

Liquid whole eggs

- Ingredients:** Pasteurized liquid whole eggs, from the essence of caged hen eggs
- Product description:** Pasteurized liquid whole eggs, from the essence of caged hen eggs
- The origin of raw material:** Poland, UE countries
- Technological process:** Fresh caged hen eggs breaking, cooling, filtration, homogenisation, pasteurization, cooling, packaging and storage

Equivalent Indicators: ■ 1 kg of liquid whole eggs ~ 20 hen eggs of average weight

- Organoleptic features:**
- Homogeneous liquid substance without any solid contamination
 - Natural smell, colour and taste adequate to essence of fresh egg
 - Colour – natural and homogeneous adequate to essence of fresh egg

Microbiological data::

	Typical parameters	Guaranteed parameters
■ Total Viable Count	<10 000	<1x10 ⁵
■ Enterobacteriaceae	<10 in 1g	<100 in 1g
■ Staphylococcus aureus		Negative in 1g
■ Salmonella		Negative in 25g
■ Yeast	<10 in 1g	<100 in 1g
■ Mould	<10 in 1g	<100 in 1g

Analytical data:

	Typical parameters	Guaranteed parameters
■ pH	7,5-7,8	7,0-8,0
■ Dry substance content	22,5%-25%	min. 22%
■ Butyric acid content 3-OH		max. 10 mg/kg of dry substance (in dry substance of product)
■ Lactic acid content		max. 1 g/kg of dry substance (in dry substance of raw material)
■ Residues of egg shells, membranes and other molecules in product	< 10 mg/kg	< 100 mg/kg
■ Veterinary residues		absent

Harmful metals content:

	Typical parameters
■ Lead (Pb)	no more than 0,1 mg/kg
■ Cadmium (Cd)	no more than 0,03 mg/kg
■ Mercury (Hg)	no more than 0,01 mg/kg
■ Arsenic (As)	no more than 0,1 mg/kg



Nutritious value in 100g :

g/100 g	Typical parameters	Guaranteed parameters
■ Energetic value	577 kJ / 138 kcal	510 kJ – 610 kJ / 120 kcal – 150 kcal
■ Fat	9,5 g	8,5 – 10 g
Including: Saturated fatty acids	3,2 g	2,8 – 3,5 g
Monounsaturated fatty acids	4,5 g	4,1 – 4,8 g
Polyunsaturated fatty acids	1,8 g	1,6 – 2,1 g
■ Carbohydrates	1,5 g	0,5 – 2 g
■ Protein	11,8 g	11 – 12,5 g
■ Sodium	0,14 g	0,13 – 0,15 g
■ Salt	0,35 g	0,3 – 0,4 g
(salt equivalent: sodium x 2,5)		
■ Fibre	0 g	0 g

Dioxins:

	Typical parameters
■ Sum of dioxins (WHO-PCDD/F-TEQ)	< 2,5 pg/g of fat
■ Suma of dioxins (WHO-PCDD) and F-PCB-TEQ	< 5,0 pg/g of fat
■ Sum of PCB28, PCB52, PCB101, PCB138, PCB153 I PCB 180 (ICES-6)	< 40,0 ng/g of fat

Radiation and nanoparticles:

We state that OVOVITA egg products were not subjected to ultraviolet radiation and to ionization process. They do not include nanoparticles and were not produced using nanoparticles

	Typical parameters
■ CS ₁₃₄	< 4,0 Bq/kg
■ CS ₁₃₇	< 4,0 Bq/kg

Substances or products causing allergies or intolerances:

	The presence in product YES*/NO**	The possibility of cross - contamination	Component
Cereals containing gluten , namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	NO	NO	
Crustaceans and products thereof	NO	NO	
Eggs and products thereof	YES	YES	Hen eggs
Fish and products thereof	NO	NO	
Peanuts and products thereof	NO	NO	
Soybeans and products thereof	NO	NO	
Milk and products thereof	NO	NO	
Nuts , namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K.Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>) and products thereof	NO	NO	
Celery and products thereof	NO	NO	
Mustard and products thereof	NO	NO	
Sesame seeds and products thereof	NO	NO	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂	NO	NO	
Lupin and products thereof	NO	NO	
Molluscs and products thereof	NO	NO	

*YES- product contains allergenic ingredient

**NO- product does not contain allergenic ingredient, contamination excluded, other allergens are not used in plant

Information on diet:

- Kosher product certified by KLBD (status: Pareve non-Passover)
- Product suitable for vegetarians and ovo-lacto vegetarians
- Product not suitable for vegans
- Gluten-free product
- Product suitable for diabetic

Minimum durability period:

- 30 days from production date
After opening use within 48h.
- 10 days from production date (container 1000 kg, a tanker 25000 kg)

Storage conditions:

Clean, free from foreign smell, with free circulation of air; recommended storage temperature: 0 - 4°C, relative humidity should not be higher than 75%

Packaging material:

- „Bag-in-box“
- + protection cardboard
(unit packages:10, 20 kg)
- HDPE bottles
(unit packages: 0,250 kg; 0,400 kg, 1 kg)
- + protection cardboards (12 x 0,250 kg; 12 x 0,400 kg; 8 x 1 kg)
- IBC 1000 kg bag + transport container Combo (folding)
- Container 1000 kg
- Tanker 25000 kg

Certificates:

ISO 9001, ISO 22000, BRC (grade A)

Use:

Suitable for food processing: baked products, confectionery, pasta, mayonnaise, meat products, sauces, delicatessen