

Body Egg

The **Body egg** is made from “A” classified Council: 1234/2007/EK and Committee 589/2008/EK), fresh hen egg –separating the egg-white - by boiling in skin of homogenized and pasteurized egg liquor.

It is an essential, rich in amino acids, overall biological valued product. It is a very anabolitically effective protein source, the heat treatment neutralizes the biotin-tier effect of avidins. According to opinions of trainers; it plays an important role in the regeneration of muscle after the trains for body-builders and sportsmen.

Physical and chemical parameters	
Parameter	Value
Colour	White
Taste and smell	Pleasant, typical of boiled egg-white free from any strange smell and taste
Strength	Homogeneous, steadily boiled, free from shell or other originated contamination.
1 kg contains	~ 33 pcs egg-white
Dry matter	Min.: 10,5 %
Energy	238 kJ (56 kcal) / 100 g
Fat	Min.: 0%
Protein (Nx65)	Min.: 89,0 %
Biological value	Min.: 94,0 %
pH	8,0-9,0

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

Packaging	150, 250 g
Best before	45 days
Package	Layered skin closed with clips
Storage	Between 0 - + 4°C, in clean smell-free place

