

Product specification

BOILED, PEELED EGG IN SALTY WATER

The *Boiled, peeled egg in salty water* made from „A” classified (Council: 1234/2007/EK and Committee 589/2008/EK), boiled, dressed fresh hen egg, water, liquid containing salt and citric acid. The product contains nothing allergen content but the hen egg. According to the statements of our suppliers we certify that the forages of the hen substances don't contain genetically modified (GMO) components and colouring matters (denominated in 1333/2008/EK).

Physical and chemical parameters		
Parameter	Value	
Colour	The egg- white is steadily white and the egg- yolk is steadily yellow.	
Taste and smell	Pleasant, typical of boiled egg and liquor, free from any strange smell and taste.	
Strenght	Unhurt, homogeneous, steadily boiled, free from shell or other originatd contamination.	
Dry matter	Min.: 23,5 % (of the whole egg)	
Energy	686 kJ (163 kcal) /100 g egg	
Fat	Min.: 9,8 % (of the whole egg)	
Protein (Nx6,25)	Min.: 11,0 % (of the whole egg)	
Carbohydrate	Min.: 0,5 % (of the whole egg)	
Liquid	pH	5,5-6,5
	Salt	1,6 %

Microbiological parameters (in case of both version)		
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

Other parameters			
Parameter	Bucket		Sachet
Packaging unit	60 pcs of boiled egg in 5 l plastic bucket.	30 pcs of boiled egg in 2,5 l plastic bucket.	4 pcs of boiled egg in welded, signed polyethylene foil.
Net weight	2 400 g/60 pcs	1 200 g/30 pcs	190 g/4 pcs
Best before	35 days		60 days
Storage	Between 0- +4 °C, in clean, smell - free place.		