

RECIPE
ON BACK

The hard boiled egg: it's a beautiful thing

| Peeled Hard Boiled Eggs

| Diced Eggs



MENU BENEFITS

- perfectly cooked farm fresh eggs, no dark rings
- certified Kosher and/or Halal
- cage free or conventional

KITCHEN BENEFITS

- frees up labour - no peeling required!
- pillow pack packaging extends shelf life of fresh hard boiled eggs
- bulk diced egg scoops easily from the box

MORE

Please visit www.eggsolutions.com for:

- nutritional information
- ingredients and allergens

Value added eggs add value to your bottom line.
Contact us today.



☎ 1-866-EGGS-4-YOU (1-866-344-7496)

✉ info@eggsolutions.com

🌐 www.eggsolutions.com



Real Eggs. Simplified.™





We've done the work
for you.

Cage Free or Conventional Peeled



12 pack



Free Run On the Run™



01552

2 pack



Diced

60618

9.07 kg

bulk



STORAGE

- **Fresh peeled eggs** – Keep refrigerated (1 – 4°C). Do not freeze. Use within 2 days of opening.
- **Frozen diced eggs** – Keep frozen at -18°C (0°F). Thaw before using. Keep thawed product refrigerated and use within 3 days.

Order Code	Distributor Code	Product Description	Pack Size	Shelf Life*	SCC/UPC
01552		Cage Free Free Run On the Run Peeled Hard Boiled Eggs	18 x 2 eggs snack pack	70 days	SCC: 300 64767 91110 9 UPC: 0 64767 91000 2
01122		Cage Free Peeled Hard Boiled Eggs	6 x 12 eggs pillow pack	70 days	006 65079 01122 9
01110		Peeled Hard Boiled Eggs	3 x 12 eggs pillow pack	70 days	006 65079 01110 6
01120		Peeled Hard Boiled Eggs	6 x 12 eggs pillow pack	70 days	006 65079 01120 5
01150		Peeled Hard Boiled Eggs	12 x 12 eggs pillow pack	70 days	006 65079 01150 2
60618		Salad Maker Diced Eggs (Large Cut)	9 kg (20 lb) bulk	9 months	100 38057 60618 7

*Shelf life for unopened product.

RECIPE

Pesto Egg Salad

Ingredients:

- 1 doz peeled hard boiled eggs*
- 128 g packed fresh basil leaves
- 60 g grated parmesan cheese
- 60 g chopped pine nuts/walnuts
- 20 g small garlic cloves
- 165 g mayonnaise
- salt & pepper, to taste

Makes 6-8 servings.

*Option to use 5-1/3 cups thawed diced eggs.



Directions: In a large food processor, blend basil leaves, parmesan, nuts and garlic to a paste. Add to eggs. Add pesto paste to eggs, then add in mayonnaise, salt & pepper and mix well. Serve on whole wheat bread or with crackers.

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