

National Food Corporation

Whole Eggs

Pasteurized Liquid and Frozen Product



WHOLE EGG USAGE: Egg Noodles, Breads, Scrambled Eggs, Omelets, Custards, Quiches, Flans, Frittatas, Cakes, Cookies, Sweet Dough, Pastries, Muffins

INGREDIENTS: Whole Eggs

FEATURES:

- **Ready to Use (Liquid)**
- **Extended Shelf Life (Frozen)**
- Reduced product loss
- Reduced labor preparation cost
- Reduced refrigerated storage
- Consistent Solids
- Blends easily with other ingredients
- Microbiologically Safe
- Pasteurized to insure Salmonella Negative Product
- Pre-blended consistency

ANALYSIS:

- Egg Solids 24.2% ± 0.2%
- pH 7.3 ± 0.5
- Color Light Yellow
- 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
One Egg	1¾ oz.	3 Tbsp.
10 Eggs	1 lb. 1¾ oz.	2 Cups
12 Eggs	1 lb. 5½ oz.	2½ Cups
25 Eggs	2 lbs. 13 oz.	1 Qt. 1¼ Cups
50 Eggs	5 lbs. 8 oz.	2 Qt. 2½ Cups

Packaging: Plastic Tub

- | | | |
|----------------|---------|------------------|
| • Unit | 30lb. * | 6/5 lb. (Frozen) |
| • Gross weight | 32lb. | 32lb. |
| • Net Weight | 30lb. | 30lb. |
| • Case Cube | 0.7 | 0.8 |

* 30lb. Plastic tubs include inside liner.
* Liquid product available in larger sizes.

Nutrition Per 100g:	Whole Eggs
Protein	11.95g
Calories (K cal)	148 K cal
Fat	10.2 g
Saturated Fat	3.15g
Carbohydrates	1.05g
Sodium	133mg
Cholesterol	432 mg

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

THAWING: Place Frozen Whole Eggs 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.