



**MARKETING**

Quail Eggs are consumed for high protein, minerals, vitamins, and terrific flavor. Quail eggs are excellent sources of nutrients, vitamins, minerals and high protein. We've been told many folks also feed quail eggs to their pets for wellness and to help with allergies.

**Nutrition Facts**

15 Servings per container

**Serving Size** **9 grams**

**Amount Per Serving**  
**Calories** **15**

% Daily Value\*

**Total Fat** 1 g **1%**

Saturated Fat 0 g **0%**

Trans Fat 0 g

**Cholesterol** 75 mg **25%**

**Sodium** 15 mg **1%**

**Total Carbohydrates** 0 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugars **0%**

**Protein** 1 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 3 mg 2%

Potassium 0 mg 0%

\* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**PRODUCT SPECIFICATIONS**

Code		GTIN		Pack Description			
15852		00072564158527		6/4.5 OZ			
Brand		Brand Owner		GPC Description			
Manchester Farms Quail		Manchester Farms Inc		Eggs Products/Substitutes			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
2.3 LBR	1.685 LBR	No	United States	Yes	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
8 INH	7 INH	5 INH	0.16 FTQ	24x10	84 Days	35 FAH / 37.5 FAH	
Traceability Regulation							
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors				
N/A	N/A	N/A	N/A				

**HANDLING SUGGESTIONS**

Store in Refrigerator---UNIT UPC: 072564158534---

**ALLERGENS**

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - C
- Soybean - N
- Wheat - MC
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

**INGREDIENTS**

Quail Eggs

# 104738 - Fresh Quail Eggs

Fresh Quail Eggs



## PREPARATION & COOKING SUGGESTIONS

Treat quail eggs as you would a chicken egg. You can scramble, hard boil, pan fry, poach, pickle or even eat raw.

## SERVING SUGGESTIONS

Quail eggs can be consumed raw, though do not eat the shell. Quail eggs are often scrambled, hard boiled, poached or boiled and pickled. The conversion is three quail eggs to one chicken egg. They can be used for baking as well and improve the flavor and yumminess of the baked goods.

## MORE INFORMATION