

	PRODUCT SPECIFICATION		
		Revision date	09/06/2026
		Date of issue	19/12/2024

1. GENERAL FEATURES

Article number	176
Product description	Liquid cage whole egg 1 x 10 kg in carton with extended shelf life

Manufacturer	Lodewijckx NV Eindhoutseweg 32 2431 Veerle-Laakdal Belgium
Approval number	BE OV 5707 EU
Raw material	Hens' eggs
Origin of eggs	Belgium, Netherlands, Europe

EAN trading unit	5412671113852
EAN consumer unit	5412671113852
HS code	04089980

2. INGREDIENTS DECLARATION

(In accordance with Regulation (EU) No 1169/2011)

Whole egg originated from chicken EGGS, food acid: E330; preservative: E202.

3. PHYSICO-CHEMICAL AND ORGANOLEPTIC CHARACTERISTICS

Texture	Typical, without deviations
Taste	Typical, without deviations
Odour	Typical, without deviations
Colour	Typical, without deviations
pH	5,6 - 6
Dry matter content (%)	22 - 24
Salt content (%)	N.A.
Sifted (meshsize)	0,2 mm

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4. THEORETICAL NUTRITIONAL VALUE PER 100 g

(In accordance with Regulation (EU) No 1169/2011)

Energy	kJ	604
	kcal	144
Fat	Gram	9,8
- of which saturates	Gram	3,1
- of which mono-unsaturates	Gram	3,8
- of which polyunsaturates	Gram	1,4
Carbohydrate	Gram	0,8
- of which sugars	Gram	0,8
Fibre	Gram	0,0
Protein	Gram	12,5
Salt	Gram	0,3
Sodium	Milligram	139
Cholesterol	Milligram	419

5. MICROBIOLOGICAL CRITERIA

(In accordance with Regulation (EC) No 2073/2005)

Parameter	Standard (CFU/g)	Limit after production (CFU/g)	Method
Aerobic mesophilic count	< 500	10 000	TEMPO® AC (ref. ISO 4833-1)
Enterobacteriaceae	< 10	< 100	TEMPO® EB (ref. ISO 21528-2)
Staphylococcus aureus	< 10	< 10	TEMPO® STA (ref. ISO 6888-2)
Bacillus cereus	< 200	< 1000	TEMPO® BC (ref. ISO 7932)
Salmonella	Absent in 25 g	Absent in 25 g	Derived from ISO6579
Listeria monocytogenes	Absent in 25 g	Absent in 25 g	Derived from ISO 11290-1 and Afnor BRD 07/16-01/09

6. PACKAGING

(In accordance with Regulation (EC) No 1935/2004 and Regulation (EU) No 10/2011)

Type of primary packaging	EVOH and LDPE film
Empty weight of primary packaging (g)	64
Net weight of primary packaging (kg)	10
Dimensions of primary packaging (cm)	52 x 37
Type of secondary packaging	Carton
Empty weight of secondary packaging (g)	308
Net weight of secondary packaging (kg)	10
Dimensions of secondary packaging (cm)	23,1 x 18,2 x 29,5
Number of units per outer case	1
Number of outer cases per pallet	80
Number of layers per pallet	4
Number of outer cases per layer	20
Pallet dimensions (cm)	120 x 80 x 141
Labelling / Coding	Batch number Use by date Article code
Batch number format	ZZXXY ZZ = year XX = week of the year Y = day of the week

7. STORAGE CONDITIONS AND SHELF LIFE

Storage temperature	Chilled 0°–4°C
Shelf life after production (days)	84
Shelf life after delivery (days)	56
Shelf life after opening	1 week, if stored at 0-4°C

8. SPECIFIC REQUIREMENTS

(In accordance with Regulation (EC) No 853/2004)

β -hydroxybutyric acid content	< 10 mg/kg egg product, calculated on dry matter
Lactic acid content	< 1000 mg/kg egg product, calculated on dry matter
Residues of shells, membranes, and other particles	< 100 mg/kg egg product

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9. DECLARATIONS

GMO:

We declare that no genetically modified organisms (GMOs) are used as ingredients in our production facility, in accordance with Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003, and subsequent amendments.

IONIZATION:

The product and its ingredients have not been treated with or exposed to ionizing radiation, in accordance with Directive 1999/2/EC and 1999/3/EC, and Regulation (EU) No 1169/2011, and subsequent amendments.

CONTAMINANTS

The product complies with Regulation (EU) No 2023/915 on maximum levels for certain contaminants in food, and subsequent amendments.

PESTICIDES:

The product complies with Regulation (EC) No 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin, and subsequent amendments.

ANTIBIOTICS:

The product complies with Regulation (EU) No 37/2010 on pharmacologically active substances and their classification regarding maximum residue limits in foodstuffs of animal origin, and subsequent amendments.

10. INSTRUCTIONS FOR USE

All our packaged products are pasteurised.

This product is suitable for both hot and cold preparations.

Shake well 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

(In accordance with Regulation (EU) No 1169/2011)

Legal allergens	
Allergen	Contains (+)
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut) (> 20 ppm)	-
Crustaceans	-
Eggs	+
Fish	-
Peanuts	-
Soybeans	-
Milk	-
Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts,	-
Celery	-
Mustard	-
Sesame seeds	-
Sulphur dioxide and sulphites (E220–E228) (> 10 ppm)	-
Lupin	-
Molluscs	-
Additional allergens	
Allergen	Contains (+)
Lactose	-
Cocoa	-
Glutamates (E620–E625)	-
Chicken meat	-
Coriander	-
Maize (corn)	-
Legumes (pulses)	-
Beef	-
Pork	-
Carrot	-

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13. CUSTOMER APPROVAL

Name: Company name:

Position/Function:

Signature: (with the statement “read and approved”)

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If Lodewijckx NV does not receive a signed copy within 14 calendar days after dispatch, this specification shall be deemed tacitly approved by the customer.