

Product specification

SPEC' 11 WHOLE EGG LIQUID

The *Spec' 11 whole egg liquid* is made from „A” classified (Council: 1234/2007/EK and Committee 589/2008/EK) fresh hen egg, homogenized and pasteurized egg liquor, contains the egg white and the egg yolk in nature proportion, flavoured with salt. 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.

Physical and chemical parameters	
Parameter	Value
Colour	From light yellow to orange.
Taste	Typical of whole egg liquid, free from any strange taste, pleasantly salty.
Smell	Pleasant, typical of whole egg liquid, free from any strange smell.
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 (Nx6,5)	Min.: 11,0 %
pH	6,0-7,0
Salt (NaCl)	1 %

Microbiological parameters		
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	Value	
Packaging unit	1,0 kg	19,0 kg
Best before	10 days	8 days
Pakaging	Top Hill Pack, polyethylene covered carton.	Plastic can covered with polyethylene foil.
Storage	Between 0 - +4 °C, in clean, free from strange smell place.	