

# HEATING INSTRUCTIONS

## LIQUID AND PREPARED EGGS

### PREPARATION

THAWING	CONVECTION OR COMBINATION OVEN	STEAMER OVEN – PRECOOKED EGGS
<ul style="list-style-type: none"> <li>For best results, fully thaw products prior to heating</li> <li>Thaw within case 3-5 days under refrigeration or</li> <li>Remove product from case and place onto sheet trays for 24 hours, thaw under refrigeration</li> </ul>	<ul style="list-style-type: none"> <li>Preheat oven to 350°F</li> <li>Line sheet trays with pan liner or spray with pan release</li> <li>Place product on sheet trays</li> <li>For bulk product, cover with foil prior to placing in oven</li> <li>For individually wrapped product, do not allow wrapper to touch edges of pan; no need to cover with foil</li> <li>Heat product per recommended heating times</li> </ul>	<ul style="list-style-type: none"> <li>Turn steamer on</li> <li>Line hotel pan with pan liner or spray with pan release</li> <li>Place product in prepared pan</li> <li>Place in steamer cabinet</li> <li>Steam heat 12 minutes</li> </ul>

### RECOMMENDED HEATING INSTRUCTIONS

PRODUCT	CONVECTION COMBINATION OVEN DRY-HEAT PREHEAT/ HEATING TEMP: 350°F		STEAMER	
	Thawed Heating Time (Minutes)	Frozen Heating Time (Minutes)	Thawed Steam Time (Minutes)	Frozen Steam Time (Minutes)
Liquid Eggs	N/A	N/A	60	90
Patties	10	20	10	15
<b>Pre-Cooked Scrambled Eggs</b> Place scrambled eggs in a half-size hotel pan, approximately 2 inches deep. For oven, cover tightly with aluminum foil. For steamer, pan should be left uncovered. Stir Pre-Cooked Scrambled Eggs once during cooking.	40	55	12	12
French Toast	10	12	10	15
<b>Wraps</b> Place tortilla seam-side down on baking tray	20	25	N/A	N/A
Omelets	10	20	10	15
Frittatas	20	25	10	15

### LIQUID EGG – SCRAMBLED EGG COOKING INSTRUCTIONS

WATER BATH METHOD	STEAMER OVEN METHOD
<ol style="list-style-type: none"> <li>Select stock pot or steam kettle large enough for bags to float in.</li> <li>Fill vessel 3/4 full with water. Heat to simmer.</li> <li>Immerse bags in water, adjust heat to maintain low simmer (180°-190°F)</li> <li>Stir water and bags of eggs occasionally (about every 5 minutes) with paddle to assure uniform thawing and cooking.</li> <li>Remove bags from vessel when cooked to desired texture.</li> <li>Knead bags vigorously to break up cooked mass.</li> <li>Store unopened bags in pans covered without heat. Eggs will stay hot up to 1.5 hours.</li> <li>Caution. Additional cooking takes place when held.</li> <li>To serve, slit bags</li> </ol> <p><b>COOKING TIMES:</b> Frozen: 50-60 minutes; Thawed: 30-40 minutes</p>	<ol style="list-style-type: none"> <li>Turn steamer on</li> <li>Place thawed liquid product bag in perforated hotel pan or empty carton of thawed liquid product into prepared pan and cover with film wrap.</li> <li>Place in steamer cabinet</li> <li>Steam heat 30 minutes</li> <li>Carefully remove tray from steam cabinet, shake bag, return to steamer oven until fully cooked.</li> <li>Repeat shaking step to redistribute liquid until fully cooked.</li> </ol>

Please use these times and temperatures as a guide to heating Sunny Fresh® brand products. Adjust times to fit your equipment and desired product results.

For more information, call 1-800-USA-EGGS (872-3447) or visit our website [www.sunnyfresh.com](http://www.sunnyfresh.com)