

Frozen Egg Yolks - Plain

Production Definition

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

Typical Compositional Range¹

Percentage

Total Solids.....	>= 48.7
Egg Solids.....	>= 43.0
Protein.....	>= 13.0
Fat	>= 24.0
Moisture.....	<= 51.3

Microbiological Analysis

Total Plate Count.....	< 5,000/g
Coliform.....	< 10/g
E. Coli.....	negative
Salmonella	negative
Coagulase-positive	
Staphylococci.....	negative

Other Characteristics

Flavor.....	Fresh Egg Yolk flavor
pH.....	6.0 – 6.6
Color.....	Homogeneous rich yellow color
Odor.....	Natural aroma, Free from musty or foreign odor

Ingredient Statement

“Egg Yolks”.

Production Applications and Functionality

Confections, Baked Products, Custards and puddings

Storage & Shipping

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

Packaging

Available in 30 lbs. plastic pail and 6/5 lbs. Gable Top Containers. Net weight 30 lbs.

The information contained herein is, to the best of our knowledge, correct. No warranties, expressed or implied, are made. This information is offered solely for your investigation, verification, and consideration. It is suggested that you evaluate the product prior to use in production.