



46025-15088-00 - Papetti's® Refrigerated Liquid Traditional Scrambled Egg Mix, 15/2 Lb Cartons

Real liquid eggs with everything you need for classic scrambled eggs conveniently packaged.

Brand: Papetti's®



Nutrition Facts

105 servings per container
Serving size 124.00 gm (1/2 cup) (124g)

Amount per serving
Calories 140

% Daily Value*

Total Fat 9g	12%
Saturated Fat 3g	15%
<i>Trans</i> Fat 0g	
Cholesterol 345mg	115%
Sodium 150mg	7%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 12g	
Vitamin D 2mcg 10%	• Calcium 76mg 6%
Iron 2mg 10%	• Potassium 188mg 4%

* 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, Whey, Skim Milk, Xanthan Gum, Citric Acid, 0.12% Water Added As Carrier For Citric Acid. Citric Acid Added To Preserve Color.

Case Specifications

GTIN	10746025150883	Case Gross Weight	32.85 LB
UPC		Case Net Weight	30 LB
Pack Size	15 / 2LB	Case L,W,H	15.13 IN, 9.06 IN, 9.63 IN
Shelf Life	98 Days	Cube	0.76 CF
Tie x High	13 x 5		

Preparation and Cooking

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 60 minutes. Carefully remove from oven and stir. Continue baking for 5 minutes or until set. Stir.

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 10" non-stick skillet over medium heat for 1 minute. Add 2 cups (1/2 of a 32 oz carton) 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.

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.

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 35 minutes. Carefully remove from oven and stir. Cover and continue baking for 5 minutes or until set. Stir.

Griddle Fry: Preheat Temp 325° - 350°F; Preheat griddle, spray generously with non-stick cooking spray or pour 1 oz of oil or butter oil onto the griddle. Pour 1-32 oz carton of the liquid egg product onto the griddle and stir frequently with spatula until eggs are set. About 1 minute 20 seconds to 1 minute 30 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 1-32 oz carton of liquid egg product, cover, and microwave on High for 5 minutes. Stir. Continue cooking, covered, on High for 3-5 additional minutes. Remove from microwave. Stir. Cover and let stand for 2 minutes 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 25-40 minutes or until eggs are set. Check after 25 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

Egg dishes, omelets, bakes and strata, quiches, scrambled eggs, burritos/wraps, French toast, egg wash for standard breading procedure. Makes a great adhesive when working with pasta like ravioli.

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, Milk or Milk Derivatives