



A mixture of yolk and white in naturally occurring proportions from quality farm fresh eggs, blended, pasteurised and blast frozen

Applications

For use in all recipes requiring whole egg for its binding, coagulating or foaming properties. Use in cakes and sponges, scrambled eggs, quiches, omelettes, biscuits, custards and more. Suitable for food manufacturers and processors, bakeries, hospitals and restaurants.

Advantages

Consistent product conveniently supplied. Customers can receive their weekly order in one day, maintain the product in their freezer and thaw the product as 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

Frozen Pasteurised Whole Egg is available in 4 x 2kgs (8kg) or 10kgs 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 maintained at -18°C. Once thawed, the product should be refrigerated between 0°C and 4°C.

Recommended Thawing Procedure

Under no circumstances should heat be applied to the package to accelerate thawing.

1. When frozen cartons are received, note down the carton codes on the delivery dockets and rotate stock.
2. Approximately 48 hours before use remove the plastic inner from the carton and place in a clean sanitised tub - label with product name, code and time.
3. Leave tub with plastic inner in a chiller - temperature less than 4°C.
4. Once thawed, the product should be kept refrigerated between 0°C and 4°C and used within 72 hours. Mix well before use.

Shelf Life

2 year shelf life from date of manufacture if stored as recommended. Once thawed store as recommended and use within 72 hours.

Shell Egg Equivalent

1kg of Frozen Pasteurised Whole Egg when thawed is approximately equivalent to 20 medium sized eggs.

Pallet Quantity

90 x 10kg or 90 x 8kg cartons per pallet.

For technical or further information

customer information service

1300 653 447

www.pacefarm.com