

# **Ballas Egg Products Corp.**

**40 North Second Street**

**P.O. Box 2217**

**Zanesville, Ohio 43701**

**(740) 453-0386 FAX (740) 453-0491**

## **Frozen Egg - Specification Sheets**

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## **Frozen Whole Eggs**

**Ingredients:** Frozen, pasteurized whole eggs.

### **Specifications:**

Solids	24.2% min.
Fat	10.2% min.
Protein (N x 6.25)	12.0% min.
pH	7.3 +/- 0.3
Standard Plate Count	5,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.

The standard package is a 30-pound (13.6kg) plastic pail. Special packaging or product characteristics may be provided when required by the customer.

This product is Certified Kosher by the Union of Orthodox Jewish Congregations of America (O.U.). All production comes under continuous inspection by USDA Resident Inspectors.

### **Storage:**

Recommended storage temperature is 0°F or below. If the product is kept at this temperature, the anticipated storage life is one year from the date of manufacture.

To thaw, frozen egg should be placed in a refrigerator at 40°F or lower. Thawing will normally take 2 to 3 days. Once removed from a freezer, this product should be kept properly refrigerated at all times until ready for use. This product must never be partially or fully thawed and then refrozen. Slight agitation is recommended prior to use. During use, holding vessels or containers must be handled in an appropriate manner to prevent contamination and maximize shelf life. Once thawed, recommended shelf life is seven (7) days.

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## **Frozen Salted Whole Eggs**

**Ingredients:** Frozen, pasteurized whole eggs with 10% salt added.

### **Specifications:**

Solids, Total	31.7% min.
Solids, Egg	24.2% min.
Fat	9.2% min.
Protein (N x 6.25)	10.8% min.
pH	7.3 +/- 0.3
Standard Plate Count	5,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.

The standard package is a 30-pound (13.6kg) plastic pail. Special packaging or product characteristics may be provided when required by the customer.

This product is Certified Kosher by the Union of Orthodox Jewish Congregations of America (O.U.). All production comes under continuous inspection by USDA Resident Inspectors.

### **Storage:**

Recommended storage temperature is 0°F or below. If the product is kept at this temperature, the anticipated storage life is one year from the date of manufacture.

To thaw, frozen egg should be placed in a refrigerator at 40°F or lower. Thawing will normally take 2 to 3 days. Once removed from a freezer, this product should be kept properly refrigerated at all times until ready for use. This product must never be partially or fully thawed and then refrozen. Slight agitation is recommended prior to use. During use, holding vessels or containers must be handled in an appropriate manner to prevent contamination and maximize shelf life. Once thawed, recommended shelf life is seven (7) days.

Product code #7210  
Last Revision: 12/8/06

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## **Frozen Plain Egg Yolks**

**Ingredients:** Frozen, pasteurized egg yolks.

### **Specifications:**

Solids	43.0% min.
Fat	25.6% min.
Protein (N x 6.25)	15.5% min.
pH	6.3 +/- 0.3
Standard Plate Count	5,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.

The standard package is a 30-pound (13.6kg) plastic pail. Special packaging or product characteristics may be provided when required by the customer.

This product is Certified Kosher by the Union of Orthodox Jewish Congregations of America (O.U.). All production comes under continuous inspection by USDA Resident Inspectors.

### **Storage:**

Recommended storage temperature is 0°F or below. If the product is kept at this temperature, the anticipated storage life is one year from the date of manufacture.

To thaw, frozen egg should be placed in a refrigerator at 40°F or lower. Thawing will normally take 2 to 3 days. Once removed from a freezer, this product should be kept properly refrigerated at all times until ready for use. This product must never be partially or fully thawed and then refrozen. Slight agitation is recommended prior to use. During use, holding vessels or containers must be handled in an appropriate manner to prevent contamination and maximize shelf life. Once thawed, recommended shelf life is seven (7) days.

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## **Frozen Salted Egg Yolks**

**Ingredients:** Frozen, pasteurized egg yolks with 10% salt added.

### **Specifications:**

Solids, Total	48.7% min.
Solids, Egg	43.0% min.
Fat	24.0% min.
Protein (N x 6.25)	13.0% min.
pH	6.3 +/- 0.3
Standard Plate Count	5,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.

The standard package is a 30-pound (13.6kg) plastic pail. For this product, a plastic bag is used to line the inside of the pail. Other packaging or product characteristics may be provided upon request.

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### **Storage:**

Recommended storage temperature is 0°F or below. If the product is kept at this temperature, the anticipated storage life is one year from the date of manufacture.

To thaw, frozen egg should be placed in a refrigerator at 40°F or lower. Thawing will normally take 2 to 3 days. Once removed from a freezer, this product should be kept properly refrigerated at all times until ready for use. This product must never be partially or fully thawed and then refrozen. Slight agitation is recommended prior to use. During use, holding vessels or containers must be handled in an appropriate manner to prevent contamination and maximize shelf life. Once thawed, recommended shelf life is seven (7) days.

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## **Frozen Sugared Egg Yolks**

**Ingredients:** Frozen, pasteurized egg yolks with 10% sugar added.

### **Specifications:**

Solids, Total	48.7% min.
Solids, Egg	43.0% min.
Fat	24.0% min.
Protein (N x 6.25)	13.0% min.
pH	6.3 +/- 0.3
Standard Plate Count	5,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.

The standard package is a 30-pound (13.6kg) plastic pail. Special packaging or product characteristics may be provided when required by the customer.

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### **Storage:**

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To thaw, frozen egg should be placed in a refrigerator at 40°F or lower. Thawing will normally take 2 to 3 days. Once removed from a freezer, this product should be kept properly refrigerated at all times until ready for use. This product must never be partially or fully thawed and then refrozen. Slight agitation is recommended prior to use. During use, holding vessels or containers must be handled in an appropriate manner to prevent contamination and maximize shelf life. Once thawed, recommended shelf life is seven (7) days.

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## **Frozen Egg Whites**

**Ingredients:** Frozen, pasteurized egg whites.

### **Specifications:**

Solids	11.0% min.
Fat	less than 0.01%
Protein (N x 6.25)	9.0% min.
pH	8.9 +/- 0.3
Standard Plate Count	5,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.

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## **Frozen Egg Whites with Guar Gum**

**Ingredients:** Frozen, pasteurized egg whites with guar gum added as a whipping aid.

### **Specifications:**

Solids	11.0% min.
Fat	less than 0.01%
Protein (N x 6.25)	9.0% min.
pH	8.9 +/- 0.3
Standard Plate Count	5,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.

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## **Frozen Special Blend**

**Ingredients:** A frozen, pasteurized blend of whole eggs, corn syrup solids, salt, propylene glycol, and cellulose gum.

### **Specifications:**

Solids	33.5% min.
Fat	10.0% min.
Protein (N x 6.25)	10.5% min.
pH	7.0 +/- 0.3
Standard Plate Count	5,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.

The standard package is a 30-pound (13.6kg) plastic pail. Special packaging or product characteristics may be provided when required by the customer.

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