



Pure Egg White Crystals

What is it?

OvaEasy is an all-natural, dried pure egg white crystal that replaces liquid egg whites, frozen egg whites and pan-dried egg whites. OvaEasy Pure Egg White Crystals are excellent for use in baking and confectionary applications. They are made with a revolutionary process that gently extracts water while preserving the delicious flavor and nutritional benefits of fresh egg whites.

Why is it better?

OvaEasy beats liquid, frozen and pan-dried egg whites hands down!

- **High and stable whip:** great for confectionary and baking applications
- **Taste:** natural, fresh taste
- **Nutrition:** cholesterol and fat free
- **Storage space:** 1 case of OvaEasy replaces 4 cases of liquid, frozen or fresh eggs
- **Ease of use:** disperses in water in seconds with no clumping, thawing or egg cracking mess
- **Refrigeration:** requires no refrigeration
- **Shelf life:** shelf stable for two years
- **Safety:** HACCP friendly

How do I use it?

OvaEasy is very easy to prepare: simply add water, whisk and cook. Once OvaEasy is reconstituted with water, it behaves exactly like fresh egg whites.

APPLICATIONS

- Confections
- Quiches
- Cakes
- Cookies
- Pies

... or anywhere else
you can use liquid egg
whites!



Cholesterol Free!
Fat Free!
100% Pure Egg Whites

Packaging and Storage

OvaEasy Pure Egg White Crystals are packaged in:

- 5 lb gas-flushed, sealed plastic pouches
- 6 pouches (30 lb) per cardboard box.
- Box dimensions are 16.5"×12"×11"

Store in a cool, dry area No refrigeration required

Ingredients

Albumen (egg whites)

Reconstitution:

1 Part OvaEasy to 2 Parts Water by Volume

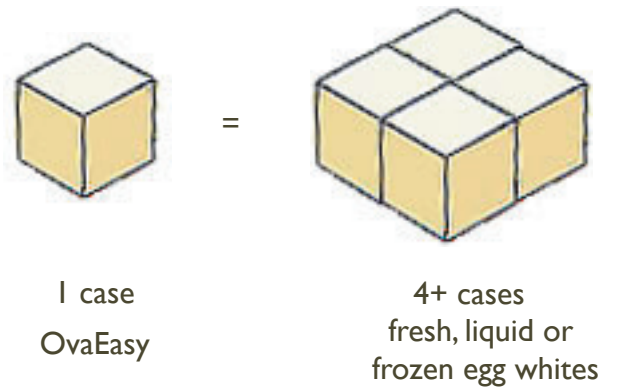
OvaEasy Egg Crystal	Water	Liquid Whole Egg Equivalent
1 lb	12 cups	7.3 lbs (4.6 dozen large eggs)
5 lbs	15 US Quarts	36.4 lbs (23 dozen large eggs)

NAPA Number

8910-01-E60-6008

NAPA Vendor Code

0334



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