

# 46025-52101-00 - Papetti's® Frozen Liquid Egg Yolks with 10% Sugar, 6/5 Lb Cartons

Real egg yolks already separated and conveniently packaged. This saves time and labor by avoiding the hassle and mess and waste of separating out egg yolks. To ensure safety for customers, it is pasteurized while maintaining nutritious quality. 10% sugar added for sweeter applications and to maintain fluidity after thawing. 5 lb. cartons are easier to handle than larger bulk packages, but still create less waste than smaller containers.



Brand: Papetti's®

### **Nutrition Facts**

294 servings per container

Serving size 46.00 gm ( 3 tbs ) (46g)

## Amount per serving Calories

140

	% Daily Value
Total Fat 11g	14%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 410mg	137%
Sodium 30mg	1%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Total Sugars 5g	
Includes 5g Added Sugars	10%
Protein 6g	
Vitamin D 2mcg 10%	Calcium 56mg 4%
Iron 2mg 10% •	Potassium 50mg 2%
* The % Daily Value (DV) tel	lls you how much a

<sup>\*</sup> 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, Halal

#### Ingredients

Egg Yolks, Sugar

#### **Case Specifications**

GTIN	10746025521010	Case Gross Weight	32.41 LB
UPC		Case Net Weight	30 LB
Pack Size	6 / 5LB	Case L,W,H	13 IN, 9.13 IN, 10.88 IN
Shelf Life	365 Days	Cube	0.75 CF
Tie x High	15 x 5		

#### **Preparation and Cooking**

**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.; Pour contents into cambro or large bowl and whisk with a wire whisk to obtain a homogeneous egg yolk. Refrigerate unused portion once thawed. Use salted yolk within 15 days and sugared yolk within 10 days. Do not refreeze.

**Unknown:** Use whenever yolk is required in formulations and recipes.

#### **Serving Suggestions**

Healthier low fat & low cholesterol alternatives to whole eggs such as scrambled eggs, soufflés, omelets, and burritos/wraps. Great for whipping egg whites for countless baking and pastry applications or for adding protein to smoothies.

#### **Packaging and Storage**

Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification. Product will be transported and stored at a temperature of 0°F (-17.7°C) or below with the actual temperature not to exceed 10°F (-12.2°C). If the product temperature deviates from this specification for any amount of time, the shelf life may be shortened or the product functionality may be affected.

#### **Allergens**

CONTAINS

Eggs or Egg Derivatives, Gmo or Gmo Derivatives