

National Food Corporation

The Northwest Solution Bag-In-Box Whole Egg

Pasteurized and Homogenized Liquid Product

Bag-In-Box Usage: Pour spout creates overall convenience for , Breads, Scrambled Eggs, Omelets, Custards, Flans, Frittatas, Cakes, Cookies, Sweet Dough, Pastries, Muffins, and much more.

INGREDIENTS: Whole Eggs

FEATURES:

- **Ready to Use (Liquid)**
- 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

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

ANALYSIS:

- Egg Solids 24.2% ± 0.2%
- pH 7.3 ± 0.5
- Color Light Yellow
- Standard plate count 5,000 org. /gram maximum
- Coliform 10 org. / gram maximum
- Yeast & Mold 10 org. / gram maximum
- Salmonella Negative: USDA Method



- Recyclable box. Inside bag is a net resource reduction over a plastic bucket.
- Reduces labor, preparation costs, and product loss.

PACKAGING:

- Unit 30 lb.
- Gross weight 31.1 lb.
- Net Weight 30 lb.
- Case Cube .6

STORAGE: Store liquid product at 34° to 38°F.

Nutrition Per 100g:	Whole Eggs
Protein	11.95g
Calories (K cal)	148 K cal
Fat	10.2 g
Saturated Fat	3.15g
Carbohydrates	1.05g
Sodium	133mg
Cholesterol	432 mg