

# 14616-50000-00 - Papetti's® Cage-Free Frozen Liquid Whites with Triethyl Citrate and Guar Gum, 1/30 Lb Tub

Cage Free Cholesterol Free & Fat Free egg whites already separated and conveniently packaged. This saves time and labor by avoiding the hassle, mess and waste of separating out egg whites. To ensure safety for customers, it is pasteurized while maintaining nutritious quality. Triethyl Citrate (TEC) added as a whipping agent. Guar Gum helps omelets and other applications hold their shape.



Brand: Papetti's®

## **Nutrition Facts**

296 servings per container

Serving size 46.00 gm ( 3 tbs ) (46g)

**Amount per serving** 

### Calories

Vitamin D 0mcg 0%

advice.

25

Calcium 3mg 0%

	% Daily Value*	
Total Fat 0g	0%	
Saturated Fat 0g	0%	
Trans Fat 0g		
Cholesterol 0mg	0%	
Sodium 75mg	3%	
Total Carbohydrate 0g	0%	
Dietary Fiber 0g	0%	
Total Sugars 0g		
Includes 0g Added Sugars	0%	
Protein 5g		

Iron 0mg 0%	•	Potassium 75mg 2%		
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet.				

Nutritional/Diet Claims: Gluten Free, Vegetarian, Kosher YES-OU ORTHODOX UNION

2,000 calories a day is used for general nutrition

#### Ingredients

Egg Whites, Guar Gum, And Triethyl Citrate

#### **Case Specifications**

GTIN	10014616500004	Case Gross Weight	32.54 LB
UPC		Case Net Weight	30 LB
Pack Size	1 / 30LB	Case L,W,H	10.03 IN, 10.03 IN, 13.40 IN
Shelf Life	365 Days	Cube	0.78 CF
Tie x High	20 x 3		

#### **Preparation and Cooking**

Preparation instructions not specified for this product.

#### **Serving Suggestions**

Healthier low fat & low cholesterol alternatives to whole eggs such as scrambled eggs, soufflés, omelets and burritos/wraps. Great for whipping egg whites for countless baking and pastry applications or for adding protein to smoothies.

#### **Packaging and Storage**

Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification. Product will be transported and stored at a temperature of 0°F (-17.7°C) or below with the actual temperature not to exceed 10°F (-12.2°C). If the product temperature deviates from this specification for any amount of time, the shelf life may be shortened or the product functionality may be affected.

#### **Allergens**

**CONTAINS:** 

Eggs or Egg Derivatives