Productspecification



4125-000 Eifix Bakery Whole egg, pasteurised, liquid

Ingredients

according Regulation (EC) Nº 1169/2011

Whole egg (100%)

Housing system

according VO (EC) Nr. 589/2008

Analytical Specification

Appearance Smell Taste Consistency pH-value Dry matter L-Lactic acid ß-OH-Butyric acid	natural yellow colour of fresh whole egg of fresh whole egg homogenous, liquid 7,2 - 7,7 ≥ 23,0 % ≤ 600 mg/kg dry matter ≤ 10 mg/kg dry matter			Methode § 64 LFGB L 05.00-11 § 64 LFGB L 05.00-12 § 64 LFGB L 05.00-2 § 64 LFGB L 05.00-2	
	n c	m	Μ		
Total viable count	5 0	10.00	00	CFU/ml	§ 64 LFGB L 05.00-6
Enterobacteriaceae	5 2	10	100	CFU/ml	ISO 21528-2
Listeria monocytogenes	1 0	not dete	ctable	in 25 g	EN ISO 11290-1
Salmonella spp.	5 0	not dete	ctable	in 25 g	EN ISO 6579
Staphylococcus aureus	5 0	not dete	ctable	in 1 ml	§ 64 LFGB L 05.00-8
	Nährw	erte durchso	chnittlich je		
	Energy	1	577	kJ	
			139	kcal	
As eggs are a natural product, the actual nutritional	Fat		9,7	g	
content may vary from these average values depending on the time of year, feed and age of the hens.	- FA, saturated		3,2	g	
	Carbohydrates		1,2	g	
	- Sugar Protein		< 0,5 12	g g	
	Salt	1	0,35	Б g	analyzed
				_	-

GMO-Information

In accordance with Regulations (EC) № 1829/2003 and (EC) № 1830/2003, we confirm that the product:

- contains no genetically modified organisms (GMOs)
- does not consist of GMOs
- was not produced from GMOs
- contains no ingredients that were produced from GMOs, including additives and flavourings.

Exceptions to this are accidental or technically unavoidable contamination with genetically modified material up to a threshold value of 0.9% with respect to the individual ingredients.

There is no labelling requirement.

Productspecification



Allergen-Information

Use of ingredients with allergen potential according VO (EC) № 1169/2011

✓ Whole egg

Packaging

Bag-in-Box

Bag a 10 kg made of LDPE/EVOH with screw cap and tamper-evident closure in a corrugated

cardboard covering box (19,3 x 19,3 x 34,1 cm), 3 layers with 24 boxes each = 72 boxes (720 kg) per

euro-pallet (120 x 80 cm)

Code Best-before-date Day/ Month/Year

Lot L 6-digit, alpha-numeric code 1234-5

The primary package in direct contact with the product complies with the requirements of Regulations (EC) N° 1935/2004 on materials and articles intended to come into contact with food and (EC) N° 10/2011 on plastic materials and articles intended to come into contact with food. Appropriate suppliers declaration of conformity are available.

Storage and Shelf life

Storage and Transportation Without interruption of the cold chain at 0 – 4 oC

Minimum shelf life

In unopened state: 30 days after filling.

Consume within 48 hours after opening.

The product and its packaging comply with the applicable German and EU legal regulations and the applicable trade practice; they were manufactured and treated under perfect conditions with the required care using the necessary hygiene and quality controls. The manufacturing process is monitored by a current HACCP system.

No ingredients were used in the manufacture of the product that are subject to labelling requirements under Regulation (EC) N° 258/97 concerning novel foods and novel food ingredients (Novel Food Regulation). The product complies with regulatory requirements of Regulation (EC) N° 2073/2005 on microbiological criteria for foodstuffs , Regulation (EC) N° 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and Regulation (EC) N° 1881/2006 setting maximum levels for certain contaminants in foodstuffs. The product has not been treated with ionising rays.

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