

National Food Corporation

Salt Whole Egg

Pasteurized Liquid and Frozen Product



SALT WHOLE EGG USAGE: Dressings, Sauces, Pasta, etc.

INGREDIENTS: Whole Eggs, 10% ± 0.2% Added Salt

FEATURES:

- **Ready to Use (Liquid)**
- **Extended Shelf Life (Frozen)**
- Reduced product loss
- Reduced labor preparation cost
- Reduced refrigerated storage
- Consistent Solids
- Blends easily with other ingredients
- Microbiologically Safe
- Pasteurized to insure Salmonella Negative Product
- Pre-blended consistency

ANALYSIS:

- Egg Solids 32.2% ± 0.2%
- Color Rich Yellow
- Standard plate count <5,000 org. /gram maximum
- Coliform < 10 org. / gram maximum
- Yeast & Mold < 10 org. / gram maximum
- Salmonella Negative: USDA Method
- Staph Negative



CONVERSION TABLE:

Large Shell Eggs	WEIGHT	MEASURE
One Egg	1¾ oz.	3 Tbsp.
10 Eggs	1 lb. 1¾ oz.	2 Cups
12 Eggs	1 lb. 5½ oz.	2½ Cups
25 Eggs	2 lbs. 13 oz.	1 Qt. 1¼ Cups
50 Eggs	5 lbs. 8 oz.	2 Qt. 2½ Cups

Packaging: Plastic Tub

- Unit 30lb. *
- Gross weight 32lb.
- Net Weight 30lb.
- Case Cube .7

* Liquid product available in larger sizes.

Nutrition Per 100g:	Salt Whole Egg
Protein	10.8 g
Calories (K cal)	133 K cal
Fat	9.2 g
Saturated Fat	2.84 g
Carbohydrates	.95 g
Sodium	4060 mg
Cholesterol	389 mg

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

THAWING: Place Frozen Salt Whole Egg 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.