

Product specification
SPEC' 11 WHOLE EGG LIQUID

The *Spec' 11 whole egg liquid* is made from „A” classified (Council: 1308/2013/EU and Committee 589/2008/EK), homogenized and pasteurized fresh hen egg, which contains the egg white and the egg yolk in natural proportion. It is gently salted, flavoured, and ready for mixture. It keeps the colour, and does not leak liquid after baking. 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	Value	
Ingredients	Table egg, table salt 0.6 %, antioxidant E330.	
Colour	From light yellow to orange.	
Taste and smell	Typical of whole egg liquid, gently salted, free from any strange taste and smell.	
Stock	Fluid, homogeneous, steadily mixed, free from foam, knot, coat, shell or any other kind of originated contamination.	
1 kg product contains	~22 pcs of eggs	
Dry matter	min.: 23.5 %	
Average nutritio- nail 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 (Nx6.25)	11.0 g
Other data	Salt (Nax2.5)	0.92 g
	Trans fatty acids (TFA)	< 0.1 g/100 g fat
	Chemical reaction (pH)	6.0-7.0
	Added salt	0.6 %

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

Other data		
Parameter	Value	
Packaging	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.
Best before	8 days	10 days
Storage	Between: 0 - +4 °C in clean, free from strange smell place.	
Batch identification	The day, month, year. (best before date)	