



Every THRIVE™ purchase helps reduce world hunger. Thriving Nations™ creates greater self-sufficiency around the world by teaching impoverished people how to diversify crops and increase food production. Five percent of all THRIVE™ profits are donated to this cause.

**THRIVE™**



Buying and preparing quality food should be easy. With THRIVE™, it is! The THRIVE™ food line consists of convenient, versatile foods that are practical for daily cooking. Each product also has an extended shelf life, making THRIVE™ great for food storage. THRIVE™ foods are natural\*, so you can be confident you are providing your family with proper nutrition.

**\*Minimally processed, no artificial ingredients.**

Find recipes, planning tools, and more at  
[www.EatThrive.com](http://www.EatThrive.com)

CAUTION: This product contains an oxygen absorber that is not intended for consumption. Please discard the packet upon opening can.

## Scrambled Egg Mix

### Rehydration Instructions:

To reconstitute the equivalent of one egg: mix 2 tablespoons of THRIVE™ Scrambled Egg Mix with 3 tablespoons of water. Mix thoroughly.

### German Pancakes

(This is not a gluten free recipe)

### Ingredients:

- ¼ c. THRIVE™ Scrambled Egg Mix
- 1 c. THRIVE™ Instant Milk, prepared
- 1 ½ c. water
- ½ tsp. THRIVE™ Iodized Salt
- 1 ¼ c. THRIVE™ White Flour
- ½ c. butter
- 1 tsp. vanilla
- ½ c. THRIVE™ Powdered Sugar

Combine eggs, milk, water and salt in a blender. Blend until fluffy, then tap in flour a little at a time, beating until well blended. Preheat an empty 9x13 pan in the oven for 3-4 minutes. Add butter to pan and allow to melt, then pour in egg mixture and immediately return to oven. Bake for 25 minutes at 425°F. Once cooked, brush with melted butter and dust with powdered sugar.

Scrambled Egg Mix Dried Egg Product

**THRIVE™**

**THRIVE™** [www.EatThrive.com](http://www.EatThrive.com)



Serving Suggestion



Scrambled Egg Mix  
Dried Egg Product

**103**  
SERVINGS

T984



Net Wt 39.9 oz (2.49 lb) 1133g

Scrambled Egg Mix Dried Egg Product

## Nutrition Facts

Serving Size About 2 Tbsp., Dry (11g)  
Servings Per Container 103

### Amount Per Serving

Calories 60    Calories from Fat 40

**Total Fat** 4.5g    **7%**

Saturated Fat 1.5g    **7%**

*Trans Fat* 0g

**Cholesterol** 215mg    **71%**

**Sodium** 60mg    **2%**

**Total Carbohydrate** 0g    **0%**

Dietary Fiber 0g    **0%**

Sugars 0g

**Protein** 5g    **10%**

Vitamin A 6%    •    Vitamin C 0%

Calcium 2%    •    Iron 6%

\*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
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Total Fat	Less than:	65g	80g
Sat Fat	Less than:	20g	25g
Cholesterol	Less than:	300mg	300mg
Sodium	Less than:	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

## Scrambled Egg Mix

### Suggested Storage Amount:

Store at least 60 pounds of assorted proteins per adult per year.

### Usage Suggestions:

THRIVE™ Scrambled Egg Mix provides the delicious taste of fresh eggs with the convenience and extended shelf life of THRIVE™ foods. THRIVE™ Scrambled eggs have no preservatives and whip up quickly for use in all your egg dishes.

### Shelf Life: 7 Years

Best if used within 1 year of opening to maintain value under optimal storage conditions. Opened \_\_\_/\_\_\_/\_\_\_.

**INGREDIENTS:** WHOLE EGGS, YOLK, DRIED EGG WHITES (GLUCOSE REMOVED FOR STABILITY).

**CONTAINS: EGGS.**



### Distributed By:

Thrive Life  
691 South Auto Mall Drive  
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[www.ThriveLife.com](http://www.ThriveLife.com)



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