

**MICHAEL
FOODS** INC.

Enzyme Modified Egg Yolks

From unbreakable sauces to full-bodied baked goods, our **Enzyme Modified Egg Yolk** products will enhance performance while managing formula costs!

Available in a variety of formats - **Refrigerated & Frozen Liquid or Dried** - to ensure your formulas and processes can take advantage of these **Value-Added Egg Solutions!**



Perfecting Ingredients to Maximize Results

Enhanced Emulsification

- Our enzyme modified yolks prevent oil from separating even under extreme temperatures.

Reduced Inclusion Rates

- With increased functionality, you can get more from less... by up to 25%.

Cleaner Label

- Eliminates the need to add additional emulsifiers and gums, creating a shorter, cleaner label.

Storage Selection

- Choose from both refrigerated totes or frozen liquid tubs to maximize flexibility and shelf life.

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

Enzyme Modified Egg Yolks



Frozen Emulsa

ITEM CODE	PRODUCT DESCRIPTION	INGREDIENTS	PACK SIZE	NET WEIGHT	GROSS WEIGHT	SHELF LIFE
46025-12589-00	Frozen <i>Emulsa</i> 10KR with Salt	Egg Yolk, Salt, Phospholipase	1/30 Lb Tub (w/Liner)	30 lbs.	32.87 lbs.	365 days
14616-52402-00	Cage-Free Frozen <i>Emulsa</i> 10KR with Salt	Egg Yolk, Salt, Phospholipase	1/30 Lb Tub (w/Liner)	30 lbs.	32.87 lbs.	365 days

Refrigerated Emulsa

ITEM CODE	PRODUCT DESCRIPTION	INGREDIENTS	PACK SIZE	NET WEIGHT	GROSS WEIGHT	SHELF LIFE
46025-83500-00	Liquid <i>Emulsa</i> 10 EMLY with Salt	Egg Yolk, Salt, Phospholipase	1/2500 Lb Tote	2,500 lbs	2,725 lbs.	42 days



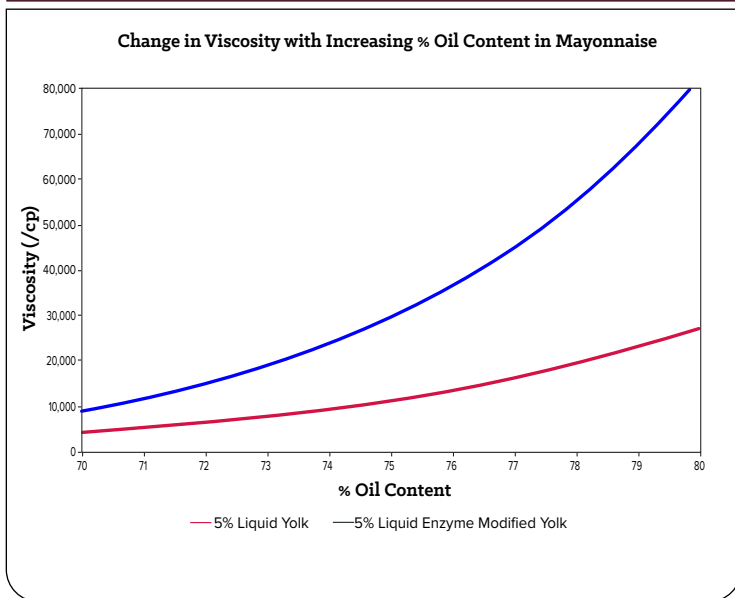
Dried OvaMay

ITEM CODE	PRODUCT DESCRIPTION	INGREDIENTS	PACK SIZE	NET WEIGHT	GROSS WEIGHT	SHELF LIFE
46025-85082-00	Dried <i>OvaMay</i>	Egg Yolks, Phospholipase, Sodium Silicoaluminate	1/50 Lb Box	50 lbs.	55.02 lbs.	540 days



Real Egg Yolks with Real Advantages

Mayo Oil Reduction Analysis



Utilizing enzyme modified egg yolk creates a significantly stronger bond between oil droplets and water, preventing them from separating. As a result, both egg and oil usage can be reduced to achieve the same viscosity at a lower cost.

Mayo Stability Analysis



The enzymatic process modifies the phospholipids found in egg yolk to generate lyso-phospholipids. These lyso-phospholipids lead to emulsions with superior heat stability - they won't break even at retort temperatures.

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