



14616-50100-00 - Abbotsford Farms®  
 American Humane Certified Cage Free Frozen  
 Liquid Whites with Triethyl Citrate and Guar  
 Gum, 6/5 Lb Cartons



NULL

Brand: Abbotsford Farms®

# Nutrition Facts

294 servings per container  
**Serving size 46.00 gm ( 3 tbsp ) (46g)**

**Amount per serving**  
**Calories 25**

**% Daily Value\***

<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
<i>Trans</i> Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 75mg	<b>3%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugars	<b>0%</b>

<b>Protein</b> 5g	
Vitamin D %	Calcium 3mg 0%
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. 2,000 calories a day is used for general nutrition advice.

## Ingredients

Egg Whites, Guar Gum, And Triethyl Citrate

## Case Specifications

GTIN	10014616501001	Case Gross Weight	32.41 LB
UPC		Case Net Weight	30 LB
Pack Size	6 / 5LB	Case L,W,H	13.06 IN, 8.75 IN, 10.88 IN
Shelf Life	365 Days	Cube	0.72 CF
Tie x High	15 x 5		

## Preparation and Cooking

**Griddle Fry:** Apply cooking oil or non-stick spray to the skillet or griddle surface. Pour desired amount of eggs into skillet or griddle over medium heat (250-275°F). To scramble: as eggs begin to set, gently scrape the bottom and sides of the pan to create soft, fluffy curds. Continue gently scraping the pan every 10-15 seconds. Do not stir constantly or the eggs will break into tiny curds. Cook until eggs are set but still moist. Remove cooked eggs from pan, residual heat in the pan can dry and toughen the eggs. For filled omelets: as eggs begin to set, top with filling, loosen edges of omelet and fold in half.; Due to variance in equipment, heating time and temperature may require adjustment. Product should be heated to 165°F (74°C) internal temperature.

**Thaw:** To ensure adequate thawing, remove cartons from case and place in refrigerator, not to exceed 40°F (4.4°C). Space cartons to allow for air movement. Thaw, unopened, in refrigerator for 2-5 days.; Shake thawed carton well. Pour contents into cambro or large bowl and whisk with a wire whisk to obtain a homogeneous egg whites. Refrigerate unused portion once thawed and use within 3 days. Do not refreeze.

**Unknown:** Use whenever egg white is required in formulations and recipes for baking. Use to make protein drinks and smoothies.

## 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

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