# Productspezification



### 4690-000 Eifix Organic-Whole egg, pasteurised, deep frozen

Ingredients

according Regulation (EC) N° 1169/2011

Whole egg (100 %)

Housing system

O Organic rearing

### **Analytical Specification**

Appearance		natural yellow colour						
Smell	of	of fresh whole egg						
Taste	of	of fresh whole egg						
Consistency	homogenous, deep frozen					Methode		
pH-value	7,2 – 7,7					§ 64 LFGB L 05.00-11		
Dry matter	≥ 23,0 %					§ 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	С	m		М			
Total viable count	5	0		10.000		CFU/mI	§ 64 LFGB L 05.00-6	
Enterobacteriaceae	5	2	10	1	00	CFU/mI	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	detecta	ble	in 1 ml	§ 64 LFGB L 05.00-8	
	Nutritional Values average per 100g							
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.	En	Energy			577	kJ		
					139	kcal		
	Fat			9,7	g			
	- FA, saturated				3,2	g		
	Carbohydrates			S	1,2	g		
, v		- Sugar			< 0,5	g		
		Protein Salt			12	g	analyzad	
	291	ΙL			0,35	g	analyzed	

#### **GMO-Information**

In accordance with Regulations (EC) No 1829/2003 and (EC) No 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.

DE NI 12002 EG

Kommanditgesellschaft

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### Allergen-Information

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

✓ Whole egg

#### Packaging

Tetra Brik 12 Tetra Brik aseptik (9,4 x 6,3 x 16,5 cm) a 1 kg in a corrugated cardboard tray (39,4 x 19,7 x 16,8 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 7-digit, alpha-numeric code 12345-6

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

Minimum shelf life

Storage and Transportation Without interruption of the cold chain at - 18 oC minimum

In unopened state

at -18 °C minimum: 720 days in \*\*-compartement < - 12 °C 14 days

in \*-compartement < - 6 °C 8 days

Do not refreeze thawed product; use immediately

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)  $N^{\circ}$  258/97 concerning novel foods and novel food ingredients (Novel Food Regulation). The product complies with regulatory requirements of Regulation (EC)  $N^{\circ}$  2073/2005 on microbiological criteria for foodstuffs , Regulation (EC)  $N^{\circ}$  396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and Regulation (EU) 2023/915 on maximum levels for certain contaminants in foodstuffs. The product has not been treated with ionising rays. The product complies with the requirements of Regulation (EU) 2018/848 on organic production and labelling of organic products.

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