

Product specification

**BOILED WHOLE EGG-, EGG-YOLK- AND EGG-WHITE STICK**

The *boiled whole egg-, egg-yolk and egg-white sausage* are made of „A” classified (Council: 1308/2013/EU and Committee 589/2008/EK) fresh hen egg, homogenized and pasteurized liquid whole egg, liquid egg-yolk and liquid egg-white. The whole egg sausage is flavoured with salt and citric acid. 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 György u. 0116/15 hrsz. (HU 913 EK)  
Country of origin: Hungary  
Quality Assurance System: ISO 9001:2015, HACCP

Physical and Chemical Parameters					
Parameter		Whole Egg Stick	Egg-yolk Stick	Egg-white Stick	
Ingredients		Table egg, table salt 0.6 %, antioxidant E330.	Egg-yolk liquid	Egg-white liquid	
Colour		From light yellow to yellow.		White	
Taste and smell		Pleasant, gently salted, typical of boiled whole egg.	Pleasant, typical of boiled egg-yolk.	Pleasant, typical of boiled egg-white.	
		Free from any strange smell and taste.			
Stock		Homogeneous, uniformly boiled, free from shell or any other contamination (May include tiny air bubbles).			
1 kg product contains		~22 pcs of egg	~63 pcs of egg-yolk	~33 pcs of egg-white	
Dry matter content		min.: 23.5 %	min.: 40 %	min.: 10.5 %	
Average nutritio- nal value in 100 g product	Energy	686 kJ (163 kcal)	1 469 kJ (350 kcal)	238 kJ (56 kcal)	
	Fat	9.8 g	26.0 g	0 g	
		-saturated fatty acid	3.0 g	7.8 g	0 g
	Carbohydrate	0.7 g	2.0 g	0.6 g	
		-sugar	0.4 g	0.6 g	0.6 g
	Food fibre	0 g	0 g	0 g	
	Protein (Nx6.25)	11.0 g	13.0 g	1.5 g	
Salt (Nax2.5)	1.0 g	0.12 g (literature data)	0.42 g (literature data)		
Other data	Trans fatty acids(TFA)	< 0.1 g/100 g fat	< 0.1 g/100 g fat	< 0.1 g/100 g fat	
	Chemical reaction (pH)	6.0 – 7.0	6.0 – 7.0	8.0 – 9.0	
	Added salt	0.6 %	0	0	
Microbiological Parameters					
Parameter		Value	Method of Examination		
Salmonella		0/25 g	MSZ EN ISO 6579:2006		
Number of microbes		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 Parameters					
Parameter		Whole egg Stick	Egg-yolk Stick	Egg-white Stick	
Packing		Labeled casings locked up with clips.			
Packing unit		500 g		500 g, 1.0 kg	
Best before		35 days	35 days	45 days	
Storage		Between 0 - +4°C, in clean, strange smell-free place.			
Batch identification		The day, month, year (best before date).			