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Eggs 1 Large Egg, Whole 48 Grams (without The Shell) 1/2 Egg 24 Grams
1 Large Egg Yolk 18 Grams 1 Large Egg White 30 Grams
1 Whole Egg, Whisked 3 Tablespoons
1 Large Egg White 2 Tablespoons
1 Large Yolk 1 Tablespoon (approx)
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