

Fresh Pasteurised Whole Egg



Fresh whole egg ensures yolks and whites are in naturally occurring proportions from quality farm fresh eggs, blended and pasteurised

Applications

For use in all recipes requiring whole egg. The egg coagulates and sets custards, quiches and omelettes. The whipping and binding characteristics are ideal for cakes, biscuits and sponges. The binding properties also make it an excellent egg wash for fried foods.

Advantages

Completely natural, consistent, conveniently supplied and easily used. No thawing or reconstituting is required.

Quality Guarantee

Extensive controls and testing procedures as recommended by FSANZ are conducted in our "ON SITE" food laboratory to assure high quality. All products sold by us or our authorised distributors are fully guaranteed, if stored as recommended.

Packaging

Fresh Pasteurised Whole Egg is available in two types of containers;

1. Bulk palletcons containing approximately 1,000kg of product;
2. 10kg cartons utilising the "bag in the box" system. This consists of a durable outer carton with a strong resealable inner bag.

Storage

The product should be covered and stored under refrigeration between 0°C and 4°C. Mix well before use.

Shelf Life

Store as recommended and use within 7 days.

Shell Egg Equivalent

1 kg of Fresh Pasteurised Whole Egg is approximately equivalent to 20 medium sized eggs.

Pallet Quantity

60 x 10kg cartons per pallet.

For technical or further information

customer information service

1300 653 447

www.pacefarm.com