



DEBEL
FOOD PRODUCTS, LLC
2 Papetti Plaza, Elizabeth, NJ 07206
P. O. Box 876, Elizabeth, NJ 07207-0876
1-800-421-EGGS • (908) 351-0330 • Fax (908) 351-0334

PRODUCT SPECIFICATION

PRODUCT NAME: Liquid Whole Egg with Citric Acid (Bag-N-Box)

ITEM NUMBER: 81241-94063

BRAND NAME: Deb-El

PRODUCT DESCRIPTION

Pasteurized liquid whole eggs with citric acid are prepared from fresh, clean domestic chicken eggs, under continuous USDA inspection and is certified kosher ① P for year round Passover. The eggs are washed, sanitized and inspected before being opened by machine and inspected again before being filtered and blended. Liquid whole eggs with citric acid are pasteurized to assure product safety. Our strict quality procedures assure compliance with federal, state and local regulation and with published specification.

INGREDIENTS

Whole Eggs, Citric Acid (Added to Preserve Color)

STANDARDS

A. Physical Characteristics

Color - This product has rich yellow homogenous color

Odor - This product has natural aroma and flavor of fresh whole egg, free from musty or foreign odor.

B. Chemical Characteristics

Total Solids	23 to 25 %	Total Fat	9.5 % min.
pH	6.7 ± 0.2	Protein	11.9 %

C. Microbiological Standards

Total Plate Count	5000 cfu/g max.	<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative By USDA Method	Yeast and Mold	10 cfu/g max
Coliform	10 cfu/g max		

SHELF LIFE

When stored at or below 40°F, it has a shelf life of 56 days from the time of manufactured.

KOSHER STATEMENT

Product is produced under the ① Rabbinical Supervision of Union of Orthodox Jewish Congregations of America and the kosher certification is furnished upon request. This product is certified kosher ① P for year round Passover.



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ALLERGEN STATEMENT

This product contains egg protein and is therefore considered an allergen by Deb-El Food Products, LLC.

SHIPPING AND STORAGE

Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification.

Product must be transported and stored in a clean refrigerated space at a temperature of 34°F - 40°F. If the product temperature deviates from this specification for any amount of time, the shelf life may be shortened or the product functionality may be damaged. Product may spoil in the form of lumps with eventual gelation and/or gas production if stored at more than 40°F.

CODE IDENTIFICATION

Code identification is a series of four numbers. First three numbers are the Julian date, which represent the number of days in year. Last number represents the year.

e.g. 0543 054 February 23rd
 3 Year 2013

PACKAGING

Available in a 20 lbs. Bag in a Box

Dimension: 8.375" x 8.375 x 9.625"

Case Cube: 0.4331'

80 Cases/Pallet (20 Cases per Tier – 4 High)

Net Weight 20 lbs.

NUTRITIONAL INFORMATION

Serving Size: 100 g

Calories ¹	143.0	Sugar ¹ ,g	0.37
Total Fat ¹ , g.	9.51	Protein ¹ ,g	12.56
Saturated Fat ¹ , g.	3.126	Vitamin A ¹ , IU	540.0
Cholesterol ¹ , mg	372.0	Calcium ¹ , mg.	56.0
Sodium ¹ , mg.	142.0	Iron ¹ ,mg	1.75
Total Carbohydrate ¹ , g	0.72	Potassium ¹ ,mg	138.0

Source: 1 – USDA, NDB Release 25 No. 01123