

# National Food Corporation



**PEPTEX USAGE:** Sweet Doughs, Cakes, Custards, Doughnuts, Pastries, Cheesecakes, French Style Ice Cream, Egg Nog

**INGREDIENTS:** Whole Eggs, Egg Yolks, Corn Syrup, Salt

**FEATURES:**

- Frozen: extended shelf life advantage
- Approximately 2 yolks per white
- 100% Yield
- Reduced labor preparation cost
- Consistent solids
- Blends easily with other ingredients
- Reduced refrigerated/frozen storage space
- Microbiologically safe
- Pasteurized to insure Salmonella negative product
- Uniform performance

**ANALYSIS:**

- Total Solids 31.0% ± 0.2%
- pH 6.5 ± 0.5
- Color Dark 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



**PACKAGING: Plastic Tubs**

- Unit 30lb.
- Gross weight 32lb.
- Net Weight 30lb.
- Case Cube .7
- Drums, Totes, and Tankers available

<b>Nutrition Per 100g:</b>	<b>PEPTEX</b>
<i>Protein</i>	<i>12.4 g</i>
<i>Calories (K cal)</i>	<i>225 K cal</i>
<i>Fat</i>	<i>15.6 g</i>
<i>Saturated Fat</i>	<i>4.79 g</i>
<i>Carbohydrates</i>	<i>7.55 g</i>
<i>Sodium</i>	<i>139 mg</i>
<i>Cholesterol</i>	<i>659 mg</i>

**STORAGE:** Store frozen product at 0°F or below .

**THAWING:** Place frozen PEPTEX container 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 5 days.