

# National Food Corporation

## ***SALTEX***

Pasteurized Liquid or Frozen Product



**USAGE:** Manufacturing of Mayonnaise and Salad Dressing

**Item ID**

- Frozen #592360
- Liquid #591340
- Frozen Cage-Free #599520

**FEATURES:**

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

**INGREDIENTS:**

Component	Salt	Whole	Yolk
Batch - Lbs	100	700	200
Batch =100 %	10.00%	70.00%	20.00%

**ANALYSIS:**

- **Total Solids** 48.7% ± 0.2%
- **pH** 6.5 ± 0.5
- **Color** Dark Color
- **Standard plate count** 5,000 org. /gram maximum
- **Coliform** 10 org. / gram maximum
- **Yeast & Mold** 10 org./ gram maximum
- **Salmonella** Negative: USDA Method

Nutrition Per 100g:	Saltex
<b>Protein</b>	<b>11.5 g</b>
<b>Calories (K cal)</b>	<b>164 K cal</b>
<b>Fat</b>	<b>12.3 g</b>
<b>Saturated Fat</b>	<b>.97 g</b>
<b>Carbohydrates</b>	<b>.97 g</b>
<b>Sodium</b>	<b>.03 mg</b>
<b>Cholesterol</b>	<b>517 mg</b>



**Packing: Plastic Tub**

- Unit 30lb. 4/8lb.
- Gross weight 32lb. 34lb.
- Net Weight 30lb. 32lb.
- Case Cube .7 .8
- Drums, Totes, and Tankers available

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

**THAWING:** Place Frozen Product container in cooler or refrigerator for 2 to 3 days prior to use. Shake occasionally during thaw period and stir prior to use for best results. Once thawed, keep under refrigeration and use within 5 days.