MARTIN'S
Quality Eggs

717-733-1235
25 Wissler Road
Lititz, PA 17543
www.martinseggs.com

Item Code: 7HC4G

Select Whole Hardcooked Eggs 4/ 1 Gallon

Product	Hardcooked Eggs
Grade	Select
Net Weight	24 pounds
Gross Weight	35.18 pounds
UPC Number	099517004366
Shelf Life	44 Days

Overview

Product Name	Hard-cooked Eggs 4/1 Gallon
Item Number	7HC4G
Description	Eggs fully cooked and peeled. Prepared from fresh shell eggs in accordance with all applicable standards set forth by the FDA/CDC food code, U.S. Food, Drug, and Cosmetic Act, Section 404 and 505, and state and local regulations.
Product Type	Hard cooked egg
Intended Use	Wholesale
Brand	Martin's Quality Eggs
Case Amount	24 pounds
UPC Number	099517004366

Case Specifications

Packaging	one gallon plastic jars filled with eggs and brine solution added to cover eggs. Packed 4 gallons in corrugated case
Length (Inches)	12.25
Width (Inches)	12.25
Height (Inches)	10
Cube (Feet^3)	0.86842
Gross Weight (Pounds)	35.18
Net Weight (Pounds)	24
Ti	12
Hi	4
Cases / Pallet	48

Nutrition Facts

Serving Size 100 grams (100 grams)

Amount Per Serving

Calories 155 — Calories from Fat 96

	% Daily Value*
Total Fat 11g	16%
Saturated Fat 3g	16%
Trans Fat	
Cholesterol 424mg	141%
Sodium 124mg	5%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars 1g	
Protein 13g	

Vitamin A 12% • Vitamin C 0%

Calcium 5% • Iron 7%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Handling

Shelf Life	44 days. Once Package is opened egg should be used within 7 days.
Code Description	JJJ-YY J-Julian Date Y-Year
Expire Description	(M)M-(D)D-YY M-Month D-Day Y-Year
Storage Statement	The product must be kept at 32°F to 38°F. Rotate stock to maintain freshness. Do not freeze.

Microbiological Standards

Standard Plate Count/gm	<1000
Yeast and Mold/gm	<10
Listeria	NEG
Coliforms/gm	<10
E. coli/ gm	<10

Technical

Ingredients	Eggs in a brine solution of Water, Citric Acid, Potassium Sorbate, and Sodium Benzoate
Allergens	Egg
Food Safety	GFSI-Standards
Color	Solid all the way through with the white being white and the yolk being bright yellow with no gray/green ring around it.
Odor	Fresh eggs typical of hard cooked eggs with no objectionable odor
Kosher	OU-P
Distributed by	Martin's Quality Eggs Lititz, PA 17543