



46025-51203-00 - Papetti's® Frozen Liquid Whole Eggs with Citric Acid, 6/5 Lb Cook-in-Bags

Real whole eggs already cracked and 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. Citric acid added to maintain color of eggs when cooked. Cook and hold eggs right in the bag - ideal for catering and buffets.



Brand: Papetti's®

Nutrition Facts

296 servings per container
Serving size 46.00 gm (3 tbs) (46g)

Amount per serving
Calories 70

% Daily Value*

Total Fat 4.5g	6%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 170mg	57%
Sodium 65mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%

Protein 6g

Vitamin D 1mcg 6%	•	Calcium 26mg 2%
Iron 1mg 6%	•	Potassium 63mg 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

Whole Egg, Citric Acid, 0.15% Water Added As Carrier For Citric Acid. Citric Acid Added To Preserve Color.

Case Specifications

GTIN	10746025512032	Case Gross Weight	32.21 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 min; Time from Thawed 30-45 min; 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).

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.; 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

Use most anywhere you would use eggs. Scrambled eggs, omelets, quiches, pancakes, crepes or countless baking applications, sauces, and dressings.

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