

# National Food Corporation

## PLAIN EGG WHITES

Pasteurized Liquid or Frozen



**Plain Egg White USAGE:** Cakes, Cookies, Pastries (as a wash or a binder), Muffins, Angel Food, Sponge Cakes, Soufflés, Surimi, Meringues, Tortes, and Candies

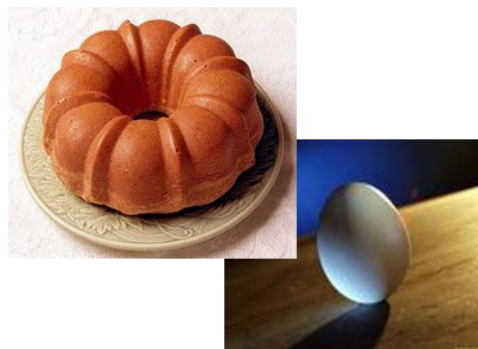
**INGREDIENTS:** Egg Whites

### FEATURES:

- Ready to Use (Liquid)
- Extended Shelf Life (Frozen)
- 100% Yield
- Reduced labor preparation cost
- Consistent solids
- Blends easily with other ingredients
- Microbiologically safe
- Pasteurized to insure Salmonella negative p
- Uniform performance

### ANALYSIS:

- Egg 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



### CONVERSION TABLE:

Large Shell Eggs	WEIGHT	MEASURE
10 Whites	11.5 oz.	1¼ Cup, 2 Tbsp
12 Whites	14 oz.	1.5 Cup, 2 Tbsp.
14 Whites	1lb.	2 Cups less 2 Tbsp.

PACKAGING:	Plastic	Frozen Only	
		Tubs	Cartons
• Unit	30lb. *	4/8 lb.	6/5 lb.
• Gross weight	32lb.	34lb.	32lb.
• Net Weight	30lb.	32lb.	30lb.
• Case Cube	.7	.8	.7

\* 30lb. Plastic tubs include inside liner.

\* Drums, Totes, and Tankers available

Nutrition Per 100g:	Plain Egg Whites
<b>Protein</b>	<b>9.8 g</b>
<b>Calories (K cal)</b>	<b>47 K cal</b>
<b>Fat</b>	<b>0 g</b>
<b>Saturated Fat</b>	<b>-</b>
<b>Carbohydrates</b>	<b>1.05 g</b>
<b>Sodium</b>	<b>158 mg</b>
<b>Cholesterol</b>	<b>0 mg</b>

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

**THAWING:** Place Frozen Plain Egg Whites in the refrigerator or cooler.