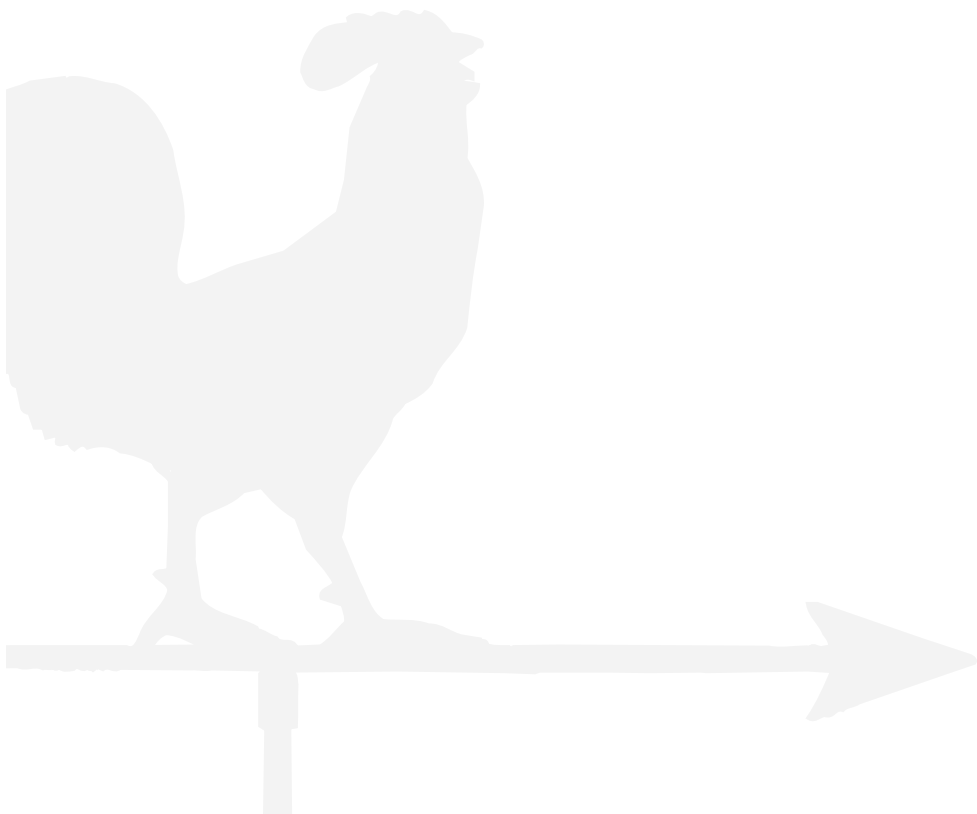


EggCEPTIONAL Ideas. EggONOMICAL Solutions.

When you're an expert in a certain field, it allows you to do things others can't...or haven't even thought of. At Primera Foods, we've taken our world-class knowledge base of eggs and applied our insights to create a unique product line that offers many of the ingredient benefits of eggs, with additional performance advantages.

EggSTREME® products not only provide the texture and flavor profile of eggs, they also offer nutritional and cost benefits for applications ranging from baked goods and desserts to sauces and dressings.



Fresh Thinking

Intelligent Solutions

Midwestern Grown



For customer service
or technical assistance,
please call
(800) 365-2409.

EggSTREME® Solutions

Whether your specific needs include improved usage rates, superior flavor and texture or nutritional profile enhancement, our specialty egg products and egg replacers can help maximize the performance of your products.

EggSTREME® Yolk is a unique egg product that has been enzyme-modified to enhance functionality, emulsification and heat stability to allow for lower usage rates and reduced cost in sauces, dressings and bakery products.

Instantized Albumen has been specially processed to provide a dustless, free-flowing dried egg white powder with rapid dispersion and dissolution – perfect for use in products such as beverages.

Primex egg products are specially formulated to provide superior performance at a lower cost than standard egg products for a variety of applications such as muffins, cookies, cakes, pasta and other food products.



PRIMERA
FOODS®

www.primerafoods.com

Primera Foods Corporation 612 South 8th Street P.O. Box 373 Cameron, WI 54822

Phone: (715) 458-4075 Fax: (715) 458-4078

© 2009 Primera Foods Corporation. All rights reserved.



PRIMERA
FOODS®

EggSTREME®