

# National Food Corporation *E.Z. WHIP WHITES*

Pasteurized Liquid or Frozen Product



**Whip Whites USAGE:** Cakes, Cookies, Pastries (as wash or binder), Muffins, Angel Food, Sponge Cakes, Meringues, Tortes, Candies, Macaroons, Soufflés, Surimi



**INGREDIENTS:** Fresh Egg Whites, Sodium Citrate and Triethyl Citrate as whipping agents, Xanthan Gum for foam satiability

## FEATURES:

- Ready to use (liquid)
- Extended shell life (frozen)
- Reduced product loss, 100% Yield
- Reduced labor preparation
- Consistent solids
- Blends easily with other ingredients
- Microbiologically safe
- Pasteurized to insure Salmonella negative product
- Uniform performance

## ANALYSIS:

- Total Solids 11.0% ± 0.2%
- pH 8.8 ± 0.5 (10% solution)
- Color Normal Translucent
- Standard plate count 5,000 org. /gram maximum
- Coliform 10 org. / gram maximum
- Yeast & Mold 10 org. / gram maximum
- Salmonella Negative: USDA Method

Nutrition Per 100g:	E.Z. Whip Whites
<i>Protein</i>	<i>9.8 g</i>
<i>Calories (K cal)</i>	<i>47 K cal</i>
<i>Fat</i>	<i>0 g</i>
<i>Saturated Fat</i>	<i>0 g</i>
<i>Carbohydrates</i>	<i>1.07 g</i>
<i>Sodium</i>	<i>158 mg</i>
<i>Cholesterol</i>	<i>0 mg</i>

## Packing: Plastic Tubs

- Unit 30 lb. 6/5lbs.
- Gross weight 32 lbs. 32 lb.
- Net Weight 30lbs. 30lb.
- Case Cube 0.7 0.8

## STORAGE:

Liquid egg product should be stored at 34°F–38°F.  
Store Frozen Egg Product at 0°F.

Large Shell	Weight	Measure
10 Whites	11.50 oz.	1 1/4 Cup, 2 Tbsp.
12 Whites	14 oz.	1 1/2 Cup, 2 Tbsp.
14 Whites	1 lb.	2 Cups less 2 Tbsp.

**THAWING (Frozen):** Place frozen EZ Whip Whites in cooler for 2 to 3 days prior to use. Shake occasionally during thawing period and stir prior to use for best results. Once thawed, keep under refrigeration and use within 21 days.