

1. GENERAL FEATURES

Article code	176
Product description	Pasteurised Liquid cage whole egg 1 x 10 kg in carton with extended shelf life
Producer	Lodewijckx NV Eindhoutseweg 32 2431 Veerle-Laakdal BELGIUM
EC number	BE OV 5707 EG
Basic material	Chicken eggs
Origin	Belgium, Netherlands, EU
EAN code	5412671113852
GN code	0408 9980

2. INGREDIENTS

(According to European Regulations, 1169/2011/EC)

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

3. PHYSICOCHEMICAL AND ORGANOLEPTIC FEATURES

Texture	Typical, without deviation
Taste	Typical, without deviation
Smell	Typical, without deviation
Colour	Typical, without deviation
pH	5,8 ± 0,2
Dry matter	22 – 24%
Sifted (meshsize)	0,2 mm

4. THEORETICAL NUTRITIONAL VALUE PER 100g

(According to European Regulations 1169/2011/EC)

Energy	Kcal	144
	kJ	604
Total Fat	Gram	9,8
- Of which saturated fatty acids	Gram	3,1
- Of which mono unsaturated fatty acids	Gram	3,8
- Of which poly unsaturated fatty acids	Gram	1,4
- Of which trans fatty acids	Gram	0
Total Carbohydrates	Gram	0,8
- Of which sugars	Gram	0,8
Fibre	Gram	0
Total protein	Gram	12,5
Salt	Gram	0,35
Sodium	Milligram	139
Ash	Gram	0,9
Water	Gram	75
Cholesterol	Milligram	419

Source: USDA SR-21**5. BACTERIOLOGY**

(According to European Regulations 2073/2005/EC)

Parameter	Standard (cfu/g)	Limit after production (cfu/g)	Method
Total aerobic count	<500	10 000	ISO 11133
Enterobacteriaceae	<10	<100	ISO 11133
Staphylococcus aureus	<10	<10	ISO 11133
Salmonella	Negative in 25g	Negative in 25g	Derived from ISO6579
Bacillus cereus	<200	<1000	ISO 11133
Listeria monocytogenes	Negative in 25g	Negative in 25g	Derived from Afnor BRD 07/16-01/09
Pseudomonas	<100	<100	ISO 11133

6. PACKAGING

(According to European Regulations 1935/ 2004/ EC, 10/ 2011/ EC)

Type of primary packing	Plastic bag, hermetically sealed.
Type of exterior packing	Carton
Net weight per unit	10 kg
Dimensions of carton	23 x 18,5 x 29,5 cm
Units per carton	1
Max. number of cartons per palet	100
Max. number of cartons per layer	20
Max. number of layers per palet	5
Coding	Batch number 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 after production	84 days
Shelf life after delivery	Min. 56 days
Shelf life after opening	1 week, stored at 0 – 4°C

8. SPECIFIC FEATURES

(According to European Regulations 853/2004/EC)

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

9. DECLARATIONS

GMO:

We hereby declare that we do not use genetically modified organisms (GMOs) or GMO-derived products as ingredients in our production plant. Our product is in accordance with European Regulations 1829/2003/EC and 1830/2003/EC and corresponding changes

IONIZATION:

The product nor the ingredients are treated with, nor exposed to ionizing radiation, according to European Regulations 3/1999/EC and 1169/2011/EC and corresponding changes.

CONTAMINANTS:

The product is in accordance with European regulation 915/2023/EC and corresponding changes.

PESTICIDES:

The product is in accordance with European regulation 396/2005/EC and corresponding changes.

ANTIBIOTICA:

The product is in accordance with European regulation 37/2010/EC and corresponding changes.

PFAS:

Maximum levels of perfluoro-alkyl substances in certain foods in accordance with European Regulation 2388/2022/EC amending European Regulation 1881/2006/EC replaced by 915/2023/EC.

10. INSTRUCTIONS FOR USE

Our products are manufactured 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. Product is suitable for hot and cold preparations.

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 LC 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.

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

12. ALLERGEN DECLARATION

Legal allerges (According to regulation 1169/2011/EC)		
Allergen	Contains (x)	Ingredient concerned
Gluten (containing cereals: wheat, rye, barley, oats, spelt, kamut) (>20ppm)		
Crustaceans		
Egg	x	Chicken eggs
Fish		
Peanuts		
Soy		
Milk		
Nuts		
Celery		
Mustard		
Sesame		
Sulphur dioxide and sulphites (E220 – E228) (>20ppm)		
Lupin		
Molluscs		
Additional allergens		
Allergen	Contains (x)	Ingredient concerned
Lactose		
Cocoa		
Glutamate (E620 – E625)		
Chickenmeat		
Coriander		
Corn / Maize		
Legumes		
Beef		
Pork		
Carrot		

13. APPROVAL CUSTOMER

Name: Company name:

Function:

Signature: (*mention 'seen and approved'*)

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