



## Nutrition Facts

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

Amount per serving  
**Calories 70**

% Daily Value\*

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

### 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/Diet Claims:** Gluten Free, Vegetarian,  
Kosher YES-OU ORTHODOX UNION

## Ingredients

Whole Eggs, Citric Acid, 0.15% Water (Added As Carrier For Citric Acid), Xanthan Gum, Guar Gum

## Case Specifications

GTIN	10746025812507	Case Gross Weight	33.34 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	98 Days	Cube	0.78 CF
Tie x High	13 x 5		

## Preparation and Cooking

**Bake:** Preheat 10" non-stick skillet over medium heat for 1 minute. Add 16 oz or 2 cups of the liquid egg product, cook over medium heat, scraping pan and stirring frequently for 5 minutes or until set. Promptly remove cooked eggs from pan.

**Bake:** Preheat Temp 350°F; Preheat oven. Line a 2 1/2" deep, half size hotel pan with 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 oven. Line a 2 1/2" deep, half size hotel pan with 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 5 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 the 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 5 minutes or until set. Stir.

**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 the 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 10 minutes or until set. Stir.

**Griddle Fry:** Preheat Temp 325° - 350°F; Preheat griddle, pour 1 oz of oil or butter oil onto the griddle. Pour 1-32 oz carton or 4 cups of liquid egg product onto the griddle and stir frequently with spatula until eggs are set. About 1 minute 10 seconds to 1 minute 20 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 32 oz or 4 cups of liquid egg product, cover, and microwave on High for 5 minutes. Stir. Continue cooking, covered, on High for 3 minutes. Remove from microwave. Stir. Cover and let stand for 1 minute 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 20-40 minutes or until eggs are set. Check after 20 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

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 at a temperature of 33°F - 40°F (1°C - 4°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 damaged. Product may spoil in the form of lumps with eventual gelation and/or gas production if stored at more than 40°F (4°C). Product must be stored in a refrigerated environment at a temperature of 33°F - 40°F (1°C - 4°C). If the product temperature deviates from this specification for any amount of time, product functionality may be damaged. Separation and/or gelation may occur if the product is frozen. Product may spoil in the form of lumps with eventual gelation. Do not freeze this product.

## Allergens

### CONTAINS:

Eggs or Egg Derivatives