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Subtitle: Cocovite liquid whole egg long life 10kg

1. GENERAL FEATURES

Product description	Liquid whole egg with extended		
	shelf life originated from chicken		
	eggs, pasteurised		
Producer	Lodewijckx NV		
	Eindhoutseweg 32		
	2431 Veerle-Laakdal		
	BELGIUM		
EC number	BE OV 5707 EG		
Basic material	Chicken eggs		
Origin	Belgium, The Netherlands,		
	sporadic other EU countries		
Applied calibre	All weight categories		
Availibility	The whole year round		

2. INGREDIENTS

Ingredients: whole egg originated from chicken eggs, food acid (E330), preservative (E202)

3. PHYSICOCHEMICAL AND ORGANOLEPTIC FEATURES

Texture	Typical
Taste	Typical
Smell	Typical
Colour	Typical
рН	5,8 ± 0,2
Dry matter	22 – 24%

4. THEORETICAL NUTRITIONAL VALUE PER 100g

Energy	Kcal	144
	kJ	602
Total Fat	Gram	9,83
- Of which saturated fatty acids	Gram	3,08
- Of which mono unsaturated	Gram	3,77
fatty acids		
- Of which poly unsaturated	Gram	1,39
fatty acids		
- Of which trans fatty acids	Gram	0
Total Carbohydrates	Gram	0,79



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- Of which sugars	Gram	0,79
Fibre	Gram	0
Total protein	Gram	12,51
Salt	Gram	0,35
Sodium	Milligram	139
Ash	Gram	0,89
Water	Gram	75,29
Cholesterol	Milligram	420

5. BACTERIOLOGY

Micro-organism	Target after	Limit after	Method and frequency
	production	production	
	(cfu/g)	(cfu/g)	
Total aerobic count	<500	10 000	Tempo
			AC 30°C / 40 – 48h
			Every production batch
Enterobacteriaceae	<10	<100	Tempo
			EB 35°C / 22 – 27h
			Every production batch
Staphylococcus	<10	<10	Tempo
aureus			STA 37°C / 24 – 26h
			Every production batch
Salmonella	Negative in 25g	Negative in 25g	Enrich B.P.W., 37°C, 24h
			Select enrichment, 24h in
			MSRV
			Every production batch
Bacillus cereus	<200	<1000	Tempo
			BAC 30°C / 22 – 27h
			On request
Listeria	Negative in 25g	Negative in 25g	Derived from ISO 11290-
monocytogenes			1 with pre-enrichment in
			B.P.W
			A random check every day
Pseudomonas	<100	<100	Petriplate
			30°C / 48h
			A random check every day

6. PACKAGING

Type of primary packaging	Plastic bag, hermetically sealed, under N ₂ -gase
Net weight per unit	10kg
Total weight per unit	10.065kg



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Type of exterior packaging	Carton or storage bin
Dimensions of carton	23 x 18.5 x 29.5cm
Units per carton	1
Max. number of cartons per pallet	80
Max. number of layers per pallet	4
Max. number of cartons per layer	20
Dimensions per pallet	120 x 80 x 135cm
Dimensions of storage bin	60 x 40 x 20cm
Units per storage bin	2
Max. number of storage bins per	32
pallet	
Max. numbers of layers per pallet	8
Max. numbers of storage bins per	4
layer	
Dimensions per pallet	120 x 80 x 174cm
Coding on label (storage bin)	Name product
	Charge
	Net weight
	Production date
	Use by date
Coding on carton	Charge
	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	Cooling
Storage temperature	0 – 4°C
Temperature upon delivery	0 – 4°C
Shelf life at production	84 days
Shelf life at delivery	Min. 56 days
Shelf life after opening	1 week, stored at 0 – 4°C

8. CODES

Article code (carton)	176
EAN code (carton)	5412671113852
Article code (storage bin)	167
EAN code (storage bin)	5412671115313
GN code	0408 9980

Lodewijckx

TITLE: PRODUCT SPECIFICATION

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9. SPECIFIC FEATURES

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

10. NON GMO DECLARATION

EC REGULATION No 1829/2003 EC REGULATION No 1830/2003 DIRECTIVE No 2001/18/EC DIRECTIVE No 2000/13/EC

We guarantee the total respect of the above listed legislations regarding GMO.

11. ALLERGIC INFORMATION

LeDa code	GS1 code	Allergen	Recipe without (Z)	Recipe contains (M)	May contain (and recipe without (K)	Unknown(O)
		Legal allergens				
1.1	UW	Wheat	X			
1.2	NR	Rye	X			
1.3	GB	Barley	X			
1.4	GO	Oats	X			
1.5	GS	Spelt	X			
1.6	GK	Kamut	X			
1	AW	(*) Gluten				
2.0	AC	Crustaceans	X			
3.0	AE	Egg		X		
4.0	AF	Fish	X			
5.0	AP	Peanuts	X			
6.0	AY	Soy	X			
7.0	AM	Milk	X			
8.1	SA	Almonds	X			
8.2	SH	Hazelnuts	X			
8.3	SW	Walnuts	X			
8.4	SC	Cashews	X			
8.5	SP	Pecan nuts	X			



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8.6	SR	Brazilnuts	X		
8.7	ST	Pistachionuts	X		
8.8	SM	Macadamia / Queensland	X		
		nuts			
8	AN	(*) Nuts			
9.0	BC	Celery	X		
10.0	BM	Mustard	X		
11.0	AS	Sesame	X		
12.0	AU	Sulphur dioxide and	X		
		sulphites (E220 – E228) at			
		concentrations of more			
		than 10 mg/kg or mg/l,			
		expressed as SO2			
13.0	NL	Lupin	X		
14.0	UM	Molluscs	X		
		Additional allergens			
20.0	ML	Lactose	X		
21.0	NC	Cocoa	X		
22.0	MG	Glutamate (E620 – E625)	X		
23.0	MK	Chickenmeat	X		
24.0	NK	Coriander	X		
25.0	NM	Corn / Maize	X		
26.0	NP	Legumes	X		
27.0	MC	Beef	X		
28.0	MP	Pork	X		
29.0	NW	Carrot	X		

^(*) Only to be used in case of cross contamination

12. INSTRUCTIONS FOR USE

Our products are mainly intended 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.

It is very important that the product is kept in a cool place; this is also indicated on the packing and on the label.

Once opened the product can still be used for two days if stored at < 4 °C.

Whole egg LL is intended primarily as an ingredient to use. It is because of texture and flavor aspects not suitable for the preparation of omelets or scrambled eggs.

1kg liquid whole egg contains \pm 20 eggs.

Shake before use.



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13. SUITABILITY DATA

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

14. APPROVAL CUSTOMER

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

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