# Productspezification



## 8026-000 Eibuffet Long Eggs, cooked, deep frozen

Ingredients

according Regulation (EC) No 1169/2011

Egg white (75 %), Egg Yolk (23 %), mod. starch, salt, acidifier: citric acid

Housing system

2 Barn eggs

### **Analytical Specification**

Appearance	natural appearance of a cooked egg in long form
	approx. 19 x 4 cm, approx. 40 uniform slices

Smellof cooked eggTasteof cooked egg

**Consistency** comparable to a hard boiled egg

Mikrobiology

	Energy	562 kJ	
average per 100g			
Salmonella spp.	not detectable	in 25 g	
Listeria monocytogenes	not detectable	in 25 g	
Enterobacteriaceae	≤ 100	CFU/g	
Total viable count	≤ 10.000	CFU/g	

Nutritional Values average per 100g

		134	kcal
A	Fat	8,3	g
As eggs are a natural product, the actual nutritional content may vary from these average values depending	- FA, saturated	2,2	g
on the time of year, feed and age of the hens.	Carbohydrates	2,8	g
on the time of year, reed and age of the hens.	- Sugar	0,7	g
	Protein	12	g
	Salt	0,59	g

## Allergen-Information

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

✓ Egg White, Egg Yolk

#### **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.

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#### Packaging

10 Long eggs a 300 g in LLDPE foil and carton (26 x 21,5 x 10 cm)

17 layers with 15 cartons each = 255 cartons (2550 pcs. / 765 kg) per European pallet (120 x 80 cm)

Code

Best-before-date

Day/ Month/Year

Lot L

8-digit numeric code

## Storage and Shelf life

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

In unopened state

at -18 °C minimum: 540 days

1 month

in \*\*-compartement < - 12 °C Minimum shelf life in \*-compartement <- 6 °C 2 weeks

in refrigerator:

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) No 258/97 concerning novel foods and novel food ingredients (Novel Food Regulation). The product complies with regulatory requirements of Regulation (EC) N° 2073/2005 on microbiological criteria for foodstuffs, Regulation (EC) N° 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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