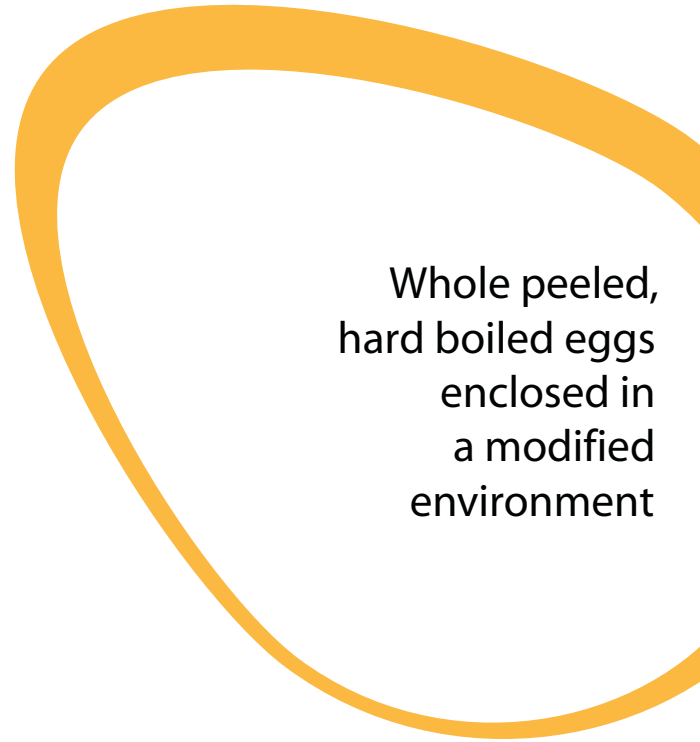


Peeled Hard Boiled Eggs



Whole peeled,
hard boiled eggs
enclosed in
a modified
environment

Applications

For use in any item requiring perfectly formed hard boiled eggs such as devilled or curried eggs and salad bars. They may also be sliced or chopped for use as ingredients in salads, sandwiches or mornay.

Advantages

No labour or losses on cooking, cooling and peeling eggs. No clean up. Ready to use and has extended shelf life. Convenient product of guaranteed high quality.

Quality Guarantee

Extensive controls and testing procedures as recommended by FSANZ are conducted in our "ON SITE" food laboratory to assure high quality. All products sold by us or our authorised distributors are fully guaranteed, if stored as recommended.

Packaging

Peeled Hard Boiled Eggs are packaged in a polyethylene bag with modified environment, and stored in a durable outer carton.

Shell Egg Equivalent

2.5kg box of peeled hard boiled eggs is approximately 50 hard boiled eggs.

Storage

Store covered between 0°C and 5°C.

Shelf Life

4 weeks shelf life from the date of packaging when stored between 0°C and 5°C. Once the bag has been opened and the modified atmosphere has been destroyed, use the eggs within 48 hours. Do not freeze. The bag must be tightly resealed to avoid any contamination from external factors.

Pallet Quantity

2.5kg packs x 6 to the carton (15kg), 32 cartons per pallet.

For technical or further information

customer information service

1300 653 447

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