

**Product specification**
**PASTEURIZED EGG-WHITE LIQUID**

The *pasteurized egg-white liquid* is made from „A” classified (Council: 1308/2013/EU and Committee 589/2008/EK), homogenized and pasteurized fresh hen egg with the separating of the egg yolk. In case preservatives are needed, a variation made with preservatives is available. 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)	Egg-white liquid.	Egg-white liquid food acid: citric acid 0.5 %, preservative: calcium sorbat 0.3 %.	
Colour	Translucent, white-green yellow.		
Taste and smell	Typical of egg –white 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	~33 pcs egg-white		
Dry matter content	min.: 10.5 %		
Average nutritional value in 100 g product	Energy	238 kJ (56 kcal) (literature data)	
	Fat	0 g	
	-saturated fatty acids	0 g	
	Carbohydrate	0.7 g	
	-sugar	0.7 g	
	Food fibre	0 g	
	Protein (N x 6.25)	10.0 g	
Salt (Na x 2.5)	0.42 g (literature data)		
Other data	Trans fatty acids (TFA)	< 0.1 g/100 g fat	
	Chemical reaction (pH)	8.0-9.0	5.0-7.0
	Calcium-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.
Best before	3 days	15 days	8 days
Storage	Between: 0 - +4 °C, in clean, free from strange smell place.		
Batch identification	The day, month, year. (best before date)		