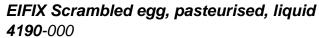
Productspecification





General Information

Description

Scrambled egg, pasteurised, liquid

Ingredients

according Regulation (EC) No 1169/2011

Hen whole eggs (86 %), whipped cream (5 %), full-cream milk, chicken fat, maltodextrine, modified starch E 1422, salt, mixed spices with celery, acidifier citric acid E 330

Analytical	Specification
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pH-value $6.3-7$, Dry matter ≥ 26.0 9			Method § 64 LFGB L 05.00-11 § 64 LFGB L 05.00-12 § 64 LFGB L 05.00-2 § 64 LFGB L 05.00-2
Dry matter $\geq 26.0^{\circ}$	% ng/kg dry matter g/kg dry matter		§ 64 LFGB L 05.00-12 § 64 LFGB L 05.00-2
•	ng/kg dry matter g/kg dry matter		§ 64 LFGB L 05.00-2
L-Lactic acid ≤ 600 m	g/kg dry matter		_
			§ 64 LFGB L 05.00-2
ß-OH-Butyric acid ≤ 10 mg	m M		
n c	111 171		Method
Total viable count 5 0	10.000	CfU/ml	§ 64 LFGB L 05.00-6
Enterobacteriaceae 5 2	10 100	CfU/ml	ISO 21528-2
Bacillus cereus 5 0	5 0 500 CfU/ml		§ 64 LFGB L 05.00-25
Listeria monocytogenes 1 0	0 not detectable in 25 g		EN ISO 11290-1
Salmonella spp. 5 0	0 not detectable in 25 g		EN ISO 6579
Staphylococcus aureus 5 0	not detectable	in 1 ml	§ 64 LFGB L 05.00-8
Nutrition	nal Values average	per 100g	Method
As eggs are a natural product, the actual Fat	736 177 14,6 aturated 5.5	kJ kcal g	

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.

nutritional values	average p	er 100g	Method
Energy	736	kJ	
	177	kcal	
Fat	14,6	g	
 FA, saturated 	5,5	g	
Carbohydrates	< 1,0	g	
- Sugar	0,6	g	
Fibres	< 1,0	g	
Protein	11,5	g	
Salt	1,2	g	analyzed

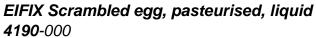
GMO-Information

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.

Productspecification EIFIX Scrambled egg, pasteurised, liquid





Allergen-Information

, (IIOI	gori illiottidioti		
Use	of ingredients with allergen potential according VO (EC) N° 1169/20)11	
01	Cereals contaning gluten and ingredients produced with them	-	
	Crustacea and crustacean products	-	
03	Eggs and egg products	\checkmark	Hen's whole egg
04	Fish and fish products	-	
05	Peanuts and peanut products	-	
06	Soy and soy products	-	
07	Milk and milk products (incl. lactose)	✓	Milk / Cream
80	Nuts and products produced with them		
09	Celery and celery products	✓	Celery
10	Mustard and mustard products	-	
11	Sesame seeds and sesame seed products	-	
12	Sulfur dioxide and sulfites with a concentration of more than 10 mg/kg	-	
40	or 10 mg/l – indicate as SO ₂		
13 14	Lupin and lupin products Molly and molly and products	-	
	Molluscs and molluscs products	-	
	of ingredients with allergen potential according LeDa Version 2-0 - Wheat	2011	
1.1	Rye	-	
1.2	Barley	-	
1.4		_	
	Spelt	_	
	Kamut	_	
	Crustaceans	_	
	Egg	✓	Hen's whole egg
	Fish	_	
	Peanuts	-	
6.0	Soy	-	
7.0	Milk	\checkmark	Milk / Cream
8.1	Almonds	-	
8.2	Hazelnuts	-	
	Walnuts	-	
	Cashewnuts	-	
	Pekan	-	
	Paran nuts	-	
	Pistachio	-	
8.8	Macadamia nuts	-	Calami
	Celery	∨	Celery
	Mustard Sesamse seed	-	
	Sulfur dioxide and sulfites with a concentration of more than 10 mg/kg		
	Lupin	_	
	Molluscs	_	
	Lactose	1	Milk / Cream
	Cacoa	_	max, Gream
	Glutamate (E620 – E625)	_	
	Chicken	✓	Chicken fat
	Coriander	_	
	Maize	✓	mod. Waxy maize starch
26.0	Legumes	-	
	Beef	-	
28.0	Pork	-	
29.0	Carrots	-	

Productspecification

EIFIX Scrambled egg, pasteurised, liquid 4190-000



Packaging

Bag a 10 kg / 9580 ml made of LDPE/EVOH with screw cap and tamper-evident closure

Bag-in-Box in a corrugated cardboard covering box (19,3 x 19,3 x 34,1 cm), 3 layers with 24 boxes

each = 72 boxes (720 kg) per euro-pallet (120 x 80 cm)

Code Best-before-date Day/ Month/Year

Lot L 6-digit, alpha numeric code 1234-5

The primary package in direct contact with the product complies with the requirements of Regulations (EC) N° 1935/2004 and (EC) N° 10/2011.

Storage and Shelf life

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

Minimum shelf life In unopened state: 33 days after filling. Consume within 48 hours after opening.

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° 258/97 concerning novel foods and novel food ingredients (Novel Food Regulation).

The product has not been treated with ionising rays.

Created by		Vaild from		
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