

DICED EGGS

FEATURES

- Made from farm fresh eggs
- 100% Yield
- Exact portion control
- Saves time and labour

ADVANTAGES

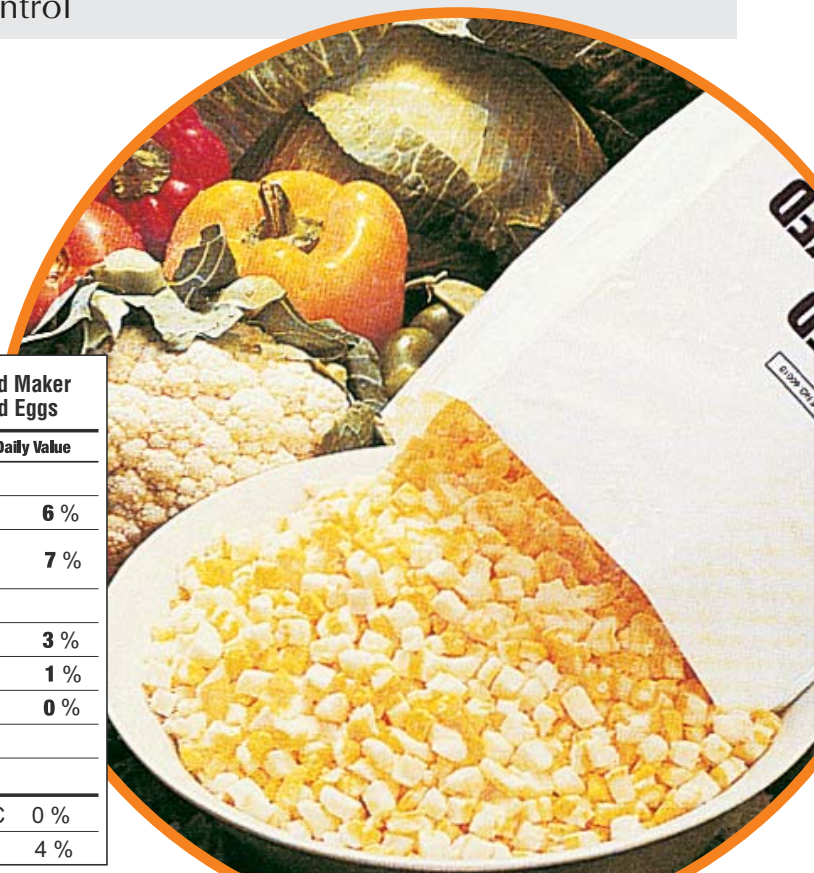
- Manufactured in accordance with HACCP principles
- Easy preparation, heat and serve
- Exact portion control

BENEFITS

- 100% yield, no waste
- Ensures food safety (when handled as directed)
- Saves time and labour
- Exact cost control

| Nutrition Facts: Premium Diced Eggs | |
|--|---------------|
| Per 50g | |
| Amount | % Daily Value |
| Calories 80 | |
| Total Fat 5 g | 8 % |
| Saturated 1.5 g + Trans 0 g | 9 % |
| Cholesterol 215 mg | |
| Sodium 130 mg | 5 % |
| Carbohydrate 1 g | 1 % |
| Fibre 0 g | 0 % |
| Sugars 1 g | |
| Protein 6 g | |
| Vitamin A 6 % | Vitamin C 0 % |
| Calcium 2 % | Iron 4 % |

| Nutrition Facts: Salad Maker Diced Eggs | |
|--|---------------|
| Per 50g | |
| Amount | % Daily Value |
| Calories 60 | |
| Total Fat 4 g | 6 % |
| Saturated 1.5 g + Trans 0 g | 7 % |
| Cholesterol 160 mg | |
| Sodium 65 mg | 3 % |
| Carbohydrate 0.5 g | 1 % |
| Fibre 0 g | 0 % |
| Sugars 0 g | |
| Protein 6 g | |
| Vitamin A 4 % | Vitamin C 0 % |
| Calcium 2 % | Iron 4 % |



EggSolutions Diced Eggs Are Ready When You Are.

Product Description Code 60010 Pack/Size 4/2.27kg bags

- **Premium Diced Eggs**

Egg Whites, Egg Yolks, Modified Food Starch, Salt, Citric Acid, Xanthan Gum.

Product Description Code 60618 Pack/Size 9.07kg bulk

- **Salad Maker Diced Eggs**

Egg Whites, Egg Yolks, Xanthan Gum, Citric Acid.

Preparation Instructions

Recommend using from frozen state.
Once thawed, do not refreeze.

Applications

Diced Eggs: Perfect for your salad bar, soup garnishing, in gourmet foods, spinach, meat and seafood salads.

Salad Maker Diced Eggs: Especially for salad manufacturers.
Provides excellent eye appeal; holds up extremely well in salads.

Storage and Handling

Storage:

Frozen: Store product at -18°C (0°F) or below.
Best if used in 9 months.

Thawed: Store product in a sanitary manner,
at 4°C (39°F) or below.
Best if used within 3 days.