



14616-52100-00 - Papetti's® Cage-Free Frozen Liquid Egg Yolks with 10% Sugar, 6/5 Lb Cartons

American Humane Certified Cage Free real egg yolks already separated and conveniently packaged. This saves time and labor by avoiding the hassle and mess and waste of separating out egg yolks. To ensure safety for customers, it is pasteurized while maintaining nutritious quality. 10% sugar added for sweetener applications.

Brand: Abbotsford Farms®



Nutrition Facts

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

Amount per serving
Calories 140

% Daily Value*

Total Fat 11g 14%

Saturated Fat 3.5g **18%**

Trans Fat 0g

Cholesterol 410mg 137%

Sodium 30mg 1%

Total Carbohydrate 5g 2%

Dietary Fiber 0g **0%**

Total Sugars 5g

Includes 5g Added Sugars **10%**

Protein 6g

Vitamin D 2.5mcg 15% • Calcium 60mg 4%

Iron 1.9mg 10% • Potassium 50mg 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 Yolks, Sugar

Case Specifications

GTIN	10014616521009	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

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.; Pour contents into cambro or large bowl and whisk with a wire whisk to obtain a homogeneous egg yolk. Refrigerate unused portion once thawed. Use salted yolk within 15 days and sugared yolk within 10 days. Do not refreeze.

Unknown: Use whenever yolk is required in formulations and recipes.

Serving Suggestions

Great for recipes that call for raw or undercooked eggs, such as custards, sauces: crème anglaise, mayonnaise, hollandaise, carbonara sauce and Caesar salad. Bakery applications: crème brulee, sponge cakes, chiffon, pastry cream, French vanilla ice cream, mousses, and Boston cream pie.

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, Sulphites or Sulphite Derivatives, Gmo or Gmo Derivatives

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