

**MICHAEL
FOODS** INC.

Dried Egg Products to Optimize Your Baked Goods



You work hard on your formulations, so why not take advantage of an **ingredient** that **works just as hard for you...** Dried Egg Products from Michael Foods!



Perfecting Ingredients to Maximize Results

Reduce Costs

- Cold storage space is costly as are refrigerated trucks. Save on both with a product that can be shipped and stored at ambient temperatures.

Enhanced Functionality

- From high-whip whites to whole eggs blended with sugar, we've got the right format for any formula.

Higher Quality Ingredients

- Enhances the quality of your baked goods with higher moisture retention, better structural stability, and improved texture overall.

Less Waste. More Time.

- With an extended shelf life of up to 540 days, aged product and just-in-time deliveries can be troubles you'll never have to worry about again.

For ordering, information, or customer service assistance,
call 952-258-4000 or visit michaelfoods.com.

Dried Egg Products

Dried Whole Eggs

Whole eggs bring leavening and structure along with humectancy to ensure baked goods with uniform crumb structure and retained moistness. Great for cakes, tarts, and muffins.

ITEM CODE	PRODUCT DESCRIPTION	INGREDIENTS	PACK SIZE	NET WEIGHT	GROSS WEIGHT	SHELF LIFE
46025-41003-00	Dried Plain Whole Egg	Whole Eggs	1/50 Lb Box	50 Lbs	55.021 Lbs	540 days
14616-41302-00	<i>Cage-Free</i> Dried Plain Whole Egg	Whole Eggs	1/50 Lb Box	50 Lbs	55.021 Lbs	540 days
46025-41102-00	Dried Free Flow Whole Egg Sodium Silicoaluminate	Whole Eggs, Less Than 2% Sodium Silicoaluminate added as an anticaking agent	1/50 Lb Box	50 Lbs	55.021 Lbs	540 days
14616-41100-00	<i>Cage-Free</i> Dried Free Flow Whole Egg Sodium Silicoaluminate	Whole Eggs, Less Than 2% Sodium Silicoaluminate added as an anticaking agent	1/50 Lb Box	50 Lbs	55.021 Lbs	540 days



Dried Egg Whites

Egg whites are excellent at incorporating air into baked goods which leads to stable, tall peaks on meringues! Egg whites also are excellent foam stabilizers, helping you create light and airy structures.

ITEM CODE	PRODUCT DESCRIPTION	INGREDIENTS	PACK SIZE	NET WEIGHT	GROSS WEIGHT	SHELF LIFE
46025-40001-00	Egg Whites	Egg Whites	1/50 Lb Box	50 Lbs	55.021 Lbs	540 days
14616-40303-00	<i>Cage-Free</i> Egg Whites	Eggs Whites	1/50 Lb Box	50 Lbs	55.021 Lbs	540 days
46025-40102-00	High-Whip Egg Whites Sodium Lauryl Sulfate	Egg Whites, Sodium Lauryl Sulfate (as a whipping agent).	1/50 Lb Box	50 Lbs	55.021 Lbs	540 days
14616-23100-00	<i>Cage-Free</i> High-Whip Egg Whites Sodium Lauryl Sulfate	Egg Whites, Sodium Lauryl Sulfate (as a whipping agent).	1/50 Lb Box	50 Lbs	55.021 Lbs	540 days



Dried Yolks

Egg yolks are essential for emulsification, creating a consistent richness and texture for your sponge cakes, pies, donuts, and more! Great for use within sponge cakes, pies, and donuts.

ITEM CODE	PRODUCT DESCRIPTION	INGREDIENTS	PACK SIZE	NET WEIGHT	GROSS WEIGHT	SHELF LIFE
46025-42001-00	Dried Plain Yolk	Plain Yolk	1/50 Lb Box	50 Lbs	55.021 Lbs	540 days
14616-42300-00	<i>Cage-Free</i> Dried Plain Yolk	Plain Yolk	1/50 Lb Box	50 Lbs	55.021 Lbs	540 days
46025-42101-00	Dried Free Flow Yolk	Egg Yolks, Less Than 2% Sodium Silicoaluminate added as an anticaking agent	1/50 Lb Box	50 Lbs	55.021 Lbs	540 days
14616-42100-00	<i>Cage-Free</i> Dried Free Flow Yolk	Egg Yolks, Less Than 2% Sodium Silicoaluminate added as an anticaking agent	1/50 Lb Box	50 Lbs	55.021 Lbs	540 days



PrimeX

Whole egg blended with sugar for improved functionality in baking.

ITEM CODE	PRODUCT DESCRIPTION	INGREDIENTS	PACK SIZE	NET WEIGHT	GROSS WEIGHT	SHELF LIFE
46025-00702-00	PrimeX W, Whole Egg, Sugar	Whole Eggs, Sugar	1/50 Lb Box	50 Lbs	55.021 Lbs	540 days



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