

46025-41102-00 - Papetti's® Dried Whole Egg Free Flow, 1/50 Lb Box

Dried for convenient storage, long shelf life, easy blending and use. Ensures free flowing product that will be easier to manage and pass easily through machinery during manufacturing.



Brand: Papetti's®

Nutrition Facts

1 servings per container Serving size 100.00 gm (100 g) (100g) Per Serving Per 100gr 580 580 % DV* % DV* Your Fat 39g 50% Saturated Fat 13g 65% Trans Fat 0g 0g

Total Fat	3	9g	50%	39g	50%
Saturated Fat	1	3g	65%	13g	65%
Trans Fat	0	g		0g	
Cholesterol	1	,540mg	513%	1,540mg	513%
Sodium	6	30mg	27%	630mg	27%
Total Carbohydrate	3	g	1%	3g	1%
Dietary Fiber	0	g	0%	0g	0%
Total Sugars	1	g		1g	
Incl. Added Sugars	0g		0%	0g	0%
Protein	4	9g		49g	
Vitamin D		8mcg	40%	8mcg	40%
Calcium		230mg	20%	5 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 Ϊ¿1⁄2

Ingredients

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

Case Specifications

10746025411021	Case Gross Weight	55.02 LB			
	Case Net Weight	50 LB			
1 / 50LB	Case L,W,H	19.31 IN, 15.44 IN, 13.13 IN			
540 Days	Cube	2.26 CF			
6 x 5					
	10746025411021 1 / 50LB 540 Days	10746025411021 Case Gross Weight Case Net Weight 1 / 50LB Case L,W,H 540 Days			

Preparation and Cooking

Preparation instructions not specified for this product.

Serving Suggestions

Use in any application that requires whole eggs such as: Confectionary (Layer, cream and snack cakes, pie fillings, cookies and yeast raised donuts). Muffins, breads, pasta, mayonnaise, and beverages. Use in any application that requires whole eggs and a darker end product such as: Muffins, breads, pasta, and beverages. Also to be used in any instance where machinery requires smaller particles to avoid residue build up.

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