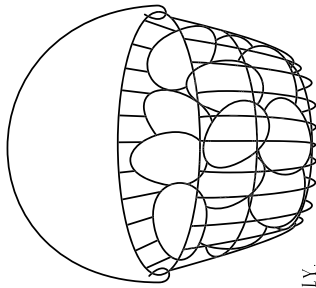


HAND GATHERED EGGS

ONE DOZEN MIXED COLOR EGGS



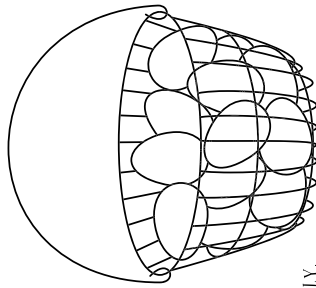
PRODUCED BY:

UNGRADED · KEEP REFRIGERATED

SAFE HANDLING INSTRUCTIONS: TO PREVENT ILLNESS FROM BACTERIA: KEEP EGGS REFRIGERATED. COOK EGGS UNTIL YOLKS ARE FIRM, AND COOK FOODS CONTAINING EGGS THOROUGHLY.

HAND GATHERED EGGS

ONE DOZEN MIXED COLOR EGGS



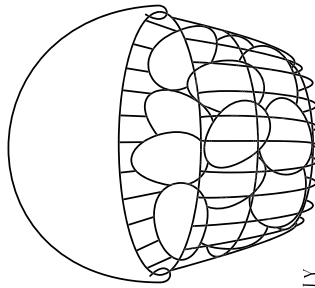
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CUT INSIDE THE DOTTED EDGE TO CREATE A BORDERLESS EGG CARTON TOPPER