



14616-54200-00 - Papetti's® Cage-Free Frozen Liquid Traditional Scramble Egg Mix, 6/5 Lb Cook-In-Bag

American Humane Certified Cage Free real liquid eggs with everything you need for classic scrambled eggs conveniently packaged. This saves time and labor by avoiding the hassle and mess of cracking shell eggs. To ensure safety for customers, it is pasteurized while maintaining nutritious quality. Cook and hold fluffy scrambled eggs right in the bag - ideal for catering and buffets.

Brand: Papetti's®



Nutrition Facts

110 servings per container
Serving size 124.00 gm (1/2 cup) (124g)

Amount per serving
Calories 140

% Daily Value*

Total Fat 9g	12%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 345mg	115%
Sodium 160mg	7%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 0g Added Sugars	0%

Protein 12g

Vitamin D 1.9mcg 10%	•	Calcium 80mg 6%
Iron 1.7mg 10%	•	Potassium 190mg 4%

* 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.

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

Ingredients

Whole Eggs, Whey, Skim Milk, Xanthan Gum, Citric Acid, 0.12% Water Added As Carrier For Citric Acid.

Case Specifications

GTIN	10014616542004	Case Gross Weight	31.19 LB
UPC		Case Net Weight	30 LB
Pack Size	6 / 5LB	Case L,W,H	14.88 IN, 13 IN, 6.69 IN
Shelf Life	365 Days	Cube	0.75 CF
Tie x High	9 x 8		

Preparation and Cooking

Simmer: Time from Frozen 50-80 minutes; Time from Thawed 30-45 minutes; Select stock pot large enough for water to float bag(s) to be cooked. Fill Vessel 3/4 full with water. Heat to simmer. Immerse bag(s) in water, adjust heat to maintain low simmer (180-190° F) DO NOT BOIL. Stir water and bag(s) occasionally (every 5 minutes) to assure uniform thawing and cooking. Remove bag(s) from vessel when cooked to desired texture. Knead bag(s) vigorously to break up cooked mass. Store unopened bag(s) in pans covered without heat. Eggs will stay hot up to 1.5 hours. Caution - Additional cooking takes place when held. Water Temperature and number of bags - will vary cooking times. Cook times are for 1-3 bags. To serve, slit bag(s).

Steam: Time from Frozen 55-70 minutes; Time from Thawed 40-55 minutes; Preheat the steamer. Place individual bags in a single layer in steamer pan; do not cover. For the best result, bag should be kneaded every 10-15 minutes to ensure uniform thawing and even cooking. Knead the bag again once cooked to break the structure before serving.

Thaw: To ensure adequate thawing, remove bags from case and place in refrigerator, not to exceed 40°F (4.4°C) Space bags to allow for air movement. Thaw, unopened, in refrigerator for 2-5 days. Shake thawed bag well. Cook per instructions. Do not refreeze.; Convection / Conventional Oven Do not use as a source of heat. This is not recommended per the bag manufacturer. Due to variance in equipment, heating time and temperature may require adjustment. Product should be heated to 165°F (74°C) internal temperature.

Serving Suggestions

Egg dishes, omelets, bakes and strata, quiches, scrambled eggs, burritos/wraps, French toast, egg wash for standard breading procedure. Makes a great adhesive when working with pasta like ravioli.

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, Milk or Milk Derivatives