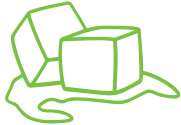


## HEATING INSTRUCTIONS

## PREPARED EGGS



**Sunny Fresh**  
EGGS OVERLY EASY



## THAW

- Fully thaw for best results
- Thaw in case 3-5 days under refrigeration
- Quick thaw: 24 hrs. unpack, place on sheet pans in refrigerator



## PREP

- Line sheet trays with pan liner or non-stick spray
- Place product on sheet trays
- Bulk product - cover with foil before placing in the oven
- Single product - do not allow wrapper to touch edges of pan, do not cover with foil



## HEAT

- Place sheet pan in oven at 350°F

## HEATING TIMES

PRODUCT	CONVECTION COMBINATION OVEN HEATING TEMP: 350°F		STEAMER		MICROWAVE CONVECTION / IMPINGEMENT OVEN
	THAWED HEAT TIME (MIN)	FROZEN HEAT TIME (MIN)	THAWED STEAM TIME (MIN)	FROZEN STEAM TIME (MIN)	
Pre-cooked Scrambled Eggs	40	55	12	12	Time will depend on oven settings
Patties	10	20	10	15	
Omelets	10	20	10	15	
Frittatas	20	25	10	15	
French Toast	10	12	10	15	

All Cargill Kitchen Solutions products are ready-to-eat (RTE). Per FDA, RTE heating requirement states internal minimum temperature should reach 135°F for holding. Note: Times vary due to oven differences.

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 1.800.872.3447 or visit our website [www.sunnyfresh.com](http://www.sunnyfresh.com)

## HEATING INSTRUCTIONS

### LIQUID SCRAMBLED EGGS

  
**Sunny Fresh**<sup>®</sup>  
EGGS OVERLY EASY



THAW



PREP



HEAT



SERVE

### WATER BATH METHOD

- |   |   |   |   |
|---|---|---|---|
| <ul style="list-style-type: none"><li>No thawing required</li></ul> | <ul style="list-style-type: none"><li>Use pot or steam kettle large enough for bags to float</li><li>Fill vessel 3/4 full with water</li><li>Heat to simmer</li></ul> | <ul style="list-style-type: none"><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 five minutes)</li><li>Remove bags from vessel when cooked to desired texture</li><li>Knead bags vigorously to break up the cooked mass</li></ul> | <ul style="list-style-type: none"><li>Store unopened bags in pans covered without heat (will stay hot up to 1.5 hrs)</li><li>Caution - additional cooking takes place when held</li><li>To serve, slit bags</li></ul> |
|---|---|---|---|

### STEAMER OVEN

- |  |   |  |   |
|--|---|--|---|
| <ul style="list-style-type: none"><li>Quick Thaw: place under cold running water</li><li>Unpacked Thaw: Remove bags and place in refrigerator for 24-48 hours</li><li>Case Thaw: Place case in refrigerator for 5-7 days</li></ul> | <ul style="list-style-type: none"><li>In Bag: place unopened bag in perforated hotel pan</li><li>Poured liquid: empty bag or carton of liquid egg into prepared pan; cover with film wrap</li></ul> | <ul style="list-style-type: none"><li>Place steamer in cabinet</li><li>Steam heat 30 minutes</li></ul> | <ul style="list-style-type: none"><li>Carefully remove tray from steam cabinet<ul style="list-style-type: none"><li>Bag: shake bag</li><li>Poured liquid: stir slightly to breakup egg</li></ul></li><li>Repeat shaking/stirring step to redistribute liquid until fully cooked</li><li>Return to open steamer until fully cooked</li></ul> |
|--|---|--|---|

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