



**14616-52100-00 - Abbotsford Farms®**  
**American Humane Certified Cage Free Frozen**  
**Liquid Egg Yolks with 10% Sugar, 6/5 Lb**  
**Cartons**



American Humane Certified Cage Free real egg yolks already separated and conveniently packaged. This saves time and labor by avoiding the hassle and mess and waste of separating out egg yolks. To ensure safety for customers, it is pasteurized while maintaining nutritious quality. 10% sugar added for sweeter applications.

Brand: Abbotsford Farms®

# Nutrition Facts

294 servings per container  
**Serving size 46.00 gm ( 3 tbsp ) (46g)**

**Amount per serving**  
**Calories 140**

**% Daily Value\***

<b>Total Fat</b> 11g	<b>14%</b>
Saturated Fat 3.5g	<b>18%</b>
<i>Trans</i> Fat 0g	
Polyunsaturated Fat 2g	
Monounsaturated Fat 4g	
<b>Cholesterol</b> 410mg	<b>137%</b>
<b>Sodium</b> 30mg	<b>1%</b>
<b>Total Carbohydrate</b> 5g	<b>2%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 5g	
Includes 5g Added Sugars	<b>10%</b>

**Protein** 6g

Vitamin D 2mcg 10%	•	Calcium 55mg 4%
Iron 2mg 10%	•	Potassium 50mg 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.

## Ingredients

Egg Yolks, Sugar

## Case Specifications

GTIN	10014616521009	Case Gross Weight	32.41 LB
UPC		Case Net Weight	30 LB
Pack Size	6 / 5LB	Case L,W,H	13.06 IN, 8.75 IN, 10.88 IN
Shelf Life	365 Days	Cube	0.72 CF
Tie x High	15 x 5		

## Preparation and Cooking

**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.; Pour contents into cambro or large bowl and whisk with a wire whisk to obtain a homogeneous egg yolk. Refrigerate unused portion once thawed. Use salted yolk within 15 days and sugared yolk within 10 days. Do not refreeze.

**Unknown:** Use whenever yolk is required in formulations and recipes.

## Serving Suggestions

Great for recipes that call for raw or undercooked eggs, such as custards, sauces: crème anglaise, mayonnaise, hollandaise, carbonara sauce and Caesar salad. Bakery applications: crème brulee, sponge cakes, chiffon, pastry cream, French vanilla ice cream, mousses, and Boston cream pie.

## 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, Sulphites or Sulphite Derivatives, Gmo or Gmo Derivatives

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