Today safety is the number-one concern in the kitchen. It’s estimated that one egg in every two pallets contains traces of salmonella. By touching the shells or their contents, kitchen staff can cross-contaminate other eggs or other food.

PAPETTI’S® PASTEURIZED SHELL EGGS ARE SAFER EGGS.

- Every egg is pasteurized using a thermal process... no chemicals, additives or irradiation.
- Made with Grade A Large Eggs.
- Eggs are 99.999% pathogen-free.
- Kosher Certified.
- Ideal for all recipes, especially those containing lightly-cooked eggs: Salad dressings, cookie dough, Hollandaise sauce.
- Perfect for soft boiled, poached, and sunny-side-up eggs.
- Manufactured according to an FDA approved process.
- Papetti’s Pasteurized Shell Eggs have a fresh flavor profile with the benefit of an extended 60-day shelf life.

TRUST PAPETTI’S® ...

- to deliver egg solutions that make sense for your operation
- to make kitchen safety a top priority
- to bring you a full line of eggs...from pasteurized shell eggs to fully cooked eggs
- to give you unparalleled service and patron satisfaction

<table>
<thead>
<tr>
<th>CODE</th>
<th>DESCRIPTION</th>
<th>PACK SIZE</th>
<th>GROSS WEIGHT</th>
<th>CASE CUBE</th>
<th>CASES/PALLET</th>
</tr>
</thead>
<tbody>
<tr>
<td>46025-86990</td>
<td>Pasteurized Shell Eggs</td>
<td>15 Dozen</td>
<td>26.98 lbs.</td>
<td>1.26 ft³</td>
<td>48</td>
</tr>
</tbody>
</table>

STORAGE AND SHELF LIFE: 60 days from packaging date provided shell is left intact and kept refrigerated between 33° - 40° F. DO NOT FREEZE.

For ordering, information, or customer service assistance, Call: 1-800-328-5474 or visit www.michaelfoods.com