



14616-41100-00 - Abbotsford Farms®
American Humane Certified Cage Free Dried
Free Flow Whole Egg, 1/50 Lb Box

Certified Cage-Free eggs Dried for convenient storage, long shelf life, easy blending and use. Free Flow added to ensure free flowing product that will be easier to manage and pass easily through machinery during manufacturing

Brand: Abbotsford Farms®



Nutrition Facts

1 servings per container
Serving size 100.00 gm (100 g) (100g)

	Per Serving		Per 100gr	
Calories	580		580	
	% DV*		% DV*	
Total Fat	39g	50%	39g	50%
Saturated Fat	13g	65%	13g	65%
<i>Trans</i> Fat	0g		0g	
Polyunsaturated Fat	8g		8g	
Monounsaturated Fat	15g		15g	
Cholesterol	1,540mg	513%	1,540mg	513%
Sodium	630mg	27%	630mg	27%
Total Carbohydrate	3g	1%	3g	1%
Dietary Fiber	0g	0%	0g	0%
Total Sugars	1g		1g	
Incl. Added Sugars	0g	0%	0g	0%
Protein	49g		49g	
Vitamin D	8mcg	40%	8mcg	40%
Calcium	230mg	20%	230mg	20%
Iron	9mg	20%	9mg	20%
Potassium	527mg	10%	527mg	10%

* 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 Eggs, Less Than 2% Sodium Silicoaluminate Added As An Anticaking Agent

Case Specifications

GTIN	10014616411003	Case Gross Weight	55.02 LB
UPC		Case Net Weight	50 LB
Pack Size	1 / 50LB	Case L,W,H	19.44 IN, 15.63 IN, 13.38 IN
Shelf Life	540 Days	Cube	2.35 CF
Tie x High	6 x 5		

Preparation and Cooking

Preparation instructions not specified for this product.

Serving Suggestions

Use in any application that requires whole egg such as: Baking (sponge, layer, cream and snack cakes, pie fillings, cookies, muffins, and breads). Pasta, Mayonnaise, and Dressings Use where free flowing powder is required to manage and easily pass through machinery during manufacturing.

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