

**MICHAEL
FOODS** INC.

Why Liquid Eggs?

When it comes to eggs, Value-Added Refrigerated Liquid Eggs offer a convenient, food safe alternative to Traditional Shell Eggs with consistent pricing and supply.

Our Liquid Eggs contain the same proportions of egg yolk to egg white as standard shell eggs, so making the switch is easy and accurate. Calculate the savings with our [Egg Cost Comparison](#).

Real
Eggs.
Real
Advantages.



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.

*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

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

SHELL EGG CONVERSION GUIDE

OF SHELL EGGS

MEASURE

LIQUID WHOLE, BLEND & EGG SUBSTITUTES^{^*}

1 Large or 1 Medium	3 Tablespoons
1 Large	1/4 Cup
2 Medium	1/3 Cup
2 Large or 3 Medium	1/2 Cup
3 Large	2/3 Cup
5 Large or 6 Medium	1 Cup
10 Large or 11 Medium	2 Cups
9 Large or 10 Medium	1 Pound
18 Large or 20 Medium	2 Pounds
45 Large or 50 Medium	5 Pounds
182 Large or 202 Medium	20 Pounds
272 Large or 302 Medium	30 Pounds

LIQUID EGG WHITES

1 Large Egg White	2 Tablespoons
2 Large Egg Whites	1/4 Cup
3 Large Egg Whites	1/3 Cup
5 Large Egg Whites	2/3 Cup
7 Large Egg Whites	1 Cup
10 Large Egg Whites	1 1/3 Cups
12 Large Egg Whites	1 2/3 Cups
14 Large Egg Whites	1 Pound
28 Large Egg Whites	2 Pounds
69 Large Egg Whites	5 Pounds
275 Large Egg Whites	20 Pounds
412 Large Egg Whites	30 Pounds

OF SHELL EGGS

MEASURE

LIQUID EGG YOLKS

1 Large Egg Yolk	1 Tablespoon
2 Large Egg Yolks	2 Tablespoons
3 Large Egg Yolks	1/4 Cup
4 or 5 Large Egg Yolks	1/3 Cup
9 or 10 Large Egg Yolks	2/3 Cup
11 Large Egg Yolks	3/4 Cup
13 or 14 Large Egg Yolks	1 Cup
21 or 22 Large Egg Yolks	1 1/2 Cups
27 Large Egg Yolks	1 Pound
53 Large Egg Yolks	2 Pounds
133 Large Egg Yolks	5 Pounds
534 Large Egg Yolks	20 Pounds
800 Large Egg Yolks	30 Pounds

HARD COOKED EGGS

Approximately 46 Eggs	5 lb. Bag Hard Cooked Eggs
Approximately 91 Eggs	10 lb. Pail Hard Cooked Eggs
Approximately 227 Eggs	25 lb. Pail Hard Cooked Eggs

[†]Approximation based upon all large eggs being used.

Any apparent volume equivalency discrepancies are due to the range of shell eggs weights provided by the USDA grading standards (e.g. Large eggs are defined as weighing 50 grams and Medium eggs weighing 45 grams).

^{*}For consistent recipe performance, weighing the amount of egg used is recommended whether using shell or liquid — since shell eggs vary in liquid weight.

[^]Based upon substituting a shell egg in recipes. Blends and Egg Substitutes may affect recipe performance due to water in the products.