

Product specification

PASTEURIZED EGG-WHITE LIQUID

The *Pasteurized egg- white liquid* is made from „A” classified (Council: 1234/2007/EK and Committee 589/2008/EK) fresh hen egg, with the separation of the egg- yolk, homogenized and pasteurized egg liquor, in case of the preservative- containing variation it is made with preservatives. The product contains nothing allergen content but the egg, according to the statements of our suppliers, the forages of the hen substances are free from genetically modified (GMO) components. Application is the same as of the egg with shell.

Physical and chemical parameters		
Parameter	Without preservatives	With preservatives
Colour	Translucent, white- green yellow.	
Taste and smell	Pleasant, typical of egg- white, 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	~33 pcs of egg- white	
Dry matter	Min.: 10,5 %	
Energy	238 kJ (56 kcal) /100 g	
Fat	Min.: 0,0 %	
Protein (Nx6,5)	Min.: 10,0 %	
pH	8,0-9,0	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

Other 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.		