



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

PASTEURIZED WHOLE EGG LIQUID

The *pasteurized whole egg liquid* is made from A” classified homogenized and pasteurized fresh hen egg. This contains the egg white and the egg yolk in natural proportion. In the case preservatives are needed, a variation is available made with preservatives. 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.

1 kg of *whole egg liquid* is made from ~ 22 eggs, utilization the same way as egg liquid extracted from shelled eggs.

Produced and distributed: Capriovus Kft., 2317 Szigetcsép, Dunasor 073/72 hrsz.
 Phone: +36 24 418 296
 Production: 2317 Szigetcsép, Dózsa Gy. u. 0116/15 hrsz. (HU 343 EK)
 Country of origin: Hungary
 Quality Assurance System: ISO 9001:2015, HACCP

Physical and Chemical Parameters		
Parameter	Without Preservatives	With Preservatives
Ingredient(s)	Eggs for eating.	Eggs for eating, food acid: citric acid, preservative: calcium sorbat
Colour	Light yellow to orange.	
Taste and smell	Typical of whole egg liquid, free from any strange smell and taste.	
Texture	Fluid homogeneous, steadily mixed, free from foam, knot, coat, shell or any other kind of contamination.	
Average nutritional value in 100 g product	Energy	686 kJ/163 kcal
	Fat	9,8 g
	-saturated fatty acids	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)	6,5-7,5
	Calcium-sorbat	≤ 3 000 mg/kg
	Citric acid	≤ 5 000 mg/kg
Dry matter content		≥ 23,5 %

Microbiological Parameters (in case of both versions)		
Parameter	Value	Method of Examination
Salmonella	0/25 g	MSZ EN ISO 6579:2006
Number of microbe	≤ 10 ⁵ /1g	MSZ EN ISO 4833-1:2014
Enterobacteriaceae	≤ 10 ² /1g	MSZ EN ISO 21528-2:2007

Other data		
Parameter	Without Preservatives	With Preservatives
Best before	4 days	12 days
Batch identification	The expiration date, dd / mm / yyyy. format on the label on the product.	
Method of packaging	Depending on the packaging, a covered white PET bottle, a plastic can lined with polyethylene foil, or a plastic container.	Polyethylene coated beverage carton.
Storage	Between: 0...+4 °C, in clean, free from strange smell place.	
Packaging unit	1 kg, 5 kg, 20 kg, 600 kg, 1000 kg	1 kg

