

RECIPE
ON BACK

No shells. No mess.
Just eggs.

| **Liquid Whole Egg**

| **Liquid Egg White**

MENU BENEFITS

- Made from farm fresh eggs
- ready to use and easy-to-store with twist cap or easy pour spout
- pasteurized for food safety



KITCHEN BENEFITS

- more convenient than shell eggs
- frees up time and labour - no cracking, no separating, no mess
- 100% yield - no shells, no waste
- ideal for portion control & menu cost planning

STORAGE

Store at 1-4°C (33-39°F). Do not freeze. Always check the Best Before date on the carton or case.



Egg Solutions[®]
A Division of Global Egg Corporation

Real Eggs. Simplified.[™]





We've done the work for you.

Liquid Whole Egg

10783

12 x 1 kg



Liquid Whole Egg

11386

2 x 10 kg



Pure Whites™ Liquid Egg White

10045

12 x 1 kg



LIQUID EGG CONVERSION TABLE¹

Type	1 L	1 cup	1 egg ²
Liquid Whole Egg	22 eggs	6 eggs	3 tbsp (48 mL)
Liquid Egg White	30 whites	8 whites	2 tbsp (32 mL)

¹Typical large egg (49 g). ²Whole egg or egg white, as appropriate.

SUPC	Product Description	Pack Size	Format	Shelf Life*	SCC
10783	Liquid Whole Egg	12 x 1 kg	twist-cap carton	70 days	006 65079 10783 7
11386	Liquid Whole Egg	2 x 10 kg	easy spout bag-in-box	56 days	106 65079 11386 2
10045	Pure Whites™ Liquid Egg White	12 x 1 kg	easy spout carton	90 days	106 65079 10045 6

*Shelf life for unopened product.

RECIPE

Tomato & Spinach Frittata

Ingredients:

- 1.5 L Pure Whites™ Liquid Egg White*
- 200 mL 2% milk
- 200 g tomatoes, chopped
- 100 g spinach, chopped
- 3 g garlic powder
- 3 g salt
- 1 g pepper, to taste

Makes 12 servings.

*Option to use Liquid Whole Egg



Directions: Spray a 2" deep 10" baking dish or ½ size hotel pan with non-stick spray. In a mixing bowl, whisk together all ingredients. Pour into baking dish or pan. Bake in a preheated 350°F (180°F) oven until an internal temperature of 165°F (74°F) is reached, about 25 minutes or until lightly browned. Cut into squares and serve warm or cold.



Real Eggs. Simplified.™



For nutritional information, ingredients and allergens please visit www.eggsolutions.com.

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