

ABBOTSFORD 007577 - Eggs Liquid Whole Citric Acid

Real American Humane Certified Cage Free whole eggs already cracked and conveniently packaged. Thissaves 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.



Handling Suggestions

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 33⁴-40F (17-40, 11 the product temperature deviates from this specification for any amount of time, the may specification for any some state that the specification of the specif

Serving Suggestions

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

Prep & Cooking Suggestions

Preheat Temp 325 - 350F; Preheat griddle, spray generously with non-stick cooking spray or pour 1oz 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.

Product Specifications

Brand				Manufacturer					Product Category			
ABBOTSFORD				Michael Foods Inc					Eggs, Liquid			
MFG #			SPC #		GTIN			F	Pack		Pack Desc.	
14616-81250-00		007577		10014616812503			15		15 / 1 / 2.0 LBR			
Gross Weight N		Net V	Veight	Catch Weight		sht Co	Country of Origi		n Kosher		Child Nutrition	
32.85lb		30lb		No			USA		Yes		No	
Shipping Information												
Length	Wid	/idth Height		Volu	ıme	TIxHI	TxHI Shelf Life		Storage Temp From/To			
15.06in	9.06	in 9	9.57in	0.76	5ft3	13x5	98DA\	/S	33°F / 40°F			



Saladi



ABBOTSFORD 007577 - Eggs Liquid Whole Citric Acid



Real American Humane Certified Cage Free whole eggs already cracked and conveniently packaged. Thissaves 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.

Nutrition Analysis - By Measure

		_			
Calories	70	Total Fat	4.5g	Sodium	65mg
Protein	6	Trans Fats	Og	Calcium	26mg
Total Carbohydrates…	Og	Saturated Fat	1.5g	Iron	1mg
Sugars	Og	Added Sugars	Og	Potassium	63mg
Dietary Fiber	Og	Polyunsaturated Fat	1g	Zinc	0.59
Lactose		Monounsaturated Fat	1.5g	Phosphorus	
Sucrose		Cholesterol	170mg		
Vitamin A(IU)•	73.38	Vitamin D	1mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



