

National Food Corporation

Plain Yolks

Pasteurized
Frozen Product



Plain Yolk USAGE: Sweet Doughs, Cake Mixes, Pasta, Doughnut Mixes, French style Ice Creams, Salad Dressings, Egg Nog

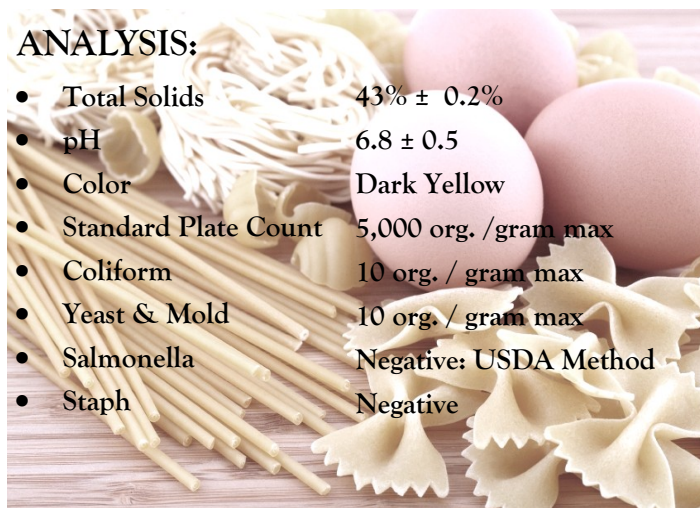
INGREDIENTS: Egg Yolks

FEATURES:

- Frozen: extended shelf life
- 100% yield
- Reduced labor preparation costs
- Consistent solids
- Blends easily with other ingredients
- Reduced refrigerated storage
- Microbiologically safe
- Pasteurized to insure Salmonella negative product
- Uniform performance

ANALYSIS:

- Total Solids 43% ± 0.2%
- pH 6.8 ± 0.5
- Color Dark Yellow
- Standard Plate Count 5,000 org. /gram max
- Coliform 10 org. / gram max
- Yeast & Mold 10 org. / gram max
- Salmonella Negative: USDA Method
- Staph Negative



Egg Yolks	Weight	Measure
10 Yolks	7¼ oz.	¾ Cup
12 Yolks	8½ oz.	¾ Cup, 2 Tbsp.
22 Yolks	1 lb.	2 Cups less 2 Tbsp.

Nutrition Per 100g:	Plain Yolk
Protein	15.5 g
Calories (K cal)	303 K cal
Fat	25.6 g
Saturated Fat	7.82 g
Carbohydrates	1.15g
Sodium	67 mg
Cholesterol	1075 mg

Packaging: Plastic Tubs

- Unit 30lb. 4/8lb.
- Gross weight 32lb. 35lb.
- Net Weight 30lb. 32lb.
- Case Cube .7 .8

STORAGE: Store frozen product at 0°F or below and liquid product at 34° to 38°F.

THAWING: Place Frozen Plain Yolks in the refrigerator for 2 to 3 days prior to use. Shake occasionally during the thawing period. Stir prior to use for best results. Once thawed, keep under refrigeration and use within 5 days.