

Product specification

**ToTu egg-white cottage cheese, ToTu egg-white cream, ToTu egg-white cream extra and ToTu milk made of egg white**

A *ToTu egg-white cottage cheese, ToTu egg-white cream, ToTu egg-white cream extra and ToTu milk made of egg white* are made of: „A” classified (Council: 1308/2013/EU and Committee 589/2008/EK), fresh hen eggs, with the separating of the egg-yolk, homogenized and pasteurized, concentration of the egg-white. An additional enzymatic treatment is also used in the case of egg-white creams and milk. 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	ToTu cottage cheese	ToTu cream	ToTu cream extra	ToTu milk
Ingredients	Egg-white 99 %, table salt, vinegar.	Egg-white 99 %, table salt, vinegar, enzyme.		Water, egg white, table salt, vinegar, enzyme.
Color	White			
Taste and smell	Pleasant, cattle cottage cheese-like,	Pleasant, free from strange taste and smell.		
Texture	Semisolid, rugged, cottage cheese-like, free from shell, or other originated contamination.	Homogen, spread.	Homogen, thin fluid.	
Dry matter content	20 %	16 %		6 %
Average nutritional value in 100 g product	Energy	330 kJ (78 kcal)	260 kJ (60 kcal)	
	Fat	0 g		
	-saturated fatty acid	0 g		
	Carbohydrate	0.4 g	0.3 g	0.1 g
	-sugar	0.2 g		0.1 g
	Food fibre	0 g		
	Protein (N x 6.25)	19.0 g	15.0 g	5.6 g
Salt (Na x 2.5)	0.40 g	0.30 g	0.10 g	
Other data	Trans fatty acids (TFA)	< 0.1 g/100 g fat		
	Colesterin	0 g		

Microbiological Parameters		
Parameter	Value	Method of examination
Salmonella	0/25 g	MSZ EN ISO 6579:2006
Number of microbes	<10 <sup>4</sup> /1g	MSZ EN ISO 4833-1:2014
Enterobacteriaceae	<10/1g	MSZ EN ISO 21528-2:2007

Other Parameters				
Parameter	ToTu cottage cheese	ToTu cream	ToTu cream extra	ToTu milk
Packing	Plastic jar.			Plastic bottle.
Packing unit	100, 600 g	200 g		300, 900 g
Best before	30 days			
Storage	Between 0 - +4°C, in clean, strange smell-free place.			
Batch identification	The day, month, year (best before date).			