



# 46025-42101-00 - Papetti's® Dried Yolk Free Flow, 1/50 Lb Box

Dried for convenient storage, long shelf life, easy blending, and use. Ensures free flowing product that will be easier to manage and pass easily through machinery during manufacturing.

Brand: Papetti's®



## Nutrition Facts

1 servings per container

**Serving size** 100.00 GM ( 100 g ) (100g)

	Per Serving		Per 100gr	
<b>Calories</b>	<b>650</b>		<b>650</b>	
	% DV*		% DV*	
<b>Total Fat</b>	56g	<b>72%</b>	56g	<b>72%</b>
Saturated Fat	19g	<b>95%</b>	19g	<b>95%</b>
<i>Trans</i> Fat	0g		0g	
<b>Cholesterol</b>	2,165mg	<b>722%</b>	2,165mg	<b>722%</b>
<b>Sodium</b>	240mg	<b>10%</b>	240mg	<b>10%</b>
<b>Total Carbohydrate</b>	2g	<b>1%</b>	2g	<b>1%</b>
Dietary Fiber	0g	<b>0%</b>	0g	<b>0%</b>
Total Sugars	0g		0g	
Incl. Added Sugars	0g	<b>0%</b>	0g	<b>0%</b>
<b>Protein</b>	34g		34g	
Vitamin D	13mcg	70%	13mcg	70%
Calcium	293mg	25%	293mg	25%
Iron	11mg	60%	11mg	60%
Potassium	265mg	6%	265mg	6%

\* 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 Claims:** Gluten Free, Vegetarian, Kosher YES-OU ORTHODOX UNION, Halal

### Ingredients

Egg Yolks, Less Than 2% Sodium Silicoaluminate Added As An Anticaking Agent

### Case Specifications

<b>GTIN</b>	10746025421013	<b>Case Gross Weight</b>	55.02 LB
<b>UPC</b>		<b>Case Net Weight</b>	50 LB
<b>Pack Size</b>	1 / 50LB	<b>Case L,W,H</b>	19.19 IN, 15.31 IN, 12.88 IN
<b>Shelf Life</b>	540 Days	<b>Cube</b>	2.19 CF
<b>Tie x High</b>	6 x 5		

### Preparation and Cooking

Preparation instructions not specified for this product.

### Serving Suggestions

Use in any application that requires egg yolks such as: Confectionary (sponge, layer, cream and snack cakes, pie fillings, cookies, yeast raised donuts). Muffins, breads, pasta, mayonnaise, dressings, and beverages. Use in any application that requires whole eggs and a darker end product such as: Muffins, breads, pasta, and beverages. Also, to be used in any instance where machinery requires smaller particles to avoid residue build up.

### Packaging and Storage

Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification. The product can be distributed at ambient temperatures. Prolonged storage at high temperatures, however, may reduce the functional shelf life of the product. It is recommended that the product be stored in a cool, dry environment. Ambient storage is acceptable, but prolonged storage at high temperatures may reduce the functional shelf life of the product.

### Allergens

**CONTAINS:**  
Eggs or Egg Derivatives