

Frozen Pasteurised Yolk Reduced Solids



Applications

For use in a variety of sweet and savoury products.

Advantages

Consistent product offering high quality results. Conveniently separated egg yolk without the shell and egg white wastage.

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 Yolk Reduced Solids 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

Frozen Pasteurised Yolk Reduced Solids is to be stored at -18°C in the original packaging. Being in the original packaging ensures a shelf life of 12 months from date of manufacture. Once thawed use within 24 hours.

Fresh liquid yolk separated from domestic hen eggs, standardised with whole egg or egg white to a solids of 38%, blended, pasteurised and blast frozen

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 products should be kept refrigerated between 0°C and 4°C and used within 24 hours. Mix well before use.

Shelf Life

12 month shelf life from date of manufacture if stored as recommended. Once thawed, store as recommended and use within 24 hours.

Shell Egg Equivalent

1kg of Frozen Pasteurised Yolk Reduced Solids once thawed is equivalent to the amount of yolk separated from approximately 50 medium sized eggs.

Pallet Quantity

90 x 10kg cartons per pallet.

For technical or further information

customer information service

1300 653 447

www.pacefarm.com