JUST Egg™



Nutrition about 20 servings per conserving size	
Amount per serving Calories	60
	% Daily Value*
Total Fat 4.5g	6%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 3g	
Cholesterol Omg	0%
Sodium 180mg	8%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes Og Added Sug	ars 0%
Protein 5g	5%
Vitamin D 0mcg 0% ●	Calcium 2mg 0%
ron 1mg 6% *The % Daily Value (DV) tells you how m	Potassium 64mg 2%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients: Water, Mung Bean Protein, Expeller-Pressed Canola Oil, Contains less than 2% of Dehydrated Onion, Gellan Gum, Carrot Extractives (color), Turmeric Extractives (color), Potassium Citrate, Salt, Sugar, Tapioca Syrup Solids, Tetrasodium Pyrophosphate, Transglutaminase, Nisin (preservative).

Made in a facility that processes egg. Made in Canada.





Brand name

JUST Egg™

Product description

JUST Egg™, plant-based egg

Perishable – Keep frozen 180 days (use within five days of thawing)
Dot
754000

UPC	Case GTIN
191011000476	00191011000476

Packaging details

Unit

Net Weight (lbs): 2

Dimensions (in): 2.88L x 2.88D x 8.75H

Case

Net Weight (lbs): 30 Gross Weight (lbs): 32.85

Dimensions (in): 15.06L x 9.06D x 9.56H

Units Per Case: 15 Case Cube (ft): 0.755

Pallet

TI/HI: 13x5

Cases Per Pallet: 65

Cooking instructions

To ensure the highest quality product, cooked JUST Egg™ should be held for a maximum of 30 minutes.

- Thaw completely and shake well before use.
- Pour JUST Egg[™] into preheated (nonstick) skillet or sauté pan. Coat pan evenly with butter or oil.
- Cook on medium to medium-high heat in small batches.
- Use a rubber spatula to occasionally scrape and pull mixture across pan until product is cooked to an internal temperature of 165°F (74°C) and no longer appears liquid.
- Serve immediately while hot.

JUST Egg™ Folded



Nutrition Facts

about 120 servings per container

Serving size	1 Piece (57g)
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Amount per serving

100

Galul 162	100
	% Daily Value*
Total Fat 7g	9%
Saturated Fat 0.5g	3%
Trans Fat Og	
Polyunsaturated Fat 2g	
Monounsaturated Fat 4.5g	
Cholesterol Omg	0%
Sodium 320mg	14%
Total Carbohydrate 3g	1%
Dietary Fiber Og	0%
Total Sugars 0g	
Includes 0g Added Suga	ars 0%
Protein 6g	7%
Vitamin D 0mcg 0% ●	Calcium 6mg 0%
Iron 1mg 6%	Potassium 46mg 0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients

Water, Mung Bean Protein, Expeller-Pressed Canola Oil, Corn Starch, Contains less than 2% of Baking Powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), Dehydrated Garlic, Dehydrated Onion, Carrot Extractives (color), Turmeric Extractives (color), Salt, Transglutaminase.

Made on equipment that processes eggs.

Made in Canada.



Brand name

JUST Egg™

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Product description

JUST Egg™ Folded, plant-based egg

120/2oz	Perishable – Keep frozen 365 days
Product code	Dot
91011-00041-00	676079
UPC	Case GTIN
191011000414	00191011000414

Chalf life and stavens

Packaging details

Unit

Net weight (oz): 2

Dimensions (in): 3.59L x 2.91D x 0.5H

Case

Net weight (lbs): 15 Gross weight (lbs): 16.11

Dimensions (in): 17.44L x 10.13D x 6.87H

Units per case: 120 Case cube (ft): 0.7024

Pallet

TI/HI: 10x9

Cases per pallet: 90

Cooking instructions

To ensure the highest quality product, cooked JUST Egg[™] Folded should be held for a maximum of 2 hours. Cook to an internal temp of 165°F (74°C).

Flattop Griddle

Warm a bit of oil and sear frozen JUST Egg™ Folded for 90 seconds. Flip and cover with a steam cap for approximately 2 to 3 minutes (depending on griddle temperature).

TurboChef

Individual frozen JUST Egg[™] Folded: 425°F (218°C) for 45 seconds.

Frozen built sandwich: 425°F (218°C) for 1 minute and 20 seconds.

Combi-Oven

Arrange frozen JUST Egg™ Folded on a full size sheet pan lined with parchment paper. Cover pan with aluminum foil and bake in an oven at 250°F (121°C) for 8 minutes and 30 seconds.