



Kft. SZIGETCSÉP

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## Product specification

**PASTEURIZED EGG-YOLK LIQUID**

The *pasteurized egg-yolk liquid* is made from A” classified homogenized and pasteurized fresh hen egg separated by egg white. 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 *egg-yolk liquid* is made from ~ 63 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)	Egg-yolk liquid.	Egg-yolk liquid., food acid: citric acid, preservative: calcium sorbat.
Colour	Light yellow to orange.	
Taste and smell	Typical of egg-yolk 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	1 469 kJ/350 kcal
	Fat	26,0 g
	-saturated fatty acids	7,8 g
	Carbohydrate	2,0 g
	-sugar	0,6 g
	Food fibre	0 g
	Protein	13,0 g
Other data	Salt	0,12 g
	Trans fatty acids (TFA)	< 0,1 g/100 g fat
	Chemical reaction (pH)	6,0-7,0
	Calcium-sorbat	5,0-7,0
	Citric acid	≤ 3 000 mg/kg
Dry matter content		≤ 5 000 mg/kg
≥ 40,0 %		

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

Other data		
Parameter	Without Preservatives	With Preservatives
Best before	4 days	12 days
Batch identification	21 days	
Method of packaging	The expiration date, dd / mm / yyyy. format on the label on the product.	
Storage	Depending on the packaging, a covered white PET bottle, a plastic can lined with polyethylene foil, or a plastic container.	
Packaging unit	Polyethylene coated beverage carton.	
	Between: 0...+4 °C, in clean, free from strange smell place.	
	1 kg, 5 kg, 20 kg, 600 kg, 1000 kg	1 kg

