



14616-90000-00 - Abbotsford Farms® American Humane Certified Cage Free, Refrigerated Liquid No Fat, No Cholesterol Egg Product, 15/2 Lb Cartons

Real Cage-Free Cholesterol Free & Fat Free egg whites with additional vitamins and minerals for a healthier alternative to traditional whole eggs 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. All shell eggs used in the production of this product shall be produced according to American Humane Certified standards and in compliance with American Humane Certified's "Standards and Practices for Laying Hens (Cage Free)".

Brand: Abbotsford Farms®

Nutrition Facts

300 servings per container

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

Amount per serving

Calories 25

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Polyunsaturated Fat 0g

Monounsaturated Fat 0g

Cholesterol 0mg **0%**

Sodium 100mg **4%**

Total Carbohydrate 0g **0%**

Dietary Fiber 0g **0%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

Protein 5g

Vitamin D 0.4mcg 2% • Calcium 90mg 6%

Iron 0.7mg 4% • Potassium 74mg 2%

Thiamin 0.05mg 4%

Riboflavin 0.4mg 30%

* 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, Halal

Ingredients

Egg Whites (98%), Water, Natural Flavor, Sodium Hexametaphosphate, Guar Gum, Xanthan Gum, Color (Includes Beta Carotene). Vitamins And Minerals: Calcium Sulfate, Vitamin a Palmitate, Iron (Ferric Orthophosphate), Vitamin E (Alpha-Tocopherol Acetate), Vitamin D3, Zinc Sulfate, Calcium Pantothenate, Vitamin B12, Vitamin B1 (Thiamine Mononitrate), Vitamin B6 (Pyridoxine Hydrochloride), Vitamin B2 (Riboflavin), Folic Acid.

Case Specifications

| | | | |
|-------------------|----------------|--------------------------|----------------------------|
| GTIN | 10014616900002 | Case Gross Weight | 32.85 LB |
| UPC | | Case Net Weight | 30 LB |
| Pack Size | 15 / 2LB | Case L,W,H | 15.06 IN, 9.06 IN, 9.56 IN |
| Shelf Life | 98 Days | Cube | 0.76 CF |
| Tie x High | 13 x 5 | | |

Preparation and Cooking

Bake: Preheat Temp 325°F; Preheat commercial conventional oven. Line a 2 1/2" deep, half size hotel pan with a high temperature pan liner. Spray liner with non-stick cooking spray. Pour 2-32 oz cartons of liquid egg product into prepared pan. Bake uncovered at 325°F for 50 minutes. Carefully remove from oven and stir. Continue baking for 10 minutes or until set. Stir.

Bake: Preheat Temp 350°F; Preheat commercial conventional oven. Line a 2 1/2" deep, half size hotel pan with a high temperature pan liner. Spray liner with non-stick cooking spray. Pour 2-32 oz cartons of liquid egg substitute into prepared pan. Bake uncovered at 350°F for 45 minutes. Carefully remove from oven and stir. Continue baking for 10 minutes or until set. Stir.

Bake: Spray a 10" non-stick skillet with no-stick cooking spray. Preheat pan over medium heat for 1 minute. Add 2 cups (1/2 of a 32 oz carton) of Liquid Egg Substitute, cook over medium heat, scraping pan and stirring frequently for about 5 minutes or until set. Promptly remove cooked eggs from pan.

Convection: Preheat Temp 300°F; Preheat commercial convection oven. Line a 2 1/2" deep, half size hotel pan with a high temperature pan liner. Spray liner with non-stick cooking spray. Pour 2-32 oz cartons of liquid egg product into prepared pan. Cover tightly with aluminum foil. Bake in 300°F convection oven on full fan for 45 minutes. Carefully remove from oven and stir. Cover and continue baking for 5-10 minutes or until set. Stir.

Convection: Preheat Temp 325°F; Preheat commercial convection oven. Line a 2 1/2" deep, half size hotel pan with a high temperature pan liner. Spray liner with non-stick cooking spray. Pour 2-32 oz cartons of liquid egg product into prepared pan. Cover tightly with aluminum foil. Bake in 325°F convection oven on full fan for 30 minutes. Carefully remove from oven and stir. Cover and continue baking for 10 minutes or until set. Stir.

Griddle Fry: Preheat Temp 325° - 350°F; Preheat griddle, spray generously with non-stick cooking spray or pour 1 oz of oil or butter oil onto the griddle. Pour 1-32 oz carton of the liquid egg product onto the griddle and stir frequently with spatula until eggs are set. About 1 minute 20 seconds to 1 minute 30 seconds. Promptly remove cooked eggs from the griddle. Hold hot up to one hour maximum.

Microwave: Spray a Cambro or microwave safe 1/3 hotel pan with non-stick cooking spray. Pour 1-32 oz carton of liquid egg product, cover, and microwave on High for 5 minutes. Stir. Continue cooking, covered, on High for 3-5 additional minutes. Remove from microwave. Stir. Cover and let stand for 2 minutes or until eggs are set. (1000 watt microwave).

Steam: Line a 2 1/2" deep half size hotel pan with a high temperature pan liner, spray liner with non-stick cooking spray. Pour 2-32 oz cartons of liquid egg product into prepared pan. Cover tightly with foil. Place in steamer set on full steam and cook for 25-35 minutes or until eggs are set. Check after 25 minutes. Remove from steamer and stir.; 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

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 at a temperature of 33°F - 40°F (1°C - 4°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 damaged. Product may spoil in the form of lumps with eventual gelation and/or gas production if stored at more than 40°F (4°C). Product must be stored in a refrigerated environment at a temperature of 33°F - 40°F (1°C - 4°C). If the product temperature deviates from this specification for any amount of time, product functionality may be damaged. Separation and/or gelation may occur if the product is frozen. Product may spoil in the form of lumps with eventual gelation. Do not freeze this product.

Allergens

CONTAINS:

Eggs or Egg Derivatives, Sulphites or Sulphite Derivatives