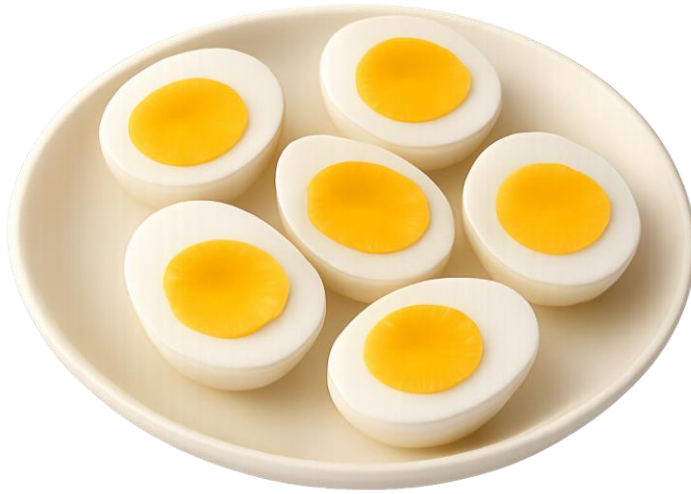




717-733-1235
25 Wissler Road
Lititz, PA 17543
www.martinseggs.com

Item Code: 7HC2LG



Select Whole Large Hardcooked Eggs 20#

Product	Hardcooked Eggs
Grade	Select
Net Weight	20 pounds
Gross Weight	35 pounds
UPC Number	099517004328
Shelf Life	44 Days

Overview

Case Specifications

Product Name	Hard cooked Eggs 20# - Large	Packaging	Plastic bag in plastic pail
Item Number	7HC2LG	Length (Inches)	10
Description	Large eggs fully cooked and peeled. Prepared from fresh large 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.	Width (Inches)	10
		Height (Inches)	13.5
		Cube (Feet ³)	.78125
		Gross Weight (Pounds)	35
		Net Weight (Pounds)	20
Product Type	Hard cooked egg	Ti	20
Intended Use	Wholesale	Hi	3
Brand	Martin's Quality Eggs	Cases / Pallet	60
Case Amount	20 pounds		
Egg size	Large		
UPC Number	099517004328		

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	Store refrigerated at 40 degrees F or less. 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
Packed/ Distributed by	Martin's Quality Eggs Lititz, PA 17543