



ISO 9001:2000 & HACCP CERTIFIED

8, Nikola Tabakov str., Russe - 7019, Bulgaria. Tel.: +359 82 86 70 80, fax: +359 82 86 70 91; e-mail: dion@dion.bg; www.dion.bg

TECHNICAL SPECIFICATION

WHOLE EGG LIQUID - Art.№ 530

Application: Suitable for the bakery and the confectionery industry - Swiss rolls, sponge cake, biscuits, noodles, pasta, macaroni, mayonnaise and etc.

Ingredients: 100 % Whole hen egg, pasteurized

General information: The whole egg liquid is prepared by fresh hen eggs that meet the requirements of EU Regulations.

Product description: Whole egg liquid - 100 g. of product corresponds to 2 fresh hen eggs.

Storage: Temperature between 0 - 4 °C in unopened packaging.

Packaging: Bag in Box – 10 / 20 / 1000 kg.net.

Shelf life: 30 days from production date in unopened package – see storage conditions

NB! User is not absolved from his/her obligation to investigate and fulfill all requirements which are valid for the said product.

Organoleptic information:

Appearance: Low viscous

Color: Yellowish

Odor and taste: Natural, characteristic for hen eggs.

Mechanical impurities: Absent

Analytical data:

| Indexes | Values | Standard | Test methods |
|-------------|-----------|-------------|--------------|
| moisture | 74 – 78 % | BDS 4336-73 | t.10.3.1 |
| pH (20 °C) | 7 - 8 | BDS 4336-73 | t.10.7.1 |

Nutrition information per 100g:

| Energy | | Protein, g | Fat, g | of which saturated, g | Carbohydrates, g | of which sugar, g | Salt g | Sodium (Na), mg | Fibers, g |
|--------|-----|---------------|-----------|-----------------------------|---------------------|-------------------------|-----------|-----------------------|--------------|
| kcal | kJ | | | | | | | | |
| 155 | 650 | 13 | 10 | 3 | 1 | 1 | 0 | 140 | 0 |

Microbiological data:

| Indexes | Values | Test methods |
|--------------------|---------------------|------------------|
| Total plate count | < 100 000 | ISO 4833:2003 |
| Salmonella | Abs. in 25 gram | BDS EN ISO 6579 |
| Enterobacteriaceae | < 10 CFU in 1 gram* | ISO 21528-2:2004 |

* m=10, M=100, n=5, C=2 - According to Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs.

Additional information:

GMO: In accordance to EU Regulations 1829/2003 and 1830/2003, egg products have not to be declared.

Irradiation: The whole egg liquid is not treated with ionizing or ultraviolet radiation.

Potential allergens (rules 2003/89/CE): Egg

Heavy metals: According to EU regulation.

