



46025-54132-00 - Papetti's® Frozen Liquid Traditional Scrambled Egg Mix, 6/5 Lb Cartons

Real liquid eggs with everything you need for classic scrambled eggs conveniently packaged. This saves time and labor by avoiding the hassle and mess of cracking shell eggs. To ensure safety for customers, it is pasteurized while maintaining nutritious quality. 5 lb. cartons are easier to handle than larger bulk packages, but still create less waste than smaller containers.

Brand: Papetti's®



Nutrition Facts

108 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%
Trans 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 73mg 6%
Iron 2mg 10%	• Potassium 191mg 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	10746025541322	Case Gross Weight	32.41 LB
UPC		Case Net Weight	30 LB
Pack Size	6 / 5LB	Case L,W,H	13.13 IN, 8.81 IN, 11 IN
Shelf Life	365 Days	Cube	0.74 CF
Tie x High	15 x 5		

Preparation and Cooking

Griddle Fry: Apply cooking oil or non-stick spray to the skillet or griddle surface. Pour desired amount of eggs into skillet or griddle over medium heat (250-275°F). To scramble: as eggs begin to set, gently scrape the bottom and sides of the pan to create soft, fluffy curds. Continue gently scraping the pan every 10-15 seconds. Do not stir constantly or the eggs will break into tiny curds. Cook until eggs are set but still moist. Remove cooked eggs from pan, residual heat in the pan can dry and toughen the eggs. For filled omelets: as eggs begin to set, top with filling, loosen edges of omelet and fold in half.

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.; Due to variance in equipment, heating time and temperature may require adjustment. Product should be heated to 165°F (74°C) internal temperature.

Unknown: Use whenever whole egg is required in formulations and recipes.

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 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, Milk or Milk Derivatives