

National Food Corporation

SUGAR YOLK

Pasteurized Liquid and Frozen Product



SUGAR YOLK USAGE: Sweet Dough's, Cake Mixes, Doughnut Mixes, Pound Cake, French Style Ice Creams, Egg Nogs, Salad Dressings

INGREDIENTS: Fresh Egg Yolks, 10% ± 0.2% Sugar Added

FEATURES:

- Frozen: extended shelf life advantage
- 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 48.7% ± 0.2%
- Fat 17.9% minimum
- 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



Packing: Plastic Tub

- Unit 30 lb. 4/8 lb.
- Gross weight 32 lb. 34 lb.
- Net Weight 30 lb. 32 lb.
- Case Cube 0.7 0.8

Nutrition Per 100g:	Sugared Yolk
Protein	13.8 g
Calories (K cal)	307 K cal
Fat	22.75 g
Saturated Fat	6.97 g
Carbohydrates	10.8 g
Sodium	67 mg
Cholesterol	959 mg

STORAGE: Store Frozen Sugar Yolk at 0°F and Liquid Sugar Yolk at 34°F to 38°F.

THAWING: Place frozen egg yolk in a cooler of refrigerator 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.