

Sugared whole egg liquid

The *Sugared whole egg liquid* is made from “A” classified (Council: 1234/2007/EK and Committee 589/2008/EK), fresh hen egg with homogenized and pasteurized egg liquor (1 50% dry matter : 1 sugar). The product contains nothing allergen content but the egg, according to the opinion of our supplier the forages of the hen substance is free from genetically modified (GMO) components.

The original straight of the egg liquid can be reached by 50 % water attenuation.

Physical and chemical parameters	
Parameter	Value
Colour	Yellow - orange
Taste and smell	Pleasant, typical of sugared whole egg liquid free from any strange smell and taste
Strength	Fluent, homogeneous, steadily mixed, free from foam, mass, shell or any other kind of originated contamination.
1 kg contains	~ 22 pcs egg
Dry matter	Min.: 72,0 %
Energy	1438 kJ (342 kcal) /100g
Fat	Min.: 9,8%
Protein (Nx65)	Min.: 11,0 %
pH	7,0-8,5
Sugar	50 %

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	Value
Packaging	7,0 and 14,0 kgs
Best before	3 months
Package	Plastic can
Storage	Cool, dry, clean, free from strange smell place