



PASTEURIZED SHELL EGGS: THE SAFER ALTERNATIVE... THE SMARTER ALTERNATIVE.

Today safety is the number one concern in the kitchen. It's estimated that one egg in every two pallets has traces of salmonella on it. By touching the shells or their contents, kitchen workers can cross-contaminate other eggs or other food.



PAPETTI'S PASTEURIZED SHELL EGGS ARE SAFER EGGS.

- Every egg is ultra-pasteurized using a thermal process... no chemicals, additives or irradiation.
- Eggs are 99.999% pathogen-free
- Kosher Certified (U)
- Ideal for all recipes, especially those containing lightly-cooked eggs
 - Salad dressings, cookie dough, Hollandaise sauce
 - Perfect for soft boiled, poached, and sunny-side up eggs
- Compliant with key food safety provisions of the FDA Model Food Code
- Papetti's Pasteurized Shell Eggs retain interior quality better than ordinary shell eggs. Their fresh flavor profile is more stable, too!

TRUST PAPETTI'S...

- to deliver egg solutions that make sense for your operation
- to make kitchen safety a top priority
- to bring you a full line of eggs...from pasteurized shell eggs to fully cooked eggs
- to give you unparalleled service and patron satisfaction

Papetti's is your total egg supplier

CODE	DESCRIPTION	PACK SIZE	GROSS WEIGHT	CASE CUBE	CASES/PALLET
46025-86990	Pasteurized Shell Eggs	15 Dozen	26.98 lbs.	1.26 ft ³	48
46025-24600	Medium Grade Pasteurized Shell Eggs	15 Dozen	22.88 lbs.	1.26 ft ³	48

STORAGE AND SHELF LIFE: 40 days when kept refrigerated at 45°F or lower without freezing. DO NOT FREEZE.

For ordering, information, or customer service assistance, call: 1-800-328-5474
OR visit michaelfoods.com.

EVERYTHING YOU NEED.™

