FROZE'N READY® Frozen Liquid Eggs (Yolks & Whites)

Froze'n Ready®

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 use1/3 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.

BRING IT ON.™

MICHAEL FOODS™

FROZE'N READY® Frozen Liquid Eggs (Yolks & Whites)

FROZE'N READY® Product Information

Frozen Egg Whites (Angel Whites)

Product Code: 46025-50100

Pack Size: 6/5 lb. gable top cartons

Ingredients: Egg whites, guar gum and triethyl citrate added as whipping agent

Net Weight: 30 lbs.

Gross Weight: 32.41 lbs.

Case Cube: 0.75 cu.ft.

Case/Pallet: 75 (15x5)

Shelf Life: Frozen – 365 days

Common Applications:

- Use whenever egg white is required in formulations and recipes for baking
- Ideal in chiffon and angel food cakes
- Excellent for all meringue formulations and recipes
- For use in low fat omelets and scrambled egg applications

Frozen Egg Yolks with 10% Sugar

Product Code: 46025-52101

Pack Size: 6/5 lb. gable top cartons

Ingredients: Egg yolks, sugar

Net Weight: 30 lbs.

Gross Weight: 32.41 lbs.

Case Cube: 0.75 cu.ft.

Case/Pallet: 75 (15x5)

Shelf Life: Frozen – 365 days

Common Applications:

- Use only whenever sugared yolk is required in formulations and recipes for baking
- Custards and cake icing
- Ideal in pound cakes

FROZE'N READY® Yemas De Huevos Liquidos

- 1 cucharada = 1 yema grande
- 1 taza = 13 yemas de huevo en cascaron
- 1 libra = 26 yemas de huevo en cascaron

FROZE'N READY® Claras De Huevo

- 2 cucharada = 1 clara grande
- taza = 7 clara de huevo en cascaron
- libra = 14 claras de huevo en cascaron

FROZE'N READY® Storage and Shelf Life

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

For more information, contact:

www.michaelfoods.com

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