

Sunny Fresh®

EGGS OVERLY EASY

40094-110026392

French Toast

PERFORATED, WHOLE GRAIN, CINNAMON GLAZED

Product Description

An all-time kid favorite, our Whole Grain Cinnamon Glazed French Toast now with no High Fructose Corn Syrup, artificial colors or artificial flavors! It's a thick slice of whole-grain bread dipped in egg batter and covered with a sweet cinnamon-sugar glaze.

Product Attributes

IW **F** **X** No high fructose corn syrup, artificial colors and artificial flavors.

Nutritionals

M|MA = 1.00 oz. **Eq G** = 1.50 oz.

CN 091535: Each 2.90 oz. serving of Whole Grain Cinnamon Glazed French Toast provides 1.00 oz. equivalent meat alternate and 1.50 oz. equivalent grains for the Child Nutrition Meal Pattern Requirements.

Heating Instructions



THAW:
3-5 DAYS IN CASE

Quick thaw (24 hours):
Unpack and place on sheet pans in refrigerator



PREP

• Place on sheet pan with liner or non-stick spray



HEAT:
350°F 10 MIN.

If frozen: Increase heat time to 12 minutes

INGREDIENT STATEMENT:

INGREDIENTS: Whole Wheat Bread [Whole Wheat Flour, Water, Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folate), Sugar, Wheat Gluten, Yeast, Soybean Oil, Salt, Calcium Propionate (to retard spoilage), Dough Improver: (Malted Wheat Flour, Enzymes, and 2% or less of Ascorbic Acid)], French Toast Batter (Whole Egg, Sugar, Salt), Cinnamon Sugar Glaze [Sugar, Vegetable Shortening (Soybean Oil and Fully Hydrogenated Soybean Oil), Soybean Oil, Ground Cinnamon, Sunflower Lecithin, Salt, Natural Flavor, Citric Acid]. CONTAINS: EGGS, WHEAT

IW = INDIVIDUALLY WRAPPED **F** = FROZEN **X** = FREE FROM **EqG** = EQUIVALENT GRAINS



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Commodity Code: 100047

Product Specifications

UPC/GTIN	10038057400945
Distributed	Frozen
Shelf Life	270 Days Frozen
Servings per Case	110
Pack Size	110/2.9 oz.
Net Weight	19.93 lbs.
Gross Weight	21.68 lbs.
Box Dimensions	16.35" x 13.22" x 12.69"
Cube	1.59 Cubic Ft
Pallet	9 Tie X 6 High (54 boxes)
Material Pack Type	Individually Wrapped
CN Labeled	Yes
Religious Designation	None

Nutrition Facts

Serving Size	2.9 oz.	
Calories Per Serving	210	
		% Daily Value
Total Fat	7g	9%
Saturated Fat	2.5g	13%
Trans Fat	0g	
Cholesterol	125mg	42%
Sodium	310mg	13%
Total Carbohydrates	29g	11%
Dietary Fiber	2g	7%
Total Sugars	9g	
Added Sugars	8g	16%
Protein	8g	

Vit. D 0% • Calcium 4% • Iron 10% • Potassium 2%

**For more information, visit us at
sunnyfresh.com or call 1-800-872-3447.**

Order today by contacting your
Cargill Sales Representative.



40094

ENTRÉE ESSENTIALS®

French Toast Sticks

Whole Grain
Cinnamon Glazed

ITEM NO: 110026392



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Palitos de Pan Tostado Francés Grano Integral Glaseado Canela

INGREDIENTS: Whole Wheat Bread (Whole Wheat Flour, Water, Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folate), Sugar, Wheat Gluten, Yeast, Soybean Oil, Salt, Calcium Propionate (to retard spoilage), Dough Improver (Malted Wheat Flour, Enzymes, and 2% or Less of Ascorbic Acid)), French Toast Batter (Whole Egg, Sugar, Salt), Cinnamon Sugar Glaze (Sugar, Vegetable Shortening (Soybean Oil and Fully Hydrogenated Soybean Oil), Soybean Oil, Ground Cinnamon, Sunflower Lecithin, Salt, Natural Flavor, Citric Acid). CONTAINS: EGGS, WHEAT.

Each 2.90 oz. serving of Whole Grain Cinnamon Glazed French Toast provides 1.00 oz. equivalent meat alternate and 1.50 oz. equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 10-14).



KEEP FROZEN FULLY COOKED

110/2.9 oz Servings NET WT 19.93 lbs



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For the most up-to-date nutritional information, please visit us at www.sunnyfresh.com
or call 1-800-USA-EGGS (872-3447)

CN CONTRIBUTION

Each 2.9 oz serving of Whole Grain Cinnamon Glazed French Toast provides 1.00 oz. equivalent meat alternate and 1.50 oz. equivalent grains for the Child Nutrition Pattern Requirements.

CN 091535

Alan G. Artner

09/27/18