

Frozen Whole Eggs

Production Definition:

Pasteurized Frozen Whole Eggs are prepared from fresh, clean domestic chicken eggs, under continuous USDA inspection and is certified kosher for year round Passover. The eggs are washed, sanitized and inspected before being open by machine and visually inspected again before being filtered. Frozen whole eggs are pasteurized to assure product safety. Our strict quality procedures assure compliance with federal, state and local regulation and with published specification.

Typical Compositional Range (Percentage)¹

Total Solids>=24.2
 Protein..... >= 11.9
 Fat.....>= 10.0
 Moisture<= 53.9

Microbiological Analysis

Total Plate Count..... <5,000/g
 Coliform..... <10/g
 Salmonella..... negative
 E. coli..... negative
 Coagulase-positive
 Staphylococci..... negative

Other Characteristics

Color..... Homogeneous rich yellow color
 Flavor..... Fresh Whole Egg flavor
 Odor..... Natural aroma, free from musty or foreign odor
 pH..... 7.1 – 7.7

Ingredient Statement

“Whole Eggs”

Production Applications and Functionality

Confections, Baked Products, Custards and puddings

Storage & Shipping

Frozen Whole Egg product must be shipped and stored in clean freezing space at 10°F. When stored at or below 10°F. It has a shelf life of 12 months. Keep refrigerated at or below 40°F after thawed. Use it within 3 to 5 days.

Packaging

30# plastic pails

¹ On an “as is” basis

The information contained herein is, to the best of our knowledge, correct. No warranties, expressed or implied, are made. This information is offered solely for your investigation, verification, and consideration. It is suggested that you evaluate the product prior to use in production.