

# National Food Corporation

# Salted Yolks

Pasteurized Liquid or Frozen Product



**Salted Yolk Usage:** Manufacturing of Mayonnaise and Salad Dressing

**INGREDIENTS:** Egg Yolks, 10% ± 0.2% Salt Added

## FEATURES:

- Liquid: ready to use
- Frozen: extended shelf life
- 100% yield
- Reduced labor preparation costs
- Consistent solids
- Blends easily with other ingredients
- Reduced refrigerated storage
- Microbiologically safe
- Pasteurized to insure Salmonella negative product
- Uniform performance
- Maintains product integrity in thawed and fresh liquid form

Nutrition Per 100g:	Salt Yolk
<b>Protein</b>	<b>14 g</b>
<b>Calories (K cal)</b>	<b>274 K cal</b>
<b>Fat</b>	<b>23 g</b>
<b>Saturated Fat</b>	<b>7.03 g</b>
<b>Carbohydrates</b>	<b>1.6g</b>
<b>Sodium</b>	<b>3780 mg</b>
<b>Cholesterol</b>	<b>955mg</b>

Egg Yolks	WEIGHT	MEASURE
10 Yolks	7¼ oz.	¾ Cup
12 Yolks	8½oz.	¾ Cup, 2 Tbsp.
22 Yolks	1 lb.	2 Cups less 2 Tbsp.

## ANALYSIS:

- Total Solids 48.7% ± 0.2%
- pH 6.5 ± 0.5
- Color Dark Yellow
- Standard Plate Count 5,000 org. /gram max
- Coliform 10 org. / gram max
- Yeast & Mold 10 org. / gram max
- Salmonella Negative: USDA Method
- Staph Negative

## Packaging: Plastic Tub: Liquid

- Unit 30lb. \*
- Gross weight 32lb.
- Net Weight 30lb.
- Case Cube .7

\* Liquid product available in larger sizes.

## Packaging: Plastic Tub: Frozen

- Unit 30lb.
- Gross weight 32lb.
- Net Weight 30lb.
- Case Cube .7

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

**THAWING:** Place Frozen Salt Yolks 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.