

# PAPETTI'S®



## PASTEURIZED SHELL EGGS THE SAFER ALTERNATIVE... THE SMARTER ALTERNATIVE.

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 (U)
- 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

CODE	DESCRIPTION	PACK SIZE	GROSS WEIGHT	CASE CUBE	CASES/PALLET
46025-86990	Pasteurized Shell Eggs	15 Dozen	26.98 lbs.	1.26 ft <sup>3</sup>	48

**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](http://www.michaelfoods.com)

EVERYTHING YOU NEED.™

**MICHAEL  
FOODS** INC.