

# Produktspezifikation



## 4690-000 Eifix Organic-Whole egg, pasteurised, deep frozen

Ingredients  
according Regulation (EC) N° 1169/2011 Whole egg (100 %)

Housing system 0 Organic rearing

### Analytical Specification

Appearance	natural yellow colour				
Smell	of fresh whole egg				
Taste	of fresh whole egg				
Consistency	homogenous, deep frozen				Methode
pH-value	7,2 – 7,7				§ 64 LFGB L 05.00-11
Dry matter	≥ 23,0 %				§ 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	
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
Listeria monocytogenes	1	0	not detectable	in 25 g	EN ISO 11290-1
Salmonella spp.	5	0	not detectable	in 25 g	EN ISO 6579
Staphylococcus aureus	5	0	not detectable	in 1 ml	§ 64 LFGB L 05.00-8
	Nutritional Values average per 100g				
	Energy		577	kJ	
			139	kcal	
	Fat		9,7	g	
	- FA, saturated		3,2	g	
	Carbohydrates		1,2	g	
	- Sugar		< 0,5	g	
	Protein		12	g	
	Salt		0,35	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.

analyzed

### 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.

# Productspezifikation



## Allergen-Information

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

✓ Whole egg

## Packaging

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**Tetra Brik** 12 Tetra Brik aseptik (9,4 x 6,3 x 16,5 cm) a 1 kg in a corrugated cardboard tray (39,4 x 19,7 x 16,8 cm), 5 layers with 12 Trays each = 60 Trays (720 kg) per euro-pallet (120 x 80 cm)

**Code** Best-before-date Day/ Month/Year  
Lot L 7-digit, alpha-numeric code 12345-6

The primary package in direct contact with the product complies with the requirements of Regulations (EC) N° 1935/2004 on materials and articles intended to come into contact with food and (EC) N°10/2011 on plastic materials and articles intended to come into contact with food. Appropriate suppliers declaration of conformity are available.

## Storage and Shelf life

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**Storage and Transportation** Without interruption of the cold chain at - 18 oC minimum

**Minimum shelf life** In unopened state  
at -18 °C minimum: 720 days  
in \*\*-compartement < - 12 °C 14 days  
in \*-compartement < - 6 °C 8 days

Do not refreeze thawed product; use immediately

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 complies with regulatory requirements of Regulation (EC) N° 2073/2005 on microbiological criteria for foodstuffs , Regulation (EC) N° 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and Regulation (EU) 2023/915 on maximum levels for certain contaminants in foodstuffs. The product has not been treated with ionising rays. The product complies with the requirements of Regulation (EU) 2018/848 on organic production and labelling of organic products.

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