

Frozen Pasteurised Yolk 10% Salted



Egg yolks separated from quality farm fresh eggs blended with 10% by weight pure salt, the mixture is then pasteurised and blast frozen

Applications

Used mainly as an emulsifier in the production of mayonnaise salad dressing and tartare sauce. Also suitable as an enriching agent in savoury pastries.

Advantages

The addition of salt allows the stabilisation of the product during freezing and thawing. This provides an increased shelf life when thawed. No need for messy separation and no associated 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 10% Salted is available in 10kg cartons utilising the "bag in the box" system. This consists of a durable outer carton with strong resealable inner bag.

Storage

The product should be maintained at -18°C. Once thawed, the product should be refrigerated between 0°C and 4°C.

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 product should be kept refrigerated between 0°C and 4°C and used within 5 weeks. Mix well before use.

Shelf Life

2 year shelf life from date of manufacture if stored as recommended. Once thawed store as recommended and use within 5 weeks.

Shell Egg Equivalent

1kg of Frozen Pasteurised Yolk 10% Salted once thawed is equivalent to the amount of yolk separated from approximately 45 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