

**MICHAEL
FOODS** INC.

Real Eggs. With Real Advantages.

Papetti's®

Still need to crack? We have a safer solution. 

Refrigerated Liquid Eggs vs. Traditional Shell Eggs

With Papetti's® liquid eggs, you still get real, classic, from-the-shell eggs. We've simply taken those eggs and cracked them for you. Plus, they are pasteurized and conveniently packaged to reduce the stress on your kitchen and increase your peace of mind!



Papetti's® Liquid Eggs

VS

Traditional Shell Eggs



Taste

Real Eggs!
So they taste like real eggs.

Real Eggs!
So they taste like real eggs.

Convenience

Always Ready to Use. No Cracking. No Mess!
Ready to pour straight from the cooler.

Shelf Life of Up to 98 Days
Last over 3 times longer than shell eggs.

Condensed Packaging (i.e. Cartons & Bags)
Requires only 1/3 the cooler space vs. shell eggs.

Safe & Efficient Operating Procedures
Pasteurized eggs allow you to quickly move from one task to the next without having to deal with time consuming safety procedures.

Ready-to-Go Options
Choose from whole eggs, whites, yolks and scrambled egg mixes!

Cracking Required. Mess Likely.
Cracking and stirring takes up precious time.

Shelf Life of Up to 30 Days
Constantly having to worry about inventory.

Bulky Cases of Flats & Cartons
Requires considerably more cooler space.

Tedious Safe-Handling Procedures & Breakage
Sanitizing stations, washing hands & changing gloves all slow down prep. Pooling eggs is restricted. Not to mention, dropped, cracked & rotten eggs.

One Option to Start with Every Time
Requires cracking, separating, whisking, and more.

Savings

Save Time. Save Money.
It takes just one minute to pour the equivalent of 30 dozen eggs.*

Ship-Ready Packaging
Arrives intact so you can use every last drop.

Stable Pricing
Budget planning is much easier with an agreed price.

Takes Time. Takes Money.
It takes 20 minutes to crack 30 dozen eggs.*

Egg Shells are Fragile
Lost product due to broken eggs. Plus, up to 1/5 of a shell egg is discarded during cracking (shell and egg residue).*

Volatile Pricing
Shell egg prices fluctuate significantly.

Safety

Increased Food Safety
Pasteurized so you know you're serving the safest eggs possible!
Cracking and processing utilize the preventative HACCP system to provide safe food of the highest quality.
Sterilized and aseptic packaging furthers the safety of our products.

Higher Risk of Pathogens, Food Poisoning & Health Code Violations
1 egg in every 20,000 has traces of salmonella (1 egg in every 56 cases).**
Cross-contamination can occur, transferring any bacteria that might be present on shell eggs to other surfaces and foods.
Pathogens, like salmonella, are undetectable to your employees.

For ordering, information, or customer service assistance, call **1-800-328-5474** or visit **www.michaelfoods.com**

*MFI Internal Time-Yield Audit, 1 case of Papetti's = 2/20lb bags
**The U.S. Centers for Disease Control and Prevention; Assumes 30 doz/case

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Real Eggs. With Real Advantages.

Had it with cracking?
We have an extremely
simple solution.



Pasteurized Shell Eggs vs. Traditional Shell Eggs

With Davidson's® eggs, you can give your customers the versatile culinary excellence of eggs prepared any style with peace of mind. Serve soft scrambled, sunny side up, or poached—even raw as in Hollandaise sauce and Caesar salad dressing. Just look for the **P**



**Davidson's®
Pasteurized Shell Eggs**

VS

Traditional Shell Eggs



The Pasteurized Shell Egg Advantage

Real Eggs!

So they taste like real eggs.

Increased Food Safety

Patented egg pasteurization process reduces the risk of Salmonella in eggs and helps prevent cross-contamination.

Safe & Efficient Operating Procedures

Pasteurized eggs allow you to quickly move from one task to the next without having to deal with time consuming safety procedures.

Safe for All Menu Applications

Due to the pasteurization process, you can serve poached eggs with runny yolks, Caesar salad and more without food safety concerns.

Extended Shelf Life

Double the shelf life of standard shell eggs - up to 60 days total!

Prep Time Convenience

Take up to four hours to prep once removing from the cooler, without having to worry about food safety.

Stable Pricing

Budget planning is much easier with an agreed price.

Real Eggs!

So they taste like real eggs.

Higher Risk of Pathogens, Food Poisoning

1 egg in every 20,000 has traces of salmonella (1 egg in every 56 cases).**

Tedious Safe-Handling Procedures

Sanitizing stations, washing hands & changing gloves all slow down prep. Plus, pooling eggs poses a serious safety risk and potential code violation.

Undercooking Poses Safety Risk

Certain recipes call for undercooked eggs (i.e. poached eggs, sauces and salad dressings), which may contain Salmonella.

Standard Shelf Life

Typical shell eggs should be used in 30 days or less.

Prep Time Constrained

Cannot sit at ambient room temperatures. Must be prepared immediately.

Volatile Pricing

Shell egg prices fluctuate significantly.

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