



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

Whole Egg Frozen 30# Pails



Item Code: 3WFP

Product	Whole Egg
State	Frozen
Net Weight	30 pounds
Gross Weight	32.82 pounds
UPC Number	N/A
Shelf Life	1 Year

Overview

Product Name	Whole Egg Frozen 30# Pail - Martins
Item Number	3WFP
Description	Frozen whole eggs, pasteurized and homogenized, packed in 30# pails.
Product Type	Frozen Whole Egg
Intended Use	Wholesale
Brand	Martin's Quality Eggs
Case Amount	30-pound pail

Case Specifications

Packaging	Pail
Length (Inches)	12
Width (Inches)	12
Height (Inches)	13.25
Cube (Feet ³)	1.10417
Gross Weight (Pounds)	32.82
Net Weight (Pounds)	30
Ti	20
Hi	3
Cases / Pallet	60

Technical

Ingredients	Whole Egg
Allergens	Egg
GMO Free	Yes
Color	Yellow or darker
Total solids	Natural proportions (Min 23.5%)
PH	7.2-7.8
Odor	Typical to eggs
Kosher	OU-P
Distributed by	Martin's Quality Eggs Lititz, PA 17543

Nutrition Facts

Serving Size 3.5oz (100g)
 Servings per Container UNSPECIFIED

Amount Per Serving

Calories 150 Calories From Fat 90

% Daily Value *

Total Fat	10g		15 %
Saturated Fat	4.5g		23 %
Trans Fat	0g		
Cholesterol	415mg		138 %
Sodium	140mg		6 %
Total Carbohydrate	1g		0 %
Dietary Fiber	0g		0 %
Sugars	0g		
Protein	12g		

Vitamin A 10 % ● Vitamin C 0 %
 Calcium 6 % ● Iron 10 %

* 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
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 ● Carbohydrate 4 ● Protein 4

Handling

Shelf Life	1 year if kept frozen. Use within 3-5 days once thawed for best results.
Code Description	JJJ-YY J-Julian Date Y-Year
Storage Statement	Store refrigerated at 40 degrees F or less. Do not freeze.
Item Statement	This product consists of pasteurized whole egg, broke in natural proportions under USDA supervision. All product specifications will be met and no foreign material will be present. This product will comply with all applicable regulations promulgated under the Federal Food, Drug, and Cosmetic Act, USDA/FSIS, and with applicable state statutes and regulations.

Microbiological Standards

Standard Plate Count/gm	100-5000
Yeast and Mold/gm	<10
Salmonella/gm	NEG
Staphylococcus	NEG
Coliforms/gm	<10
E. coli	<10