

product specification



8063-000 Eibuffet egg roll, cooked, frozen

Description	cooked egg preparation, frozen
List of ingredients in accordance with Regulation (EU) No. 1169/2011	Egg white (75%), egg yolk (23%), stabilizer: carrageenan; salt, acidifier: citric acid
type of farming	2 Barn eggs
Diet	☒ vegetarian

Analytics

Appearance	natural appearance, cut into approx. 40 uniform slices
smell	like boiled chicken egg, without any foreign smell
flavor	like boiled chicken egg, without any foreign taste
Consistency after thawing	corresponding to a hard-boiled egg

microbiology

Total aerobic count	≤ 10.000	CfU/g
Enterobacteriaceae	≤ 100	CfU/g
Listeria monocytogenes	nicht nachweisbar	in 25 g
Salmonella spp.	nicht nachweisbar	in 25 g

Average nutritional values per 100 g

Since eggs are a natural product, the actual nutrient content may vary from these average values depending on the season, feed, and age of the hens.	calorific value	575	kJ
		137	kcal
	fat	8,9	g
	- saturated FA	2,3	g
	carbohydrates	2,0	g
	- sugar	0,9	g
	protein	12	g
	salt	0,48	g

Allergen-Information

in accordance with Regulation (EU) No. 1169/2011	Egg white, egg yolk
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GVO-Information

In accordance with Regulations (EC) No. 1829/2003 and (EC) No. 1830/2003, we confirm that the product:

- Does not contain genetically modified organisms (GMOs)
- does not contain GMOs
- not produced from GMOs
- does not contain any ingredients produced from GMOs, including additives and flavorings.

This does not apply to accidental or technically unavoidable contamination with genetically modified material up to a threshold value of 0.9% based on the individual ingredient. There is no labeling requirement.

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packaging information

10 egg rolls, 290 g each, in LLDPE film and cardboard (26 x 21 x 9.5 cm)
17 layers of 15 cartons = 255 cartons (2,550 pieces / 739.5 kg) per Euro pallet (120 x 80 cm)

coding	best-before date:	Day / Month / Year
	Lot number L	eight digit Code

The primary packaging materials comply with Regulation (EC) No. 1935/2004 on materials and articles intended to come into contact with food and Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food. Corresponding declarations of conformity from the packaging suppliers are available.

Shelf life and storage

Storage and transport temperature	Keep refrigerated at a minimum of -18°C without interruption. Do not refreeze after thawing and use immediately.
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best-before date	When unopened at	
	- 18 °C	540 days
	- 12 °C ** compartment	1 month
	- 6 °C * compartment in the refrigerator	2 weeks 8 days

The product, including its packaging, complies with the applicable German and EU regulations in their current version and with current market standards. It has been manufactured and handled under perfect conditions and with the necessary care, applying the required hygiene and quality controls. The manufacturing process is monitored by a current HACCP system.

The microbiological requirements of Regulation (EC) No. 2073/2005 on microbiological criteria for foodstuffs are met. No ingredients subject to labeling requirements under Regulation (EU) No. 2015/2283 on novel foods (Novel Food Regulation) were used in the manufacture of this product. The product has not been treated with ionizing radiation. The product meets the requirements of the Maximum Residue Levels Regulation, Regulation (EC) No. 396/2005 on maximum levels of pesticide residues in or on food and feed of plant and animal origin, Regulation (EU) No. 37/2010 on pharmacologically active substances in food of animal origin, and Regulation (EU) 2023/915 on maximum levels for certain contaminants in food.

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