

PRE-COOKED SCRAMBLED EGGS

FEATURES

- Made from farm fresh eggs
- Fully cooked
- Pasteurized and Homogenized

ADVANTAGES

- Manufactured in accordance with HACCP principles
- No messy shells or cleanup
- 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		30933
Per 110 g		
Amount	% Daily Value	
Calories 180		
Total Fat 12 g	18 %	
Saturated 3.5 g	18 %	
+ Trans 0 g		
Cholesterol 430 mg		
Sodium 480 mg	20 %	
Total Carbohydrate 3 g	1 %	
Dietary Fibre 0 g	0 %	
Sugars 0 g		
Protein 13 g		
Vitamin A 15 %	Vitamin C	0 %
Calcium 6 %	Iron	10 %



EggSolutions® Pre-Cooked Scrambled Eggs

Consistent, Delicious, Convenient!

Product Description Code 30933 Pack/Size 13.61 kg

• Pre-Cooked Scrambled Eggs

Whole Eggs, Skim Milk, Soybean Oil, Modified Corn Starch, Salt, Xanthan Gum, Liquid Pepper Extract, Citric Acid, Nature and Artificial Butter Flavor (Butter(Cream, Milk), Partially Hydrogenated Soybean and Cottonseed Oil, Lipolyzed Butter Oil, Natural Flavour and Artificial Flavours).

Preparation Instructions

For best results, prepare when product is completely thawed.

Microwave (Bulk): Place frozen pre-cooked scrambled eggs in a lightly sprayed microwaveable pan (453 g). Heat on HIGH for 6 minutes, rotating and stirring every 2 minutes.

Conventional Oven (Bulk): Place frozen pre-cooked scrambled eggs in a lightly sprayed stainless pan. Cover tightly with aluminum foil. Heat for 30-40 minutes at 150-160°C (300-325°F). Stir every 10 minutes.

Convection Oven (Bulk): Place frozen pre-cooked scrambled eggs in a lightly sprayed stainless pan. Cover tightly with aluminum foil. Heat for 30-40 minutes at 135-150°C (275-300°F). Stir every 10 minutes.

Pressureless Steam (Bulk): Place frozen pre-cooked scrambled eggs in a lightly sprayed stainless pan. Cover tightly with aluminum foil. Heat for 20-30 minutes at 88°C (190°F). Stir every 10 minutes.

*Due to oven variances, heating times may vary.

*Internal temperature of cooked product should be at or above 71°C (160°F).

Storage and Handling

Storage:

Frozen: Store product at or below -18°C (0°F) or below. Best if used in 6 months.

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

Thawing Procedure:

Microwave: Allow 1 minute on medium power. (Time may vary due to differences in microwaves.)

Refrigerator: Allow 8 hours at 2-3°C (35-37°F).