

46025-85019-00 Precooked Scrambled Eggs (IQF), 4/5 Lbs

Product Summary

- Fully-Cooked Just Heat & Serve
- Made with Real Eggs for a Boost of Protein
- Consistency, Quality & Convenience
- No High-Fructose Corn Syrup
- Og Trans Fat per Serving
- Made in a Peanut & Tree-Nut Free Facility

Meal Pattern Contribution (CN #048909)

• 2.0 oz. equivalent Meat/Meat Alternate

Ingredient Statement

Specifications

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Kosher: OUD

Case Count: 4

Net Weight: 20 Lbs

Gross Weight: 21.1 Lbs Case Cube: 0.86 CF

Cases per Pallet: $81(9 \times 9)$

Whole Eggs, Skim Milk, Soybean Oil, Modified Corn Starch, Salt, Xanthan Gum, Liquid Pepper Extract, Citric Acid, Natural and Artificial Butter Flavor (butter (cream), lipolyzed butter oil, medium chain triglycerides, natural and artificial flavors, soybean oil, annatto extract).

ALLERGENS: CONTAINS EGG AND MILK

GTIN: 10746025850196 Shelf Life: 12 months (frozen)

Individually Wrapped: No



Nutrition Facts Serving Size: 1/3 cup (56g)

Servings per Container: 40

Amount Per Serving		
Calories 100 Calc	ories from Fat 60	
	% Daily Value*	
Total Fat 7g	11%	
Saturated Fat 2g	10%	
Trans Fat Og		
Cholesterol 225mg	75%	
Sodium 170mg	7%	
Potassium 80mg	2%	
Total Carbohydrate 1g	0%	
Dietary Fiber Og	0%	
Sugars Og		
Protein 7g		
Vitamin A 6%	Vitamin C 0%	
Calcium 4%	Iron 6%	
*Percent Daily Values are based on a 2,000 calorie diet.		

----- Prep Instructions

	Thawed	Frozen
Convection Oven Preheat to 250° F.	15-20	20-25
Conventional Oven Preheat to 350° F.	50-60	70-75
Place scrambled eggs (4 lbs) in full-size steamer pan sprayed with no-stick cooking spray; cover pan with foil. Stir as necessary. (Optional: Add 1/2 to 3/4 cup of water to pan.)	min.	min.
Microwave Place scrambled eggs (2 lbs) in ungreased microwaveable dish. Cover with plastic wrap and vent. Heat at full power.	3-3.5 min.	5-5.5 min.
Pressureless Steamer Place scrambled eggs (4 lbs)in ungreased full-size steamer pan; do not cover pan. No need to stir.	15-20 min.	15-20 min.
Steamtable Place scrambled eggs in steamtable. Medium temperature.	Hold 1 hou	up to r max

Note: Due to variance in oven regulators, heating and temperature may require adjustment. Product should be heated to 165 degrees F internal temperature.

