

Product specification

EIFIX Egg white high whip Plus, pasteurised, liquid
4260-000



General Information

Description

Egg white, pasteurised, liquid, high whip

Ingredients

according Regulation (EC) N° 1169/2011

Hen's egg white (98,9 %), acidity regulator: lactic acid E 270, thickener: Xanthan E 415, stabilizer: aluminium sulfate E 520

Analytical Specification

Appearance	natural yellow-pale colour	
Smell	of fresh hen's egg white	
Taste	of fresh hen's egg white	
Consistency	homogenous, liquid	Method
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
β-OH-Butyric acid	≤ 10 mg/kg dry matter	§ 64 LFGB L 05.00-2

	n	c	m	M	Method
Total viable count	5	0	10.000	CfU/ml	§ 64 LFGB L 05.00-6
Enterobacteriaceae	5	2	10	100	CfU/ml ISO 21528-2
Bacillus cereus	5	0	500	CfU/ml	§ 64 LFGB L 05.00-25
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

	Nutritional Values average per 100g			Method
	Energy	202	kJ	
		47	kcal	
	Fat	< 0,1	g	
	- FA, saturated	traces	g	
	Carbohydrates	0,7	g	
	- Sugar	0,4	g	
	Fibres	< 0,5	g	
	Protein	11,1	g	
	Salt	0,4	g	literatur references

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.

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.

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Allergen-Information

Use of ingredients with allergen potential according VO (EC) N° 1169/2011

01	Cereals containing gluten and ingredients produced with them	-	
02	Crustacea and crustacean products	-	
03	Eggs and egg products	✓	Hen's egg white
04	Fish and fish products	-	
05	Peanuts and peanut products	-	
06	Soy and soy products	-	
07	Milk and milk products (incl. lactose)	-	
08	Nuts and products produced with them	-	
09	Celery and celery products	-	
10	Mustard and mustard products	-	
11	Sesame seeds and sesame seed products	-	
12	Sulfur dioxide and sulfites with a concentration of more than 10 mg/kg or 10 mg/l – indicate as SO ₂	-	
13	Lupin and lupin products	-	
14	Molluscs and molluscs products	-	

Use of ingredients with allergen potential according LeDa Version 2-0 - 2011

1.1	Wheat	-	
1.2	Rye	-	
1.3	Barley	-	
1.4	Oat	-	
1.5	Spelt	-	
1.6	Kamut	-	
2.0	Crustaceans	-	
3.0	Egg	✓	Hen's egg white
4.0	Fish	-	
5.0	Peanuts	-	
6.0	Soy	-	
7.0	Milk	-	
8.1	Almonds	-	
8.2	Hazelnuts	-	
8.3	Walnuts	-	
8.4	Cashewnuts	-	
8.5	Pekan	-	
8.6	Paran nuts	-	
8.7	Pistachio	-	
8.8	Macadamia nuts	-	
9.0	Celery	-	
10.0	Mustard	-	
11.0	Sesamse seed	-	
12.0	Sulfur dioxide and sulfites with a concentration of more than 10 mg/kg or 10 mg/l – indicate as SO ₂	-	
13.0	Lupin	-	
14.0	Molluscs	-	
20.0	Lactose	-	
21.0	Cocoa	-	
22.0	Glutamate (E620 – E625)	-	
23.0	Chicken	-	
24.0	Coriander	-	
25.0	Maize	-	
26.0	Legumes	-	
27.0	Beef	-	
28.0	Pork	-	
29.0	Carrots	-	

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Packaging

Tetra Brik 12 Tetra Brik aseptik (9,4 x 6,3 x 17,5 cm) a 1 kg / 966 ml 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) N° 1935/2004 and (EC) N° 10/2011.

Storage and Shelf life

Storage and Transportation Without interruption of the cold chain at 0 - 4 °C

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) N° 258/97 concerning novel foods and novel food ingredients (Novel Food Regulation).

The product has not been treated with ionising rays.

Created by QS	Dipl.-Ing. J. Thale	Tested and released Dipl.-Ing. M. Katter	Dr. S. Rühlmann	Vaild from 01.02.2014
Version 2014-1	V:\QM\Spezifikationen\QS\2014\Konditoreiweiß\Spezifikation 4260e.doc			

De : Leen
A : [Qualité Matières Premières](#)
Objet : RE: BRUYERRE / EIPRO / DEMANDE DE MISE A JOUR FICHE TECHNIQUE
Date : mardi 23 janvier 2018 10:47:59
Pièces jointes : [image002.png](#)
[image005.png](#)

Bonjour Debora,

La fiche est toujours actuelle :

Hallo Leen,

wir haben im Moment keine aktuellere Spezifikation. Diese ist noch aktuell.

Mit freundlichen Grüßen / Best regards

Carina - Vertriebsassistentz

Web www.eipro.de

Eipro-Vermarktung GmbH & Co. KG
Geschäftsführer: Wolfgang Stromann, Walter Peuker
Kommanditgesellschaft:
Amtsgericht Oldenburg, HRA-Nr. 10302
Komplementärin Eipro Vermarktung GmbH:
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*Met vriendelijke groeten,
Kind regards,
Meilleures salutations,
Mit freundlichen Grüßen,
Leen*

Van: Qualité Matières Premières [mailto:qualite.matprem@bruyerre.be]

Verzonden: dinsdag 23 januari 2018 10:26

Aan: Leen Sergeant <admin@eggspert.be>

Onderwerp: BRUYERRE / EIPRO / DEMANDE DE MISE A JOUR FICHE TECHNIQUE

Bonjour Leen,

Avez-vous une fiche technique plus récente pour la réf. 4260 – blancs 12x1 litre ?

Merci d'avance pour votre retour rapide.

En vous souhaitant bonne réception des informations, je me tiens à disposition pour toute précision complémentaire.

Bien à vous,

