



EIFIX GOURMET SCRAMBLED EGGS LACTOSE-FREE

The classic. Lactose-free.

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As tasty as the original.

Eifix Gourmet Scrambled Eggs lactose-free combine the unique light and fluffy taste of the original while also having the best addition to avoid lactose intolerance. Our quality guarantor is liquid and ready for use in the pan. With its finely-selected ingredients such as lactose-free cream and the perfect mix of spices, it tastes great. This way, not only do you spoil your guests with a delicious breakfast at any time and very easily, you also cater to their special dietary needs.

YOUR ADVANTAGES AT A GLANCE

- liquid, pan-ready Gourmet Scrambled Eggs lactose-free, pasteurised, in aseptic packaging
- selected, premium ingredients including eggs, lactose-free cream and a choice combination of seasonings guarantee an exquisite taste
- no preservatives
- lactose-free, vegetarian, 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.)

In the 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 lactose-free are fluffy and creamy.

Storage: Place the Gourmet Scrambled Eggs lactose-free in a 70 °C warm chafing dish. Kept warm, the scrambled eggs will continue to thicken.

In the Combi-steamer: Pour 3 litres Eifix Gourmet Scrambled Eggs lactose-free 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 lactose-free 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 lactose-free	694 kJ/167 kcal	13g	4,9g	1,1g	0,5g	11g	1,1g

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 lactose-free, liquid	Tetra Brik pack	1kg	12	12	60	49 days

Eifix Gourmet Scrambled Eggs lactose-free are made using barn eggs.

Liquid egg products must be cooled between 0 °C and +4 °C at all times.