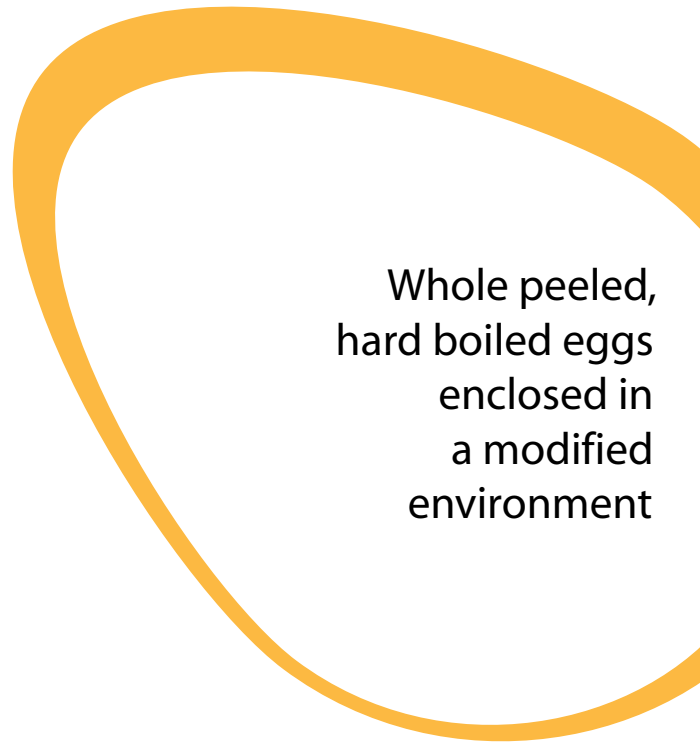


# Peeled Hard Boiled Eggs



Whole peeled,  
hard boiled eggs  
enclosed in  
a modified  
environment

## Applications

For use in any item requiring perfectly formed hard boiled eggs such as devilled or curried eggs and salad bars. They may also be sliced or chopped for use as ingredients in salads, sandwiches or mornays.

## Advantages

No labour or losses on cooking, cooling and peeling eggs. No clean up. Ready to use with extended shelf life. Convenient product of guaranteed high quality.

## 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

Peeled Hard Boiled Eggs are packaged in a polyethylene bag with modified environment, and stored in a durable outer carton. Available in 2 pack sizes 2.5kg and 2 x 1kg.

## Conversion Rate

2.5kg box of peeled bard boiled eggs is approximately 50 eggs

1.0kg pack of peeled hard boiled eggs is approximately 20 (2 x 1.0kg packs per box)

## Storage

Store between 0°C and 4°C, before and after opening.

## Shelf Life

3 weeks shelf life from the date of packaging when stored between 0°C and 4°C. Once the bag has been opened and the modified atmosphere has been destroyed, use the eggs within 24 hours. Do not freeze.

## Pallet Quantity

2.5kg packs x 6 to the carton (15kg), 32 cartons per pallet; or

2 x 1kg packs x 6 to the carton (12kg), 32 cartons per pallet.

**For technical or further information**

customer information service

**1300 653 447**

[www.pacefarm.com](http://www.pacefarm.com)