MICHAEL FOODS INC.



Papetti's®

Papetti's® Cage-Free Frozen Liquid Traditional Scramble Egg Mix, 6/5 Lb Cartons

Item Number: 14616-54599-00

American Humane Certified Cage Free real liquid eggs with everything you need for classic scrambled eggs conveniently packaged. This saves time and labor by avoiding the hassle and mess of cracking shell eggs. To ensure safety for customers, it is pasteurized while maintaining nutritious quality.

Nutrition Facts

108 servings per container

Serving size **124.00 gm (1/2 cup) (124g)**

Amount per serving

Calories **140**

	% Daily Value*
Total Fat 9g	**12%**
Saturated Fat 3g	**15%**
Trans Fat 0g	
Cholesterol 345mg	**115%**
Sodium 160mg	**7%**
Total Carbohydrate 3g	**1%**
Dietary Fiber 0g	**0%**
Total Sugars 2g	
Includes 0g Added Sugars	**0%**
Protein 12g	

Vitamin D 1.9mcg 10%	•	Calcium 80mg 6%
Iron 1.7mg 10%	•	Potassium 190mg 4%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Nutritional/Diet Claims:
Gluten Free, Vegetarian, Kosher YES-OU ORTHODOX UNION

Ingredients

Whole Eggs, Whey, Skim Milk, Xanthan Gum, Citric Acid, 0.12% Water Added As a Carrier For Citric Acid.

Product Information

GTIN	10014616545999	**Case Gross Weight**	32.41 LB
UPC	-	**Case Net Weight**	30 LB
Pack Size	6/5 Lb	**Case (L, W, H)**	13.06 IN, 8.75 IN, 10.88 IN
Shelf Life	365 Days	**Cube**	0.72 CF
Tie x High	15 x 5		

Preparation & Cooking Instructions

Griddle Fry: Preheat Temp 250°F - 275°F; Apply cooking oil or non-stick spray to the skillet or griddle surface. Pour desired amount of eggs into skillet or griddle over medium heat (250-275°F). To scramble: as eggs begin to set, gently scrape the bottom and sides of the pan to create soft, fluffy curds. Continue gently scraping the pan every 10-15 seconds. Do not stir constantly or the eggs will break into tiny curds. Cook until eggs are set but still moist. Remove cooked eggs from pan, residual heat in the pan can dry and toughen the eggs. For filled omelets: as eggs begin to set, top with filling, loosen edges of omelet and fold in half.

Thaw: To ensure adequate thawing, remove cartons from case and place in refrigerator, not to exceed 40°F (4.4°C). Space cartons to allow for air movement. Thaw, unopened, in refrigerator for 2-5 days.; Due to variance in equipment, heating time and temperature may require adjustment. Product should be heated to 165°F (74°C) internal temperature.

Unknown: Shake thawed carton well. Pour contents into cambro or large bowl and whisk with a wire whisk to obtain a homogeneous whole egg/scrambled egg mix. Refrigerate unused portion once thawed and use within 3 days. Do not refreeze.

Serving Suggestions

Egg dishes, omelets, bakes and strata, quiches, scrambled eggs, burritos/wraps, French toast, egg wash for standard breading procedure. Makes a great adhesive when working with pasta like ravioli.

Shelf Life

365 Days

Allergens

CONTAINS:
Eggs and their derivates

Milk and its derivates