

## Boiled whole egg -, egg-white and egg-yolk bar

The *Boiled whole egg -, egg-white and egg-yolk bar* is made from “A” classified Council: 1234/2007/EK and Committee 589/2008/EK), fresh hen egg – in case of the whole egg bar: containing egg-yolk and egg-white in natural ratio; in case of egg-white or egg-yolk bar: separating the egg-yolk and the egg-white - by boiling in skin of homogenized and pasteurized egg liquor.

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.

Physical and chemical parameters			
Parameter	Whole egg bar	Egg-white bar	Egg-yolk bar
Colour	Light yellow	white	Dark yellow
Taste and smell	Pleasant, typical of boiled egg free from any strange smell and taste	Pleasant, typical of boiled egg-white free from any strange smell and taste	Pleasant, typical of boiled egg-yolk free from any strange smell and taste
Strength	Homogeneous, steadily boiled, free from shell or other originated contamination.		
1 kg contains	~22 pcs eggs	~ 33 pcs egg-white	~ 63 pcs egg-yolk
Dry matter	Min.: 23,5%	Min.: 10,5 %	Min.: 43,0 %
Energy	686 kJ (163 kcal) / 100 g	238 kJ (56 kcal) / 100 g	1 469 kJ (350 kcal) / 100 g
Fat	Min.: 9,8%	Min.: 0%	Min.: 26,0 %
Protein (Nx65)	Min.: 11,0 %	Min.: 10,0 %	Min.: 13,0 %
pH	6,0- 7,0	8,0 – 9,0	6,0 – 6,5

Microbiological parameters (in case of both versions)		
Parameter	Value	Method of examination
Salmonella	0/25 g	EN ISO 6579:2002
Microbes	Max.: 10 <sup>4</sup> /1g	MSZ EN ISO 4833:2003
Enterobacteriaceae	Max.: 10 <sup>7</sup> /1g	MSZ ISO 7402:1999
Staphylococcus aureus	0/1 g	MSZ EN ISO 6888-3:2003

Packaging	0,25; 0,5; 1,0; 1,5 kgs	0,5 ; 1,0; 1,5 kgs	0,25; 0,5; 1,0; 1,5 kgs
Best before	30 days	45 days	30 days
Package	Layered skin closed with clips		
Storage	Between 0 - + 4°C, in clean smell-free place		

