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1. **GENERAL FEATURES**

Article code	231
Product description	Liquid barn egg white 10 x 1 kg in
	carton without additives

Producer	Lodewijckx NV
	Eindhoutseweg 32
	2431 Veerle-Laakdal
	BELGIUM
EC number	BE OV 5707 EG
Basic material	Chicken eggs
Origin	Belgium, Netherlands, EU
EAN code (unit)	5412671118017
EAN code (carton)	5412671118635
GN code	3502 1990

2. <u>INGREDIENTS</u>

(According to European Regulations, 1169/2011/EC)

Egg white originated from barn chicken eggs

3. PHYSICOCHEMICAL AND ORGANOLEPTIC FEATURES

Texture	Typical, without deviation
Taste	Typical, without deviation
Smell	Typical, without deviation
Colour	Typical, without deviation
pH	9.0 ± 0.3
Dry matter	11,0 – 14,5%
Sifted (meshsize)	0,2 mm



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4. THEORETICAL NUTRITIONAL VALUE PER 100g

(According to European Regulations 1169/2011/EC)

Energy	Kcal	48
	kJ	201
Total Fat	Gram	0,2
 Of which saturated fatty acids 	Gram	0
 Of which mono unsaturated fatty acids 	Gram	0
 Of which poly unsaturated fatty acids 	Gram	0
 Of which trans fatty acids 	Gram	0
Total Carbohydrates	Gram	0,7
- Of which sugars	Gram	0,7
Fibre	Gram	0
Total protein	Gram	10,9
Salt	Gram	0,42
Sodium	Milligram	166
Ash	Gram	0,6
Water	Gram	87,6
Cholesterol	Milligram	0

Source: USDA SR-21

5. BACTERIOLOGY

(According to European Regulations 2073/2005/EC)

Parameter	Standard (cfu/g)	Limit after production (cfu/g)	Method
Total aerobic count	<500	10 000	ISO 11133
Enterobacteriaceae	<10	<100	ISO 11133
Staphylococcus aureus	<10	<10	ISO 11133
Salmonella	Negative in 25g	Negative in 25g	Derived from ISO6579
Bacillus cereus	<200	<1000	ISO 11133
Listeria monocytogenes	Negative in 25g	Negative in 25g	Derived from Afnor BRD 07/16-01/09
Pseudomonas	<100	<100	ISO 11133



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6. PACKAGING

(According to European Regulations 1935/ 2004/ EC, 10/ 2011/ EC)

Type of primary packaging	Gable Top with screw cap
Dimensions primary packaging	7 x 7 x 23,5cm
Net weight per unit	1000g
Type of exterior packaging	Carton
Dimensions exterior packaging	38,5 x 16 x 25,5
Units per carton	10
Max. Number of cartons per pallet	75
Max. Number of layers per pallet	5
Max. Number of cartons per layer	15
Dimensions pallet	120 x 80 x 141cm
Coding	Batch number
	Use by date
	Filling hour
Explanation batch number	ZZXXY
	ZZ = year
	XX = week of the year
	Y = day of the week

7. STORAGE CONDITIONS AND SHELF LIFE

Storage	Ambient
Storage temperature	0 – 25°C
Temperature upon delivery	0 – 25°C
Shelf life after production	120 days
Shelf life after delivery	60 days
Shelf life after opening	7 days, stored at 0 – 4°C

8. SPECIFIC FEATURES

(According to European Regulations 853/2004/EC)

Content β-OH-buturic acid	<10mg/kg calculated on dry substance
Content of lactic acid	<1000mg/kg calculated on dry substance
The amount of shells, membranes and any other parts	<100mg/kg egg product



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9. DECLARATIONS

GMO:

We hereby declare that we do not use genetically modified organisms (GMOs) or GMO-derived products as ingredients in our production plant. Our product is in accordance with European Regulations 1829/2003/EC and 1830/2003/EC and corresponding changes

IONIZATION:

The product nor the ingredients are treated with, nor exposed to ionizing radiation, according to European Regulations 3/1999/EC and 1169/2011/EC and corresponding changes.

CONTAMINANTS:

The product is in accordance with European regulation 915/2023/EC and corresponding changes.

PESTICIDES:

The product is in accordance with European regulation 396/2005/EC and corresponding changes.

ANTIBIOTICA:

The product is in accordance with European regulation 37/2010/EC and corresponding changes.

PFAS:

Maximum levels of perfluoro-alkyl substances in certain foods in accordance with European Regulation 2388/2022/EC amending European Regulation 1881/2006/EC replaced by 915/2023/EC.

10. INSTRUCTIONS FOR USE

Our products are manufactured for the distribution and wholesale trade. Our products are also used in bakeries, kitchens of hospitals, schools, etc. and in the catering and meat-processing industry. Product is suitable for hot and cold preparations.

The application must always be verified experimentally.

1kg liquid egg white contains \pm 40 egg whites.

Shake before use.

11. DIET INFORMATION

Suitable for Vegetarians	Yes
Suitable for Vegans	No
Suitable for Ovo-lacto vegetarians	Yes
Suitable for Lacto vegetarians	No
Suitable for Ovo vegetarians	Yes
Kosher certified	No
Halal certified	No



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12. ALLERGEN DECLARATION

Legal allerges (According to regulation 1169/2011/EC)		
Allergen	Contains (x)	Ingredient concerned
Gluten (containing cereals: wheat, rye, barley, oats, spelt, kamut) (>20ppm)		
Crustaceans		
Egg	Х	Chicken eggs
Fish		
Peanuts		
Soy		
Milk		
Nuts		
Celery		
Mustard		
Sesame		
Sulphur dioxide and sulphites (E220 –		
E228) (>20ppm)		
Lupin		
Molluscs		
Additional allergens		
Allergen	Contains (x)	Ingredient concerned
Lactose		
Cocoa		
Glutamate (E620 – E625)		
Chickenmeat		
Coriander		
Corn / Maize		
Legumes		
Beef		
Pork		
Carrot		

13. APPROVAL CUSTOMER

Name:	Company name:
Function:	
Signature: (mention 'seen and approved	d')

If Lodewijckx nv does not receive a signed copy within two weeks, it is understood that the customer has approved the specification.