

46025-52101-00 - Papetti's® Frozen Liquid Egg Yolks with 10% Sugar, 6/5 Lb Cartons

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 and to maintain fluidity after thawing. 5 lb. cartons are easier to handle than larger bulk packages, but still create less waste than smaller containers.



Brand: Papetti's®



Ingredients

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

Amount per serving Calories

140

		% Daily Value*
Total Fat 11g		14%
Saturated Fat 3.5g		18%
Trans Fat 0g		
Cholesterol 410mg		137%
Sodium 30mg		1%
Total Carbohydrate 5g	9	2%
Dietary Fiber 0g		0%
Total Sugars 5g		
Includes 5g Added S	Sugars	10%
Protein 6g		
Vitamin D 2mog 10%		Coloium EEma 4%
Vitamin D 2mcg 10%	•	Calcium 55mg 4% Potassium 50mg 2%
* The % Daily Value (DV) nutrient in a serving of foc 2,000 calories a day is us	od cont	ou how much a tributes to a daily diet.

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

advice

Egg Yolks, Sugar				
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I	Case	Specifications	

GTIN	10746025521010	Case Gross Weight	32.41 LB
UPC		Case Net Weight	30 LB
Pack Size	6 / 5LB	Case L,W,H	13 IN, 9.13 IN, 10.88 IN
Shelf Life	365 Days	Cube	0.75 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

Healthier low fat & low cholesterol alternatives to whole eggs such as scrambled eggs, soufflés, omelets, and burritos/wraps. Great for whipping egg whites for countless baking and pastry applications or for adding protein to smoothies.

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