



Kft. SZIGETCSÉP

2317 Szigetcsép, Dunasor 073/72 hrsz. Tel.: +36 24 513 660, 513 661

www.capriovus.hu

E-mail: capriovus@capriovus.hu

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.
Phone: +36 24 418 296
Production: 2317 Szigetcsép, Dózsa György u. 0116/15 hrsz.(HU 913 EK)
Country of origin: Hungary
Quality Assurance System: ISO 9001:2015, HACCP

| Physical and Chemical Parameters | | |
|---|-------------------------|--|
| Parameter | | Value |
| Ingredients | | Bolied 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 % |

| Microbiological Parameters | | |
|----------------------------|-----------------|-------------------------|
| Parameter | Value | Method of examination |
| 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 |

| Other data | |
|----------------------|---|
| Parameter | Value |
| 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 | ≥ 2400 g/60 pcs, ≥ 1200 g/30 pcs, ≥ 400 g/10 pcs |

