



Kft. SZIGETCSÉP

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Product specification

BODY EGG

The **Body Egg** is made from „A” classified, fresh hen egg. It is produced from homogenized and pasteurized egg-white liquid after the separation of the egg-yolk. The finished product complies with the regulations of 1308/2013/EU, EU 2023/2465, 853/2004/EC, 2073/2005/EC and EU 2023/915. The product contains no allergen content but the egg.

Produced and distributed: Capriovus Kft., 2317 Szigetcsép, Dunasor 073/72 hrsz.
 Phone: +36 24 418 296
 Production: 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
Ingredient		Egg-white liquid
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).
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
	Protein	12,5 g
	Salt	0,42 g
Other data	Trans fatty acids(TFA)	0 g
	Chemical reaction (pH)	8,0-9,0
	Dry matter content	≥ 10,5 %
	1 kg product contains	~33 pcs of egg-white

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

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

