

Cage-Free Egg Products



Consumer trends are continuing to demand egg products sourced from hens raised in cage-free environments. Rembrandt Foods® is proud to offer cage-free egg products that follow the certification guidelines of American Humane Certified® or Certified Humane®. We continue to grow our specialty egg product lines to match consumers' demand. Our specialty egg products allow you to offer your customers the satisfaction of buying egg products sourced from hens that are raised in barns that are independently verified by third parties.

Cage-Free Dried Egg Products

DESCRIPTION	PACK SIZE
DRIED WHOLE EGG	
Cage-Free Dried Whole Egg	50 lb Bag-in-Box
DRIED EGG YOLK	
Cage-Free Dried Egg Yolk with Free Flow	50 lb Bag-in-Box
DRIED EGG WHITES	
Cage-Free Dried Egg Whites	50 lb Bag-in-Box

Cage-Free Frozen Egg Products

DESCRIPTION	PACK SIZE
FROZEN WHOLE EGG	
Cage-Free Rapid Egg™ Whole Eggs with Citric Acid	6/5 lb Boil-in-Bag
Cage-Free Frozen Whole Eggs	1/30 lb Pail

Cage-Free Liquid Egg Products

DESCRIPTION	PACK SIZE
LIQUID WHOLE EGGS	
Cage-Free Liquid Whole Egg, Standardized	2,500 lb CAPs Tote

Cage-Free Refrigerated Liquid ESL Egg Products

DESCRIPTION	PACK SIZE
LIQUID WHOLE EGG	
Cage-Free Fresh Start® Liquid Whole Eggs with Citric Acid	1/30 lb Bag-in-Box
Cage-Free Fresh Start® Liquid Whole Eggs with Citric Acid	15/2 lb Carton
Cage-Free Fresh Start® Liquid Whole Eggs with Citric Acid	2/20 lb Bag-in-Box

Storage & Shelf Life: Depending on the product, dried egg products have a shelf life ranging from 12 months to 18 months when stored in a cool, dry, sanitary area away from sources of heat and light.

Once product is reconstituted, it must be used immediately or refrigerated for no more than 4 days.



Storage & Shelf Life: Frozen Egg Products have a shelf life of 1 year from date of manufacture when kept frozen. Prior to use, the product should be thawed for 2-3 days at refrigeration (36-45°F). Once thawed, the product shall be used within 3 to 5 days. Store unused portions in refrigeration at 34-40°F. Improper storage and/or thawing can jeopardize the integrity of the product. Do not thaw and re-freeze.

Storage & Shelf Life: Plain whole egg in totes have a shelf life of 28 days when held at or below 40°F - DO NOT FREEZE.

Storage & Shelf Life: ESL Egg Products have a shelf life of 6-12 weeks from date of manufacture, depending on the product type, when stored between 33-38°F. - DO NOT FREEZE. Shelf life after opening is 3 days under refrigerated conditions. If the product is held above 40°F for more than 3 hours, any unused portion should be discarded.

Other packaging/size types will be considered based on volume and plant packaging capabilities.



Rembrandt Foods®

For ordering information or customer service assistance, call 1-877-344-4055 or visit www.rembrandtfoods.com



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