Maebe Paradise
1950 Twp Rd 131,
West Mansfield, OH 43358
12 Eggs, Ungraded
Mixed Size
Date Packed: _____

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West Mansfield, OH 43358
12 Eggs, Ungraded
Mixed Size
Date Packed: _____

SAFE HANDLING INSTRUCTIONS: To prevent illness from bacteria: keep eggs refrigerated, cook eggs until yolks are firm, and cook foods containing eggs thoroughly.

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