



Frozen Eggs



WHOLE

3033784 Bakery Essentials™ Pasteurized Frozen Whole Eggs 30#

Use pasteurized frozen whole eggs as a convenient replacement for fresh eggs. Real whole eggs are ready to thaw and use when you need them, and are pasteurized to ensure safety.

Frozen whole eggs can be used in countless baking applications and to make traditional egg dishes like scrambled eggs, omelets, quiches, and pancakes.



WHITES

3033838 Bakery Essentials™ Pasteurized Frozen Egg Whites 30#

Use frozen egg whites as a convenient replacement for fresh egg whites in baking and whipped applications. Real egg whites are separated from the yolk, pasteurized for safety and frozen for future use. High whip versions contain a whipping agent and xanthan gum to enhance performance of finished products.

Use frozen egg whites in countless baking and pastry applications or for adding protein to smoothies.



YOLKS

3033760 Bakery Essentials™ Pasteurized Sugared Egg Yolks 30#

Use sugared egg yolks as a convenient alternative to separating egg yolks for sweet applications.

Real egg yolks are separated and combined with sugar (10%), saving time and labor. This product is pasteurized to ensure safety, and sugar is added to maintain fluidity after thawing, in addition to supporting sweet applications.

Great for countless bakery and confectionary applications including crème brulee, sponge cakes, chiffon, pastry cream, ice cream, mousse, and Boston cream pie.



Established Trust

The Bakery Essentials™ portfolio is designed to provide you with a comprehensive range of baking ingredients and supplies, making Dawn your one-stop-shop for all your bakery needs. You can count on Dawn to identify quality products from a trusted source to enable your bakery success.

1.800.292.1362 **DawnFoods.com** Salt Lake City, Denver & Phoenix