

Product specification  
**PASTEURIZED WHOLE EGG LIQUID**

The *pasteurized whole egg liquid* is made from A” classified (Council: 1308/2013/EU and Committee 589/2008/EK), homogenized and pasteurized fresh hen egg. This contains the egg white and the egg yolk in natural proportion. In the case preservatives are needed, a variation is available made with preservatives. The product contains no allergen content but the egg. The heavy metal, dioxin and PCB contents of the product are suitable for the determined limits in 1881/2006/EK, and 49/2014 (IV.29.) VM regulation.

Produced and distributed: Capriovus Kft., HU 2317 Szigetcsép, Dunasor 073/72 hrsz.  
Tel./fax: +36 24 418 296  
Production: HU 2317 Szigetcsép, Dózsa Gy. u. 0116/15 hrsz. (HU 343 EK)  
Country of origin: Hungary  
Quality Assurance System: ISO 9001:2015, HACCP

Physical and Chemical Parameters			
Parameter	Without Preservatives	With Preservatives	
Ingredient(s)	Table egg.	Table egg, food acid: citric acid 0.5 %, preservative: calcium sorbat 0.3 %.	
Colour	Yellow to orange		
Taste and smell	Typical of whole egg liquid, free from any strange smell and taste.		
Texture	Fluid homogeneous, steadily mixed, free from foam, knot, coat, shell or any other kind of contamination.		
1 kg of the product contains	~22 pcs of eggs		
Dry matter content	min.: 23.5 %		
Average nutritional value in 100 g product	Energy	686 kJ (163 kcal) (literature data)	
	Fat	9.8 g	
	-saturated fatty acids	3.0 g	
	Carbohydrate	0.7 g	
	-sugar	0.4 g	
	Food fibre	0 g	
	Protein	11.0 g	
Other data	Salt	0.35 g (literature data)	
	Trans fatty acids (TFA)	< 0.1 g/100g	
	Chemical reaction (pH)	6.5-7.5	5.0-7.0
	Calium-sorbat	-----	3 000 mg/kg
Citric acid	-----	5 000 mg/kg	

**Mikrobiological Parameters (in case of both versions)**

Parameter	Value	Method of Examination
Salmonella	0/25 g	MSZ EN ISO 6579:2006
Number of microbe	max.: 10 <sup>5</sup> /1g	MSZ EN ISO 4833-1:2014
Enterobacteriaceae	max.: 10 <sup>2</sup> /1g	MSZ EN ISO 21528-2:2007

**Other data**

Parameter	Without Preservatives	With Preservatives	
Packaging unit	20.0 kg filling weight plastic can padded with polyethylene foil, or 600-1000 kg-os plastic container.	1.0 kg filling weight 'Elopak' carton box with polyethylene surface.	20.0 kg filling weight plastic can padded with polyethylene foil, or 600-1000 kg-os plastic container.
Best before	3 days	21 days	8 days
Storage	Between: 0 - +4 °C, in clean, free from strange smell place.		
Batch identification	The day, month, year. (best before date)		