



46025-65987-00 - Papetti's® Frozen Plain Whole Eggs with 24.2% Solids, 6/5 Lb Cartons

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. Higher Solids for improved functionality in baking. 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 tbsp) (46g)

Amount per serving
Calories 70

% Daily Value*

Total Fat 4.5g	6%
Saturated Fat 1.5g	8%
<i>Trans</i> Fat 0g	
Cholesterol 180mg	60%
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 27mg 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 Claims: Gluten Free, Vegetarian, Kosher YES-OU ORTHODOX UNION

Ingredients

Whole Eggs

Case Specifications

GTIN	10746025659874	Case Gross Weight	32.84 LB
UPC		Case Net Weight	30 LB
Pack Size	6 / 5LB	Case L,W,H	13.13 IN, 8.81 IN, 11 IN
Shelf Life	365 Days	Cube	0.74 CF
Tie x High	15 x 5		

Preparation and Cooking

Griddle Fry: Apply cooking oil or 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 whole egg/scrambled egg mix. Refrigerate unused portion once thawed and use within 3 days. Do not refreeze.

Unknown: Use whenever whole egg is required in formulations and recipes.

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