

Frozen Scrambled Egg Mix



A mixture of fresh liquid whole egg, sunflower oil, full cream milk powder, vegetable gum, citric acid, salt, colour and water blended, pasteurised and blast frozen

Applications

For use in the production of scrambled eggs, omelettes and quiches.

Advantages

Consistent product conveniently supplied. Delivering the taste of fresh eggs without the associated shell wastage and time loss in preparation.

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 Scrambled Egg Mix is available in 4 x 2kg carton utilising the "bag in the box" system. This consists of a durable outer carton with a strong resealable inner bag.

Storage

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

Recommended Cooking Procedure

For 2kg bag:

1. Place Frozen Scrambled Egg Mix bag into simmering water.
2. When water returns to slow boil continue to simmer for approximately 50 minutes.
3. During this time the bag should be carefully removed from the water and massaged to ensure even cooking of the mixture.
4. Once cooked remove from water, slit bag to remove cooked Scrambled Egg and place in Bain-Marie.

If the Scrambled Egg Mix has thawed, a reduced cooking time is required. If the Scrambled Egg Mix is used for quiches or omelettes thaw frozen product under refrigeration and use within 72 hours.

Shelf Life

2 year shelf life from date of manufacture if stored as recommended. Once thawed store under refrigeration use within 72 hours.

Shell Egg Equivalent

2kg of Scrambled Egg Mix when thawed is approximately equivalent to 40 medium sized eggs.

Pallet Quantity

90 x 4 x 2kg cartons per pallet.

For technical or further information

customer information service

1300 653 447

www.pacefarm.com