

Product specification  
**BOILED, PEELED EGG IN SALTY WATER**

The *boiled, peeled egg in salty water* is made from „A” classified (Council: 1308/2013/EU and Committee 589/2008/EK), boiled, peeled fresh hen egg, water, and liquid containing 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	Value	
Ingredients	Bolied egg, water, table salt, acidulants: citric acid.	
Colour	The egg-white is steadily white and the egg-yolk is steadily yellow.	
Taste and smell	Pleasant, typical of boiled egg and liquid, free from any strange smell and taste.	
Stock	Unhurt, homogeneous, steadily boiled, free from shell or other originated contamination.	
Average nutritional value in 100 g product	Energy	686 kJ (163 kcal) (literature data)
	Fat	9.8 g
	-saturated fatty acid	3.0 g
	Carbohydrate	0.7 g
	-sugar	0.4 g
	Food fibre	0 g
Other data	Protein (N x 6.25)	11.0 g
	Salt (Na x 2.5)	0.35 g (literature data)
Liquid	Trans fatty acids (TFA)	< 0.1 g/100 g fat
	Chemical reaction (pH)	5.5-6.5
	Salt	1.6 %

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 data				
Parameter	Value			
Packaging unit	60 pcs of boiled egg in 5 l plastic bucket.	30 pcs of boiled egg in 2.5 l plastic bucket.	10 pcs of boiled egg in 1 l plastic bucket.	4 pcs of boiled egg in plastic bag.
Net weight	min.: 2400 g	min.: 1200 g	min.: 400 g	min.: 160 g
Best before	35 days			90 days
Storage	Between 0 - +5°C, in clean, strange smell-free place.			
Batch identification	The day, month, year (best before date).			