

SERVINGS

10

SHELF LIFE UP TO

10 YEARS

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Gluten-Free

Whole Eggs

Nutrition Facts

Serving Size: 2 1/2 Tbsp (13g dry) Servings Per Container: 71

Amount Per	Serving		
Calories	70 Ca	lories fr	om Fat 45
		9	6 Daily Value
Total Fat	5g		8%
Saturate	ed Fat 1.5	g	8%
Trans Fa	at Og		
Choleste	rol 215m	g	72%
Sodium 9	90mg		4%
Total Carbohydrate Og0%Dietary Fiber Og0%			
Protein 6	g		
Vitamin A	6% •	Vitam	in C 0%
Calcium	2% •	Iron	6%
*Percent Da calorie diet. or lower dep	Your daily	values may your calor	/ be higher ie needs.
	Calories	2,000	2,500
Total Eat	Loos then	6 E m	00~
Total Fat	Less than	65g 20g	80g
Total Fat Sat Fat Cholesterol	Less than	20g	25g
Sat Fat	Less than Less than	20g	25g 300mg
Sat Fat Cholesterol	Less than Less than Less than	20g 300mg	25g 300mg 2400mg
Sat Fat Cholesterol Sodium	Less than Less than Less than nydrate	20g 300mg 2400mg	25g 300mg 2400mg

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DIRECTIONS:

 Add 2 1/2 Tablespoons dry whole egg powder to 2 1/2 Tablespoons warm water and mix well.
Cook as desired.
Yield: 1 whole egg.

Can be used in baking and cooking. For example, use in omelets, french toast, bread, muffins, cookies, cakes, etc. They're also great to take on camping trips.

When using with other dry ingredients, it is not necessary to reconstitute the whole egg powder. Simply add to other dry ingredients and increase liquid requirements by necessary amount.

INGREDIENTS: Whole eggs, sodium silicoaluminate (as an anticaking agent).

Contains allergen: Eggs.

Pasteurized fully dehydrated whole eggs. No refrigeration necessary.

Shelf Life: Best when stored in a cool dry place at temperatures between 55° and 70° F (ideal humidity 15%).

Shelf life estimates are based on industry studies from sources deemed reputable. Since Augason Farms has no control over individual storage practices, they must disclaim any liability or warranty for particular results.

FOOD STORAGE Emergency Everyday food