

National Food Corporation

ADVANTAGE

Pasteurized & Homogenized Egg product
FROZEN



ADVANTAGE USAGE: Scrambled Eggs, Omelets, Custards, Quiche, Flans, Frittatas, Cakes, Cookies, Sweet Dough's, Pastries, Egg Noodles, and Breads



INGREDIENTS: Whole Eggs with Citric Acid

FEATURES:

- Replaces shell eggs in most preparations
- Available Frozen
- Ready to use
- Reduced product loss
- Reduced labor preparation costs
- Consistent solids
- Blends easily with other ingredients
- Microbiologically safe
- Pasteurized to insure Salmonella negative product
- Pre-blended consistency

PACKAGING:

- Unit 6/5lbs.
- Gross weight 32 lbs.
- Net Weight 30lbs.
- Case Cube 0.8
- Case Dimensions 9.5" x 13.2" X11.5"
- Palletized 13 per layer/ 4 layers per pallet
- Servings/Unit 192
- Serving Size 2.5oz.

CONVERSION TABLE:

Large Egg	Weight	Measure
One Egg	1.75oz.	3 Tablespoons
10 Eggs	1lb. 1.75oz.	2 Cups
12 Eggs	1lb. 5.5oz.	2.5 Cups
25 Eggs	2lbs. 13oz.	1 Quart, 1.25 Cups
50 Eggs	5lbs. 8oz.	2 Quarts, 2.5 Cups



STORAGE:

- Keep ADVANTAGE frozen.
- Use ADVANTAGE within 5 days of thawing.

NUTRITION Per 100g:	ADVANTAGE
<i>Protein</i>	11.95g
<i>Calories (K cal)</i>	148 K cal
<i>Fat</i>	10.2 g
<i>Saturated Fat</i>	3.15g
<i>Carbohydrates</i>	1.05g
<i>Sodium</i>	133mg

ANALYSIS:

- Egg Solids 24.2% ± 0.2%
- pH 7.3 ± 0.5
- Color Light Yellow
- Standard plate count 5,000 org. /gram maximum
- Coliform 10 org. / gram maximum
- Yeast & Mold 10 org. / gram maximum
- Salmonella Negative: USDA Method