



JUST Egg, Liquid

Product Code: JESO-00605
Case Pack: 6/12 oz
UPC: 191011000605
GTIN: 10191011000602

Case Details:
Net Weight (lbs): 4.5
Dimensions (in): 6.44L x 6.31W x 6.87H
Pallet Details:
Cube (ft³): 0.162
Pallet TI/HL: 35 x 4

Nutrition Facts

Serving Size 3 Tbsp (44mL)
Servings Per Container about 8

Amount Per Serving

Calories 70 Calories from fat 45

%Daily Value*

Total Fat 5g **8%**

Saturated Fat 0g **0%**

Trans Fat 0g

Polyunsaturated Fat 1.5g

Monounsaturated Fat 3g

Cholesterol 0mg **0%**

Sodium 170mg **7%**

Total Carbohydrate 0g **0%**

Dietary Fiber 0g **0%**

Sugars 0g

Protein 5g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 4%

*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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	5g of protein per serving
Egg-free	Plant-based scramble
No cholesterol	Made in Canada
Dairy-free	

Shelf life & storage

Perishable - Keep Refrigerated
60 days refrigerated <41°F (<5°C). Use within 5 days of opening.

Instructions

1. 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.

Recommended Usage: Great for scrambles, omelets, quiches, frittatas, stir-fries, French toast, waffles, crepes, pancakes, breakfast sandwiches and more. Not recommended in most baking applications or as a substitute in recipes calling for whole egg. Visit our website at ju.st for recipes.

JUST

2000 Folsom Street
San Francisco, CA 94110
Rev. 09/2019

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