



Kft. SZIGETCSÉP

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Product specification

BOILED WHOLE EGG-, EGG-YOLK- AND EGG-WHITE STICK

The *boiled whole egg-, egg-yolk and egg-white sticks* are made of „A” classified fresh hen egg, homogenized and pasteurized liquid whole egg, liquid egg-yolk and liquid egg-white. The whole egg sausage is flavoured with salt and citric acid. 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		Whole Egg Stick	Egg-yolk Stick	Egg-white Stick
Ingredient(s)		Eggs for eating, table salt 0.6 %, antioxidant E330.	Egg-yolk liquid.	Egg-white liquid.
Colour		From light yellow to yellow.		White.
Taste and smell		Pleasant, gently salted, typical of boiled whole egg.	Pleasant, typical of boiled egg-yolk.	Pleasant, typical of boiled egg-white.
Texture		Homogeneous, uniformly boiled, free from shell or any other contamination (May include tiny air bubbles).		
Average nutritional value in 100 g product	Energy	686 kJ/163 kcal	1 469 kJ/350 kcal	238 kJ/56 kcal
	Fat	9,8 g	26,0 g	0 g
	-saturated fatty acids	3,0 g	7,8 g	0 g
	Carbohydrate	0,7 g	2,0 g	0,6 g
	-sugar	0,4 g	0,6 g	0,6 g
	Food fibre	0 g	0 g	0 g
	Protein	11,0 g	13,0 g	12,5 g
Other data	Salt	1,0 g	0,12 g	0,42 g
	Trans fatty acids (TFA)	< 0,1 g/100 g fat	< 0,1 g/100 g fat	0 g
	Chemical reaction (pH)	6,0 - 7,0	6,0 - 7,0	8,0 - 9,0
	Added salt	0,6 %	0	0
	Dry matter content	≥ 23,5 %	≥ 40 %	≥ 10,5 %
1 kg is made from		~22 pcs of eggs	~63 pcs of egg-yolk	~33 pcs of egg-white

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

Other data			
Parameter	Whole egg Stick	Egg-yolk Stick	Egg-white Stick
Best before	35 days	35 days	45 days
Batch identification	The expiration date, dd / mm / yyyy. format on the label on the product.		
Method of packaging	Labeled casings locked up with clips.		
Storage	Between: 0...+4 °C, in clean, free from strange smell place.		
Packaging unit	500 g		500 g, 1,0 kg

