

FROZE'N READY® Frozen Liquid Eggs (HYTEX)



FROZE'N READY® eggs are used by chefs around the world for important benefits:

FOOD SAFETY

- Shell eggs are the #1 cause of salmonella, listeria and E. coli and can carry the Avian influenza virus
 - 73% of salmonella cases in U.S. foodservice operations are due to shell eggs
 - One egg in every 2 pallets contains salmonella
 - One single salmonella bacterium can produce up to 1 million bacteria in only 6 hours!
 - "Pooling" eggs means one bad egg can infect many, which is why the practice is illegal in numerous countries
 - A worker touching an infected shell egg can spread salmonella from one food to another
 - The FDA estimates 27% of all recipes or dishes containing eggs are not cooked sufficiently to kill salmonella
- All FROZE'N READY® egg products are pasteurized, killing any salmonella, listeria, E. coli, and the Avian influenza virus
- All FROZE'N READY® eggs come from company-owned or controlled flocks and are processed under continuous USDA supervision, usually within 24 hours

LOWER TOTAL COST

- Less waste – 21% of shell egg weight is thrown away with the shell and 3-5% of eggs are broken in transport and storage
- No spoilage – Our frozen egg products have a 12-month shelf life
- Reduced storage – FROZE'N READY® eggs use 1/3 the space of shell eggs
- Less labor and less cleanup – No cracking eggs!

IMPROVED OPERATIONS

- Better portion control – The same quantity and cost every time
- Consistent taste and texture – Homogenized for uniformity
- Stable prices – Less exposure to shell egg market volatility
- Focus on value-added activities – Breaking eggs is not adding value!

FROZE'N READY® eggs are real, farm-fresh eggs packaged in convenient sizes with guaranteed quality and 100% yield every time!

Michael Foods, Inc., the world's largest supplier of further processed eggs and holder of multiple processing and formulation patents, is ideally situated to deliver capacity, resources and innovation for every application requiring eggs.





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FROZE'N READY® Product Information

Frozen HYTEX Egg Blend

Product Code:	46025-65334
Pack Size:	6/5 lb. gable top cartons
Ingredients:	Whole eggs, egg yolks, corn syrup solids, salt, cellulose gum
Net Weight:	30 lbs.
Gross Weight:	32.84 lbs.
Case Cube:	0.74 cu.ft.
Case/Pallet:	75 (15x5)
Shelf Life:	Frozen – 365 days

Common Applications:

- Ideal in cheesecake and flan applications
- Excellent for crème brulee and custard sauces
- Bread puddings, crepes and cakes



FROZE'N READY® Storage and Shelf Life

- Store in freezer
- Thaw in refrigerator for 3 days
- Do not thaw at room temperature
- Thawed, unopened product has a shelf life of 7 days refrigerated
- Use within 3 days of opening
- Do not refreeze

For more information, contact: