



EIFIX GOURMET SCRAMBLED EGGS



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**Into the  
pan and onto  
the plate.**

[www.eipro.eu](http://www.eipro.eu)

## A great way to start the day.

Eifix Gourmet Scrambled Eggs are one of EIPRO's many innovative egg convenience products. Liquid and pan-ready, this product guarantees high quality and failproof results, allowing you to impress your guests with a delicious breakfast every morning. Thanks to a perfect selection of ingredients including eggs and a choice combination of seasonings, this product tastes great and is quick and easy to cook.

### YOUR ADVANTAGES AT A GLANCE

- liquid, pan-ready Gourmet Scrambled Eggs, pasteurised, in aseptic packaging
- selected, premium ingredients including eggs, milk, cream and a choice combination of seasonings guarantee an exquisite taste
- no preservatives, gluten-free
- a little goes a long way, thanks to the fluffy volume the scrambled eggs develop
- even colour and consistency throughout
- appetising and fresh - even after extended periods
- ideal for a large range of creative dishes

**PREPARATION** (The preparation time always depends on the type of cooking appliance used and its heat output.)

**Frying pan:** Place frying fat in the pan and heat to 140 °C. Pour scrambled egg mixture into the pan and slowly stir to avoid the mixture sticking to the pan. Important: Do not cook the scrambled eggs too long. Perfect Gourmet Scrambled Eggs are fluffy and creamy. Place the Gourmet Scrambled Eggs in a 70 °C warm chafing dish. Kept warm, the scrambled eggs will continue to thicken.

**Combi-steamer:** Pour 3 litres Eifix Gourmet Scrambled Eggs into a GN tray (approx. 66 mm high). Pre-heat the combi-steamer to 100 °C (heat and steam) and place the scrambled eggs inside the combi-steamer. After 7 minutes cooking time, carefully remove the scrambled eggs from the combi-steamer and stir. Important: Don't forget the sides of the tray! Then cook for another 2 minutes. Remove the finished scrambled eggs from the combi-steamer and stir again.

**Tip:** Don't set the temperature of the chafing dish too high, so the Gourmet Scrambled Eggs don't dry out. Standing time at 70 °C: at least 90 minutes.

### NUTRITIONAL VALUES (Average nutritional value per 100 g)

Article description	Energy	Fat	of which saturated fats	Carbohydrates	of which sugar	Protein	Salt
Eifix Gourmet Scrambled Eggs	629 kJ/151 kcal	11 g	4,0 g	3,4 g	0,8 g	10 g	1,2 g

### TECHNICAL DATA (Excerpt from our product range. Additional articles available on request.)

Article description	Packaging type	Content	Unites/ Sales unit	Sales units/ Layer	Sales units/ Pallet	Best before date
Eifix Gourmet Scrambled Eggs, liquid	Tetra Brik pack	1 kg	12	12	60	49 days
Eifix Gourmet Scrambled Eggs, liquid	bag-in-box	10 kg	-	24	72	33 days
✱ Eifix Gourmet Scrambled Eggs, frozen	Tetra Brik pack	1 kg	12	12	60	12 months
✱ Eifix Gourmet Scrambled Eggs, frozen	bag-in-box	10 kg	-	24	72	12 months

**We only use eggs from selected, animal-friendly production systems.**

Liquid egg products must be cooled between 0 °C and +4 °C at all times. Frozen products must be stored below at least -18 °C at all times. Do not refreeze after defrosting; use immediately.



Further information and delicious recipes:  
[gourmet-scrambled-eggs.eipro.eu](http://gourmet-scrambled-eggs.eipro.eu)



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