

46025-50100-00 - Papetti's® Frozen Liquid Egg Whites with Triethyl Citrate and Guar Gum, 6/5 Lb Cartons

Real egg whites already separated and 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. Triethyl Citrate (TEC) added as a whipping agent. Guar Gum helps omelets and other applications hold their shape. 5 lb. cartons are easier to handle than larger bulk packages, but still create less waste than smaller containers.



Brand: Papetti's®

Nutrition Facts

294 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

Cholesterol 0mg **0%**

Sodium 75mg **3%**

Total Carbohydrate 0g **0%**

Dietary Fiber 0g **0%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

Protein 5g

Vitamin D % • Calcium 3mg 0%

Iron 0mg 0% • Potassium 75mg 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.

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

Ingredients

Egg Whites, Guar Gum, And Triethyl Citrate

Case Specifications

GTIN	10746025501005	Case Gross Weight	32.41 LB
UPC		Case Net Weight	30 LB
Pack Size	6 / 5LB	Case L,W,H	13 IN, 9.13 IN, 10.88 IN
Shelf Life	365 Days	Cube	0.75 CF
Tie x High	15 x 5		

Preparation and Cooking

Griddle Fry: Apply cooking oil or non-stick spray to the skillet or griddle surface. Pour desired amount of eggs into skillet or griddle over medium heat (250-275°F). To scramble: as eggs begin to set, gently scrape the bottom and sides of the pan to create soft, fluffy curds. Continue gently scraping the pan every 10-15 seconds. Do not stir constantly or the eggs will break into tiny curds. Cook until eggs are set but still moist. Remove cooked eggs from pan, residual heat in the pan can dry and toughen the eggs. For filled omelets: as eggs begin to set, top with filling, loosen edges of omelet and fold in half.; Due to variance in equipment, heating time and temperature may require adjustment. Product should be heated to 165°F (74°C) internal temperature.

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.; Shake thawed carton well. Pour contents into cambro or large bowl and whisk with a wire whisk to obtain a homogeneous egg whites. Refrigerate unused portion once thawed and use within 3 days. Do not refreeze.

Unknown: Use whenever egg white is required in formulations and recipes for baking. Use to make protein drinks and smoothies.

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 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