

Product specification
BODY EGG

The **Body Egg** is made from „A” classified (Council: 1308/2013/EU and Committee 589/2008/EK), fresh hen egg. It is produced from homogenized and pasteurized egg-white liquid after the separation of the egg-yolk. 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 Gy. u. 0116/15 hrsz. (HU 913 EK)
Country of origin: Hungary
Quality Assurance System: ISO 9001:2015, HACCP

Physical and Chemical Parameters		
Parameter	Value	
Colour	White	
Taste and smell	Typical of boiled egg-white, free from any strange smell and taste.	
Stock	Steadily boiled, free from shell or any other originated contamination (May include tiny air bubbles).	
1 kg product contains	~33 pcs of egg-white	
Dry matter content	min.: 10.5 %	
Average nutritional value in 100 g product	Energy	238 kJ (56 kcal) (literature data)
	Fat	0 g
	-saturated fatty acid	0 g
	Carbohydrate	0.6 g
	-sugar	0.6 g
	Food fibrine	0 g
Other data	Protein (N x 6,5)	12.5 g
	Salt (Na x 2.5)	0.42 g (literature data)
	Trans fatty acids(TFA)	< 0,1 g/100 g
	Chemical reaction (pH)	8.0-9.0

Microbiological Parameters		
Parameter	Value	Method of Examination
Salmonella	0/25 g	MSZ EN ISO 6579:2006
Number of microbes	max.: 10 ⁵ /1g	MSZ EN ISO 4833-1:2014
Enterobacteriaceae	max.: 10 ² /1g	MSZ EN ISO 21528-2:2007

Other parameters	
Parameter	Value
Packing	Labelled casings locked up with clips.
Packing unit	150 g, 250 g
Best before	45 days
Storage	Between 0 - +4°C, in clean, strange smell-free place.
Batch identification	The day, month, year (best before date).