

Frozen Pasteurised Egg White



Egg whites separated from quality farm fresh eggs, pasteurised and blast frozen

Applications

Ideal for use in noodles, pastries, nougats, confectionery, biscuits and as a glaze. Extremely useful as a binding agent in small goods.

Advantages

Natural product offering consistent high quality results without the need to separate the egg.

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 Egg White is available in 10kg cartons utilising the "bag in a 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 5°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 5°C.
4. Once thawed, the product should be kept refrigerated between 0°C and 5°C and used within 72 hours. Mix well before use.

Shelf Life

2 years shelf life from date of manufacture if stored as recommended. Once thawed, store as recommended and use within 72 hours.

Shell Egg Equivalent

1kg of Frozen Pasteurised Egg White when thawed is approximately equivalent to the egg whites separated from 30 medium sized eggs.

Pallet Quantity

84 x 10kg cartons per pallet.

For technical or further information

customer information service

1300 653 447

www.pacefarm.com