

# National Food Corporation

# Organic Whole Egg

Pasteurized Liquid and Frozen Product



**WHOLE EGG USAGE:** Egg Noodles, Breads, Scrambled Eggs, Omelets, Custards, Quiches, Flans, Frittatas, Cakes, Cookies, Sweet Dough, Pastries, Muffins

**INGREDIENTS:** **Certified Organic Whole Egg**

## FEATURES:

- Ready to Use (Liquid)
- Extended Shelf Life (Frozen)
- Reduced product loss
- Reduced labor preparation cost
- Reduced refrigerated storage
- Consistent Solids
- Blends easily with other ingredients
- Microbiologically Safe
- Pasteurized to insure Salmonella Negative Product
- Pre-blended consistency

## 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

**No Cages**  
**No Stimulants**  
**No Hormones**  
**No Steroids**  
**All Vegetarian Diet**

**No Animal fats or By-Products**  
**Locally Produced and Distributed**



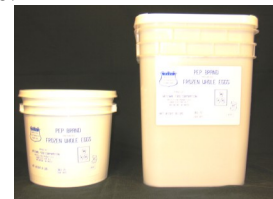
## CONVERSION TABLE:

Large Shell Eggs	WEIGHT	MEASURE
One Egg	1¾ oz.	3 Tbsp.
10 Eggs	1 lb. 1¾ oz.	2 Cups
12 Eggs	1 lb. 5½ oz.	2½ Cups
25 Eggs	2 lbs. 13 oz.	1 Qt. 1¼ Cups
50 Eggs	5 lbs. 8 oz.	2 Qt. 2½ Cups

## Packaging: Plastic Tub

- Unit 30lb. \* 4/8 lb.
- Gross weight 32lb. 34lb.
- Net Weight 30lb. 32lb.
- Case Cube .7 .8

\* 30lb. Plastic tubs include inside liner.  
 \* Liquid product available in larger sizes.



**STORAGE:** Store frozen product at 0°F or below and liquid product at 34° to 38°F.

**THAWING:** Place Frozen Whole Eggs in the refrigerator for 2 to 3 days prior to use. Shake occasionally during the thawing period. Stir prior to use for best results. Once thawed, keep under refrigeration and use within 5 days.

Nutrition Per 100g:	Organic Whole Eggs
<b>Protein</b>	<b>11.95g</b>
<b>Calories (K cal)</b>	<b>148 K cal</b>
<b>Fat</b>	<b>10.2 g</b>
<b>Saturated Fat</b>	<b>3.15g</b>
<b>Carbohydrates</b>	<b>1.05g</b>
<b>Sodium</b>	<b>133mg</b>
<b>Cholesterol</b>	<b>432 mg</b>