



DEBEL
 FOOD PRODUCTS, LLC
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PRODUCT SPECIFICATION

PRODUCT NAME: - FROZEN WHOLE EGGS WITH CITRIC ACID

1. PRODUCT DESCRIPTION:-

Pasteurized Frozen Whole Egg blend is prepared from fresh, clean domestic chicken eggs, under continuous USDA inspection and is certified kosher ① for year round Passover. The eggs are washed, sanitized and inspected before being open by machine and visually inspected again before being filtered and blended. Frozen whole egg blend is pasteurized for product safety. Our strict quality procedures assure compliance with federal, state and local regulation and with published specification.

2. STANDARDS:-

A. Physical Characteristic:

Color – This product has light yellow homogenous color

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

B. Chemical Characteristic:

Total Solids	24.2 % min.	Total Fat	10.2 %
pH	6.5 to 6.8	Protein (Nx 6.25)	11.9%

C. Microbiological Standards:

Total Plate Count	5000 cfu/g max.	E.Coli	Negative
Salmonella	Neg./100g.by USDA method	Yeast and Mold	10 cfu/g max.
Coagulase + Staphylococcus	Negative	Coliform	10 cfu/g max.

3. INGREDIENTS: - Whole Egg, Citric Acid is added to preserve color.

4. SHIPPING AND STORAGE:-

Frozen Whole Egg product must shipped and stored in a clean freezing space at 10°F. When it is stored at or below 10° F, The shelf life of this product is 12 months from the time of manufacture. Keep refrigerated at or below 40°F after thawed. Use with in 3 to 5 days.

All products are produced under the ① Rabbinical Supervision of Union of Orthodox Jewish Congregations of America and the kosher certification is furnished upon request.

5. PACKAGING:-

Packed in 5 lbs. Gable Top containers, there are 6 containers per case.
 Net weight is 30 lbs.