Productspezifikation

4260-000 Eifix Confectioners Egg whites, pasteurised, liquid

Ingredients according Regulation (EC) N° 1169/2011	**Egg white** (98,9 %), acidity regulator: lactic acid, thickener: Xanthan, stabilizer: aluminium sulfate
Housing system	according VO (EC) Nr. 589/2008

Analytical Specification

		Methode
Appearance	natural yellow-pale colour	
Smell	of fresh egg white	
Taste	of fresh egg white	
Consistency	homogenous, liquid	
pH-value	6,8 – 7,2	§ 64 LFGB L 05.00-11
Dry matter	≥ 11,0 %	§ 64 LFGB L 05.00-12
L-Lactic acid	≤ 600 mg/kg dry matter	§ 64 LFGB L 05.00-2
ß-OH-Butyric acid	≤ 10 mg/kg dry matter	§ 64 LFGB L 05.00-2

	n	c	m	M		
Total viable count	5	0	10.000		KbE/ml	§ 64 LFGB L 05.00-6
Enterobacteriaceae	5	2	10	100	KbE/ml	ISO 21528-2
Listeria monocytogenes	1	0	not detectable		in 25 g	EN ISO 11290-1
Salmonella spp.	5	0	not detectable		in 25 g	EN ISO 6579
Staphylococcus aureus	5	0	not detectable		in 1 ml	§ 64 LFGB L 05.00-8

As eggs are a natural product, the actual nutritional content may vary from these average values depending on the time of year, feed and age of the hens.

Nährwerte durchschnittlich je 100 g			
Energy	196	kJ	
	46	kcal	
Fat	< 0,5	g	
- FA, saturated	0,1	g	
Carbohydrates	1,7	g	
- Sugar	< 0,5	g	
Protein	9,2	g	
Salt	0,41	g	analyzed

GMO-Information

In accordance with Regulations (EC) N° 1829/2003 and (EC) N° 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.

Productspezification

Allergen-Information

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

✓ Egg white

Packaging

Tetra Brik	12 Tetra Brik aseptik (9,4 x 6,3 x 17,5 cm) a 1 kg in a corrugated cardboard tray (39 x 20,1 x 18,2 cm), 5 layers with 12 Trays each = 60 Trays (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) Nº 1935/2004 on materials and articles intended to come into contact with food and (EC) Nº 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: 49 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) Nº 258/97 concerning novel foods and novel food ingredients (Novel Food Regulation). The product complies with regulatory requirements of Regulation (EC) Nº 2073/2005 on microbiological criteria for foodstuffs , Regulation (EC) Nº 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and Regulation (EC) Nº 1881/2006 setting maximum levels for certain contaminants in foodstuffs. The product has not been treated with ionising rays.

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