



46025-91200-00 - Papetti's® Refrigerated  
Liquid Whole Eggs with Citric Acid, 15/2 Lb  
Cartons

Real whole eggs already cracked and 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. Citric acid added to maintain color of eggs when cooked. Convenient 2 Lb. cartons saves cooler space and make it easy to quickly measure the amount you need.

Brand: Papetti's®



Nutrition Facts

300 servings per container  
Serving size 46.00 GM ( 3 tbs )  
(46g)

Amount per serving  
Calories 70

% Daily Value*	
Total Fat 4.5g	6%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 170mg	57%
Sodium 65mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 6g	
Vitamin D 1mcg 6%	Calcium 26mg 2%
Iron 1mg 6%	Potassium 63mg 2%

\* 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

Whole Egg, Citric Acid, 0.15% Water Added As Carrier For Citric Acid. Citric Acid Added To Preserve Color.

Case Specifications

GTIN	10746025912009	Case Gross Weight	32.85 LB
UPC		Case Net Weight	30 LB
Pack Size	15 / 2LB	Case L,W,H	15.13 IN, 9.06 IN, 9.63 IN
Shelf Life	98 Days	Cube	0.76 CF
Tie x High	13 x 5		

Preparation and Cooking

- Bake:** Preheat Temp 325°F; Preheat oven. Line a 2 1/2" deep, half size hotel pan with high temperature pan liner. Spray liner with non-stick cooking spray. Pour 2-32 oz cartons of liquid egg product into prepared pan. Bake uncovered at 325°F for 50 minutes. Carefully remove from oven and stir. Continue baking for 5 minutes or until set. Stir.
- Bake:** Preheat Temp 350°F; Preheat oven. Line a 2 1/2" deep, half size hotel pan with high temperature pan liner. Spray liner with non-stick cooking spray. Pour 2-32 oz cartons of liquid egg product into prepared pan. Bake uncovered at 350°F for 45 minutes. Carefully remove from oven and stir. Continue baking for 10 minutes or until set. Stir.
- Bake:** Preheat 10" non-stick skillet over medium heat for 1 minute. Add 2 cups (1/2 of a 32 oz carton) of the liquid egg product, cook over medium heat, scraping pan and stirring frequently for 3 minutes or until set. Promptly remove cooked eggs from pan.
- Convection:** Preheat Temp 300°F; Preheat commercial convection oven. Line a 2 1/2" deep, half size hotel pan with a high temperature pan liner. Spray liner with non-stick cooking spray. Pour 2-32 oz cartons of the liquid egg product into prepared pan. Cover tightly with aluminum foil. Bake in 300°F convection oven on full fan for 45 minutes. Carefully remove from oven and stir. Cover and continue baking for 10 minutes or until set. Stir.
- Convection:** Preheat Temp 325°F; Preheat commerical convection oven. Line a 2 1/2" deep, half size hotel pan with a high temperature pan liner. Spray liner with non-stick cooking spray. Pour 2-32 oz cartons of the liquid egg product into prepared pan. Cover tightly with aluminum foil. Bake in 325°F convection oven on full fan for 30 minutes. Carefully remove from oven and stir. Cover and continue baking for 5 minutes or until set. Stir.
- Griddle Fry:** Preheat Temp 325° - 350°F; Preheat griddle, spray generously with non-stick cooking spray or pour 1 oz of oil or butter oil onto the griddle. Pour 1-32 oz carton of the liquid egg product onto the griddle and stir frequently with spatula until eggs are set. About 1 minute 10 seconds to 1 minute 20 seconds. Promptly remove cooked eggs from the griddle. Hold hot up to one hour maximum.
- Microwave:** Spray a Cambro or microwave safe 1/3 hotel pan with non-stick cooking spray. Pour 1-32 oz carton of liquid egg product, cover, and microwave on High for 5 minutes. Stir. Continue cooking, uncovered, on High for 3 minutes. Remove from microwave. Stir. Cover and let stand for 2 minutes or until eggs are set. (1000 watt microwave).
- Steam:** Line a 2 1/2" deep half size hotel pan with a high temperature pan liner, spray liner with non-stick cooking spray. Pour 2-32 oz cartons of liquid egg product into prepared pan. Cover tightly with foil. Place in steamer set on full steam and cook for 20-40 minutes or until eggs are set. Check after 20 minutes. Remove from steamer and stir.; Due to variance in equipment, heating time and temperature may require adjustment. Product should be heated to 165°F (74°C) internal temperature.

Serving Suggestions

Use most anywhere you would use eggs. Scrambled eggs, omelets, quiches, pancakes, crepes or countless baking applications, sauces and dressings.

## 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 at a temperature of 33°F - 40°F (1°C - 4°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 damaged. Product may spoil in the form of lumps with eventual gelation and/or gas production if stored at more than 40°F (4°C). Product must be stored in a refrigerated environment at a temperature of 33°F - 40°F (1°C - 4°C). If the product temperature deviates from this specification for any amount of time, product functionality may be damaged. Separation and/or gelation may occur if the product is frozen. Product may spoil in the form of lumps with eventual gelation. Do not freeze this product.

## Allergens

CONTAINS:

Eggs or Egg Derivatives