

# Product specification

**EIFIX Scrambled egg, pasteurised, liquid**

4190-000



## General Information

### Description

Scrambled egg, pasteurised, liquid

### Ingredients

according Regulation (EC) N° 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

### Appearance

natural yellow colour

### Smell

of fresh hen's whole egg with aromatic spices

### Taste

of fresh hen's whole egg with aromatic spices

### Consistency

homogenous, liquid

Method

### pH-value

6,3 – 7,0

§ 64 LFGB L 05.00-11

### Dry matter

≥ 26,0 %

§ 64 LFGB L 05.00-12

### L-Lactic acid

≤ 600 mg/kg dry matter

§ 64 LFGB L 05.00-2

### β-OH-Butyric acid

≤ 10 mg/kg dry matter

§ 64 LFGB L 05.00-2

n	c	m	M	Method
5	0	10.000	CfU/ml	§ 64 LFGB L 05.00-6
5	2	10	100	CfU/ml ISO 21528-2
5	0	500	CfU/ml	§ 64 LFGB L 05.00-25
1	0	not detectable	in 25 g	EN ISO 11290-1
5	0	not detectable	in 25 g	EN ISO 6579
5	0	not detectable	in 1 ml	§ 64 LFGB L 05.00-8

Nutritional Values average per 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

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.

## GMO-Information

In accordance with Regulations (EC) N° 1829/2003 and (EC) N° 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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## Allergen-Information

### Use of ingredients with allergen potential according VO (EC) N° 1169/2011

01	Cereals containing gluten and ingredients produced with them	-	
02	Crustacea and crustacean products	-	
03	<b>Eggs and egg products</b>	✓	Hen´s whole egg
04	Fish and fish products	-	
05	Peanuts and peanut products	-	
06	Soy and soy products	-	
07	<b>Milk and milk products (incl. lactose)</b>	✓	Milk / Cream
08	Nuts and products produced with them	-	
09	<b>Celery and celery products</b>	✓	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 or 10 mg/l – indicate as SO <sub>2</sub>	-	
13	Lupin and lupin products	-	
14	Molluscs and molluscs products	-	

### Use of ingredients with allergen potential according LeDa Version 2-0 - 2011

1.1	Wheat	-	
1.2	Rye	-	
1.3	Barley	-	
1.4	Oat	-	
1.5	Spelt	-	
1.6	Kamut	-	
2.0	Crustaceans	-	
3.0	<b>Egg</b>	✓	Hen´s whole egg
4.0	Fish	-	
5.0	Peanuts	-	
6.0	Soy	-	
7.0	<b>Milk</b>	✓	Milk / Cream
8.1	Almonds	-	
8.2	Hazelnuts	-	
8.3	Walnuts	-	
8.4	Cashewnuts	-	
8.5	Pekan	-	
8.6	Paran nuts	-	
8.7	Pistachio	-	
8.8	Macadamia nuts	-	
9.0	<b>Celery</b>	✓	Celery
10.0	Mustard	-	
11.0	Sesamse seed	-	
12.0	Sulfur dioxide and sulfites with a concentration of more than 10 mg/kg	-	
13.0	Lupin	-	
14.0	Molluscs	-	
20.0	<b>Lactose</b>	✓	Milk / Cream
21.0	Cocoa	-	
22.0	Glutamate (E620 – E625)	-	
23.0	<b>Chicken</b>	✓	Chicken fat
24.0	Coriander	-	
25.0	<b>Maize</b>	✓	mod. Waxy maize starch
26.0	Legumes	-	
27.0	Beef	-	
28.0	Pork	-	
29.0	Carrots	-	

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## Packaging

### Bag-in-Box

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

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