



46025-15259-00 - Papetti's® Frozen Low Fat, No Cholesterol Liquid Egg Substitute, 15/2 Lb Cartons

Real 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.

Brand: Papetti's®



Nutrition Facts

300 servings per container

Serving size 46.00 gm (3.00 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 85mg 4%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 5g

Vitamin D 0.9mcg 4% • Calcium 200mg 15%

Iron 0.8mg 4% • Potassium 70mg 2%

Thiamin 0.1mg 10%

Riboflavin 0.6mg 40%

* 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, Kosher YES-OU ORTHODOX UNION

Ingredients

Egg Whites, Contains 1% Or Less of the Following: Guar Gum, Color (Beta Carotene*, Annatto), Salt, Xanthan Gum, Natural Flavor, Milk Type Flavor (Sunflower Oil*, Natural Flavor), Vegetarian Chicken Broth Type Flavor (Yeast Extract, Natural Flavor, Canola Oil*). Vitamins And Minerals: Calcium Carbonate, Calcium Sulfate, Iron (Ferric Orthophosphate), Vitamin E (Alpha Tocopherol Acetate), Zinc Sulfate, Calcium Pantothenate, Vitamin B12, Vitamin B2 (Riboflavin), Vitamin B1 (Thiamine Mononitrate), Vitamin B6 (Pyridoxine Hydrochloride), Folic Acid, Biotin, Vitamin D3. *Adds a Negligible Amount of Fat.

Case Specifications

GTIN	10746025152597	Case Gross Weight	32.85 LB
UPC		Case Net Weight	30 LB
Pack Size	15 / 2LB	Case L,W,H	15.06 IN, 9.25 IN, 9.63 IN
Shelf Life	365 Days	Cube	0.78 CF
Tie x High	13 x 5		

Preparation and Cooking

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 product 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: 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: 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

A healthier way to make scrambled eggs, omelets, frittatas, quiches, and more.

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:

Celery or Celery Derivatives, Eggs or Egg Derivatives