

PRODUCT SPECIFICATION

EIFIX whole egg, past., liquid, 12 Tetra Brik at 1000 g each

Article number: 4100



1. Product description

Whole egg, pasteurised, liquid

2. Ingredients

Hen's whole egg, acidifier: citric acid E 330

Egg fraction: 99,85 %

3. Sensory requirements

Parameter	Specified value	Method
Appearance	natural yellow colour	SOP sensors
Smell	of fresh hen's whole egg	SOP sensors
Taste	of fresh hen's whole egg	SOP sensors
Consistency	homogenous, liquid	SOP sensors

4. Chemical-physical requirements

Parameter	Specified value	Unit	Method
pH value	6,4 – 7,0	---	§ 35 LMBG L 05.00-11
Dry matter	22,7 – 23,7	%	§ 35 LMBG L 05.00-12
L-lactic acid	≤ 600	mg/kg dry matter	§ 35 LMBG L 05.00-2
Succinic acid	≤ 25	mg/kg dry matter	§ 35 LMBG L 05.00-2
β-OH-butyric acid	≤ 10	mg/kg dry matter	§ 35 LMBG L 05.00-2

5. Microbiological requirements

Parameter	Sampling plan		Limit		Unit	Method
	n	c	m	M		
Total viable count	5	0	10.000		CfU/ml	§ 35 LMBG L 05.00-6
Enterobacteriaceae	5	2	10	100	CfU/ml	§ 35 LMBG L 05.00-5
Staphylococcus aureus	5	0	not detectable		in 1 ml	§ 35 LMBG L 05.00-8
Salmonella spp.	10	0	not detectable		in 25 g	§ 35 LMBG L 05.00-9
Bacillus cereus	5	0	500		CfU/ml	§ 35 LMBG L 05.00-25

6. Nutrition information

Allergen ingredients

according to Annex IIIa of the guideline 2003/89/EC

Eggs and egg products

GMO

according to the regulation (EC) 1829/2003

does not require declaration

Nutritional values

Average values per 100 g

Protein: 12.3 g
Carbohydrates: 1.3 g
Fat: 9.5 g
Calorific value: 583 kJ/140 kcal

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7. Packaging

Tetra Brik aseptic (94 x 63 x 245 mm), content: 1000 g / 969 ml, 12 unit packages in a corrugated cardboard tray with cover, 5 layers with 12 trays each, 60 trays (720 kg) per euro-pallet (800 x 1200 mm)

8. Production code

Batch number: progressive, 3-digit number

9. Storage and transport temperature

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

10. Minimum durability

Best-before-date coding: DD.MM.YY

Will keep at 0 - 4 °C in unopened state at least: 49 days after filling.

Note: Consume within 48 hours after opening.

11. Food law requirements

The product including its packaging complies with the respectively effective German and EU legal regulations, the respectively effective trade practice and was manufactured and treated under perfect conditions as well as with the required care using the necessary hygiene and quality controls. The product was not treated with ionising rays.

Created:	Tested and released:			Valid from:
QA 15.10.2005	K. Greve graduate in civil engineering Factory manager	M. Katter graduate in civil engineering Director Product Development	Dr. S. Rühlmann Veterinarian Director Quality Assurance	22.12.2005

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