



JUST Egg, Patty (USA)

Product Code: JEPO-00414
Case Pack: 120/2oz

Case Details:
Net Weight (lbs): 15
Dimensions (in): 17.6L x 13W x 7.5H
Pallet Details:
TL/HI: 8x7
Gross Wt (lbs): 971
Cube (ft³): 0.895

Nutrition Facts

Serving size		1 Patty (57g)
Amount per serving		
Calories		100
		% Daily Value*
Total Fat	7g	9%
Saturated Fat	0.5g	3%
Trans Fat	0g	
Polyunsaturated Fat	2g	
Monounsaturated Fat	4.5g	
Cholesterol	0mg	0%
Sodium	300mg	13%
Total Carbohydrate	3g	1%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes 0g Added Sugars		0%
Protein	7g	
Vitamin D	0mcg 0%	Potassium 2mg 0%
Calcium	5mg 0%	Iron 0mg 0%

*Percent Daily Values are based on a 2,000 calorie diet.

Ingredient statement

Water, Mung Bean Protein Isolate, Expeller-Pressed Canola Oil, Corn Starch, Contains less than 2% of Baking Powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), Dehydrated Garlic, Dehydrated Onion, Maltodextrin, Natural Carrot Extractives (color), Natural Turmeric Extractives (color), Salt, Transglutaminase.

Product claims

Made From Plants	7g of protein per patty	Egg-free
Vegan	Plant-based patty	Dairy-free
Cholesterol-Free	Made in Canada	
Non-GMO		

Shelf life & storage

Perishable - Keep Frozen
6 months from the date of production stored at -4°F (-20°C)

Instructions

Keep frozen in original packaging.

OVEN

For best results, arrange frozen patties on a full size sheet pan lined with parchment paper.

Cover pan with aluminum foil and bake in a convection oven at 250°F (121°C) until internal temperature reaches 165°F (74°C) for 20 minutes.

TURBOCHEF

Frozen patty: 425°F (218°C) for 45 seconds.

Frozen built sandwich: 425°F (218°C) for 1 minute 20 seconds.



JUST Egg, Liquid

Product Code: JESO-00599
Case Pack: 15/2 lb
UPC: 191011000599
GTIN: 191011000599

Lead time: 21 days

Case Details:
Net Weight (lbs): 30
Gross Weight (lbs): 32
Cube (ft³): 0.96
Dimensions (in): 17.17L x 15.3W x 6.3H
Pallet TI/HL: 6x6
Unit Details:
Net Weight (lbs): 2
Dimensions (in): 10.23L x 7.87W x .98H

Nutrition Facts

about 20 servings per container

Serving size 3 Tbsp (46g)

Amount per serving

Calories 70

% Daily Value*

Total Fat 5g 6%

Saturated Fat 0g 0%

Trans Fat 0g

Polyunsaturated Fat 1.5g

Monounsaturated Fat 3g

Cholesterol 0mg 0%

Sodium 160mg 7%

Total Carbohydrate 1g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 5g

Vitamin D 0mcg 0% • Potassium 30mg 0%

Calcium 2mg 0% • Iron 0mg 0%

*Percent Daily Values are based on a 2,000 calorie diet.

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Ingredient statement

Water, Mung Bean Protein Isolate, Expeller-Pressed Canola Oil, Contains less than 2% of Dehydrated Onion, Gellan Gum, Natural Carrot Extractives (color), Natural Flavors, Natural Turmeric Extractives (color), Potassium Citrate, Salt, Soy Lecithin, Sugar, Tapioca Syrup, Tetrasodium Pyrophosphate, Transglutaminase, Nisin (preservative). **Contains soy.**

Product claims

Non-GMO

Egg-free

No cholesterol

Dairy-free

5g of protein per serving

Plant-based scramble

Made in Canada

Shelf life & storage

Perishable - Keep Frozen

120 days frozen when stored at -4°F (-20°C). Use within 5 days of opening.

Instructions

1. Thaw completely and shake well before use.
2. Pour JUST Egg into preheated (non-stick) skillet or sauté pan.
3. Use a rubber spatula to occasionally scrape and pull mixture across pan, until product is cooked and no longer appears liquid.
4. Serve immediately while hot.

DO

Temperature: Medium / high

Size: Cooked to order in small batch
(1-2 serving / 8-10.5" sauté pan
OR 6 servings per 12-18" pan)

Suggested Usage: Scrambled eggs,
French toast, fried rice, breakfast
burritos, omelets and frittata

Preferred Method: Cook in a
non-stick skillet or sauté pan

Allow layers to form or gently stir

DO NOT

Temperature: High heat or Re-heat

Size: Large batch

Method: Bake / cook on flat-top
griddles / steam in Combi-ovens / large
hotel pan

Do not stir constantly or chop

JUST

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Questions? Call (844) 898-5878 or visit ju.st/getegg