

National Food Corporation

E.Z. EGG BLEND

Pasteurized & Homogenized
Frozen Product

E.Z. EGG BLEND USAGE: Scrambled Eggs for steam table presentation, extended or delayed service. (8/4lb. "Cook-in-bag" Product)

INGREDIENTS: Whole Eggs, Corn Oil, Citric Acid, Xanthan Gum

FEATURES:

- Retards greening and weeping
- No salt added
- Homogenized for stabilization of emulsion
- Easy to use
- Extend shelf life
- 100% yield
- Reduced labor preparation cost
- Consistent solids
- Blends easily with other ingredients
- Reduced storage
- Microbiologically safe
- Pasteurized to insure a salmonella negative product
- Uniform performance
- Lower serving cost
- 8/4 lb. "Cook-In-Bag":

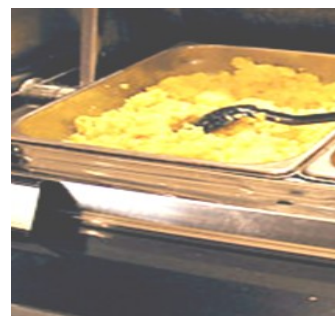
No thawing needed before use.

No equipment cleanup required.

Maintains serving temperature for up to 4 hours away from heat

ANALYSIS:

- Total Solids 24.2% ± 0.2%
- pH 6.5 ± 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
- Staph Negative



Packing:

Cook-In-Bag

Plastic Tub

- | | | |
|----------------|--------|---------|
| • Unit | 8/4lb. | 4/8 lb. |
| • Gross weight | 35lb. | 35lb. |
| • Net Weight | 32lb. | 32lb. |
| • Case Cube | .81 | .81 |

Nutrition Per 100g:	EZ Egg Blend
Protein	11.9g
Calories (K cal)	151 K cal
Fat	10.4 g
Saturated Fat	3.17 g
Carbohydrates	1.11 g
Sodium	134 mg
Cholesterol	430 mg

STORAGE: Store E.Z. EGG BLEND Frozen Product at zero degrees Fahrenheit.

THAWING: Place frozen 4/8 lb. container in the cooler for 2 to 3 days prior to use. For best results, shake occasionally during thawing period and stir prior to use. Once thawed, keep under refrigeration and use within 5 days. * * 8/4 Lb. "Cook -In- Bag" requires no thawing prior to preparation.