



Kft. SZIGETCSÉP  
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### Product specification **BOILED, PEELED EGG IN SALTY WATER**

The *boiled, peeled egg in salty water* is made from „A” classified, boiled, peeled fresh hen egg, water, and liquid containing salt and citric acid. The finished product complies with the regulations of 1308/2013/EU, EU 2023/2465, 853/2004/EC, 2073/2005/EC and EU 2023/915. The product contains no allergen content but the egg.

Produced and distributed: Capriovus Kft., 2317 Szigetcsép, Dunasor 073/72 hrsz.

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Production: 2317 Szigetcsép, Dózsa György u. 0116/15 hrsz.(HU 913 EK)

Country of origin: Hungary

Quality Assurance System: ISO 9001:2015, HACCP

<b>Physical and Chemical Parameters</b>		
<b>Parameter</b>	<b>Value</b>	
Ingredients	Boiled egg, water, table salt, acidulants: citric acid.	
Colour	The egg-white is steadily white and the egg-yolk is steadily yellow.	
Taste and smell	Pleasant, typical of boiled egg and liquid, free from any strange smell and taste.	
Stock	Unhurt, homogeneous, steadily boiled, free from shell or other originated contamination.	
Average nutritio-nal value in 100 g product	Energy	686 kJ/163 kcal
	Fat	9,8 g
	-saturated fatty acid	3,0 g
	Carbohydrate	0,7 g
	-sugar	0,4 g
	Food fibre	0 g
	Protein	11,0 g
Other data	Salt	0,35 g
	Trans fatty acids (TFA)	< 0,1 g/100 g fat
	Chemical reaction (pH)	5,5-6,5
	Salt (in water)	1,6 %

<b>Microbiological Parameters</b>		
<b>Parameter</b>	<b>Value</b>	<b>Method of examination</b>
Salmonella	0/25 g	MSZ EN ISO 6579:2006
Number of microbes	$\leq 10^5$ /1 g	MSZ EN ISO 4833-1:2014
Enterobacteriaceae	$\leq 10^2$ /1 g	MSZ EN ISO 21528-2:2007

<b>Other data</b>		
<b>Parameter</b>	<b>Value</b>	
Best before	35 days	
Batch identification	The day, month, year (best before date) on the label on the bucket.	
Packaging	depending on packaging, 5 l, 2,5 l or 1 l plastic bucket.	
Storage	Between 0...+5 °C, in clean, strange smell-free place.	
Packaging unit	60 pcs, 30 pcs or 10 pcs of boiled eggs in salty water.	
Net weight	$\geq 2400$ g/60 pcs, $\geq 1200$ g/30 pcs, $\geq 400$ g/10 pcs	