		
	Calories: 2,000 2,500	Vitamin A 0%
		Vitamin C 0%
		Calcium 2%
		Iron 4%
Total Fat	Less Than 65g 80g	
Sat Fat	Less Than 20g 25g	
Cholesterol	Less Than 300mg 300g	
Sodium	Less Than 2,400mg 2,400mg	
Total Carbohydrate	300g 375g	
Dietary Fiber	25g 30g	

Packing Information:

Unit UPC Code	Item	Product Code	Pieces/Unit	Units/Case	Unit Net Wt.	Unit Dimensions			Case Dimensions			Pallet Qty			
						L	W	H	L	W	H	Case Cube	Case Net Wt.	TI	HI
7-35199-55100-1															
Master UPC Code 7-35199-55101-8	Nathan's 12 CT Beef Cocktail Franks	55100	12	12	7.5 oz	7.75"	6.25"	1.25"	13"	8 1/8"	7 3/4"	0.047	5.625 lbs	10	10

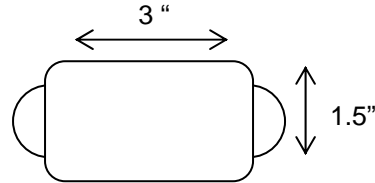
NATHAN'S 12CT BEEF COCKTAIL FRANKS # 55100

MACHINE SETTING

Cocktail Beef Franks:

Fill Weight	Air Pressure	Filling Knob	Skin Dimension	Dough Thickness	Dough Weight	Total Weight
.019 -.020	0	0	3.0 X 1.5	1.8	0.0202	0.039

Sheeter Setting: 1.8 MM and 5 steps
 Belt Speed: 1 - 1.5
 Plastic tray: 25876
 Number of Employees: 10 (6 rollers - 4 pickers)



12 COUNT COCKTAIL FRANKS PACKAGING REQUIREMENTS

- 12CT Master Carton
- 12CT Cocktail Franks Inner Box
- 12CT Cocktail Frank Trays – 25876
- 4 x 6 Master Carton Label (12 per master box)

12 Count Master Carton and Label



Label is place on master carton where you see “Product Label Here”.

NATHAN'S 12CT BEEF COCKTAIL FRANKS # 55100

Product Code Date System

XXXYPERBXXX

XXX - Julian Date
 Y - Year
 PER - Perfection
 BXXX - Batch Number

Ex: 1936PER0101

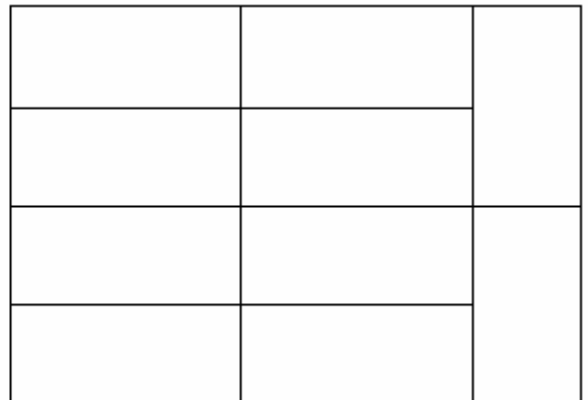
Product HI and TI

Pallets are stacked 10 per layer up to 10 layers making sure labels are facing out. Layers must be alternated until you've reached 10 layers. There are 100 cases per pallet. Finished pallets are wrapped and stored in freezer. (Rectangles represent cases and how they are stacked per layer)

First Layer

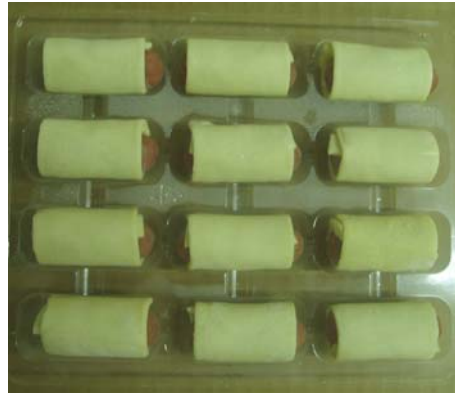


Second Layer



NATHAN'S 12CT BEEF COCKTAIL FRANKS # 55100

Products



There are 12pcs of franks per tray. Franks are placed in tray with dough seam facing down.

Microbiological Standards:

A.	Total Aerobic Plate Count	less than 100,000/g
B.	Coliform	less than 100/g
C.	Staphylococcus aureus	less than 100/g
D.	Salmonella	Negative
E.	Listeria	Negative
F.	Yeast and Mold	less than 10/g
G.	E. Coli	less than 10/g