

# 46025-85082-00 - OvaMay® Dried Enzyme Modified Egg Product, 1/50 Lb Box

NULL

Brand: Papetti's®



# **Nutrition Facts**

1 servings per container

Serving size

100.00 gm ( 100 g ) (100g)

Calories	Per S	Serving		<sup>100gr</sup>
		% DV*		% DV*
Total Fat	56g	72%	56g	72%
Saturated Fat	19g	95%	19g	95%
<i>Trans</i> Fat	0g		0g	
Polyunsaturated Fat	11g		11g	
Monounsaturated Fat	22g		22g	
Cholesterol	2,165m	g <b>722%</b>	2,165mg	722%
Sodium	240mg	10%	240mg	10%
Total Carbohydrate	2g	1%	2g	1%
Dietary Fiber	0g	0%	0g	0%
Total Sugars	0g		0g	
Incl. Added Sugars	0g	0%	0g	0%
Protein	34g		34g	
Vitamin D	13mcg	70%	13mcg	700/
Calcium	293mg	25%		70%
Iron	11mg	60%	" "	60%
	265mg	6%	265mg	6%
Potassium				_

<sup>\*</sup> 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:** Vegetarian, Kosher YES-OU ORTHODOX UNION, Halal

### Ingredients

Egg Yolks, Phospholipase, Less Than 2% Sodium Silicoaluminate Added As An Anticaking Agent

## **Case Specifications**

GTIN	10746025850820	Case Gross Weight	55.02 LB	
UPC		Case Net Weight	50 LB	
Pack Size	1 / 50LB	Case L,W,H	19.19 IN, 15.31 IN, 12.88 IN	
Shelf Life	540 Days	Cube	2.19 CF	
Tie x High	6 x 5			

#### **Preparation and Cooking**

Preparation instructions not specified for this product.

#### **Serving Suggestions**

- Use in any application that requires egg yolk where a darker end product is required such as: Pasta. - Use where free flowing powder is required to manage and easily pass through machinery during manufacturing. - Enzyme modified yolk for baking to improve shelf life, sauce & dressings to increase or improve emulsification.

#### 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