

Product specification
PASTEURIZED WHOLE EGG LIQUID

The *Pasteurized whole egg liquid* is made from „A” classified (Council: 1234/2007/EK and Committee 589/2008/EK), homogenized and pasteurized fresh hen egg, in case of the preservative- containing variation it is made with preservatives, contains the egg white and the egg yolk in nature proportion. The product contains nothing allergen but the egg, according to the statements of our supplier we certify that the forages of the hen substances don't contain genetically modified (GMO) components and colouring matters. Application is the same as of the egg with shell.

Physical and chemical parameters		
Parameter	Without Preservatives	With Preservatives
Colour	From light yellow to orange.	
Taste and smell	Pleasant, typical of whole egg liquid, free from any strange smell and taste.	
Stock	Fluid, homogeneous, steadily mixed, free from foam, knot, coat, shell or any other kind of originated contamination.	
1 kg contains	~22 pcs of eggs	
Dry matter	Min.: 23,5 %	
Energy	686 kJ (163 kcal) /100 g	
Fat	Min.: 9,8 %	
Protein (N x 6,25)	Min.: 11,0 %	
pH	6,5-7,5	5,0-7,0
Calium-sorbat	-----	Max.: 3 000 mg/kg
Citric acid	-----	Max.: 5 000 mg/kg

Microbiological parameters (in case of both versions)		
Parameter	Value	Method of examination
Salmonella	0/25 g	EN ISO 6579:2002
Microbes	Max.: 10 ⁴ /1g	MSZ EN ISO 4833:2003
Enterobacteriaceae	Max.: 10 ² /1g	MSZ ISO 7402:1999
Staphylococcus aureus	0/1 g	MSZ EN ISO 6888-3:2003

Oder parameters			
Parameter	Without Preservatives	With Preservatives	
Packaging unit	19,0 kg	1,0 kg	19,0 kg
Best before	3 days	10 days	8 days
Packaging	Plastic can covered with polyethylene foil.	Top Hill Pack, polyethylene covered carton.	Plastic can covered with polyethylene foil.
Storage	Between 0 - +4 °C, in clean, free from strange smell place.		