



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

ISO 9001:2000 & HACCP CERTIFIED

## TECHNICAL SPECIFICATION

### PASTEURIZED EGG YOLK LIQUID- Art.№ 430

**Application:** Suitable to use in confectionery industry -biscuits, noodles, pasta, macaroni, mayonnaise and etc.

**Ingredients:** Hen yolk egg, pasteurized

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

**Product description:** Yolk egg liquid - 100 g. of product corresponds to yolk from approx. 6 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	Typical values	Standard	Test methods
moisture	< 58 %	BDS 4336-73	t.10.3.1
Total Fat	> 24 %	BDS 4336-73	Soxhlet
Protein	> 16 %	BDS 4336-73	Kjeldahl
pH (20 °C )	6 - 7	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								
317	1325	16	27	10	4	1	0	48	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 yolk egg liquid is not treated with ionizing or ultraviolet radiation.

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

**Heavy metals:** According to EU regulation.

