

Produktspezifikation



8001-000 Eibuffet Eggs, boiled and shelled in brine

Ingredients

according Regulation (EC) N° 1169/2011

Eggs, water, salt, acidifier: citric acid, acetic acid

Housing system

according VO (EC) Nr. 589/2008

Analytical Specification

Appearance

natural appearance of a cooked egg
typical colour of egg-white, even yolk colour

Smell

of cooked egg, tartish

Taste

of cooked egg, tartish

Consistency

hard boiled

Mikrobiology

Total viable count	≤ 5.000	CFU/g
Enterobacteriaceae	≤ 10	CFU/g
Listeria monocytogenes	not detectable	in 25 g
Salmonella spp.	not detectable	in 25 g

Nutritional Values average per 100g

As eggs are a natural product, the actual nutritional content may vary from these average values depending on the time of year, feed and age of the hens.	Energy	638	KJ	literature references
		153	kcal	
	Fat	11	g	
	- FA, saturated	3,3	g	
	Carbohydrates	0,6	g	
	- Sugar	< 0,5	g	
	Protein	13	g	
	Salt	0,75	g	

Allergen-Information

Use of Ingredients with allergen potential according VO (EC) N° 1169/2011

✓ Egg

GMO-Information

In accordance with Regulations (EC) N° 1829/2003 and (EC) N° 1830/2003, we confirm that the product:

- contains no genetically modified organisms (GMOs)
- does not consist of GMOs
- was not produced from GMOs
- contains no ingredients that were produced from GMOs, including additives and flavourings.

Exceptions to this are accidental or technically unavoidable contamination with genetically modified material up to a threshold value of 0.9% with respect to the individual ingredients.

There is no labelling requirement.

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Packaging

150 eggs (made of weight-class S), in bucket made of PP (26,5 x 27,5 cm)
4 layers with 13 buckets each = 52 buckets (7800 eggs) per euro-pallet (120 x 80 cm)

Code	Best-before-date	Day/ Month/Year
	Lot L	3-digit in combination with an in-house number

Storage and Shelf life

Storage and Transportation Without interruption of the cold chain at 0 - 4 oC

Minimum shelf life In unopened state: 30 days after filling.
Consume within a few days after opening.

The product and its packaging comply with the applicable German and EU legal regulations and the applicable trade practice; they were manufactured and treated under perfect conditions with the required care using the necessary hygiene and quality controls. The manufacturing process is monitored by a current HACCP system.

No ingredients were used in the manufacture of the product that are subject to labelling requirements under Regulation (EC) N° 258/97 concerning novel foods and novel food ingredients (Novel Food Regulation). The product complies with regulatory requirements of Regulation (EC) N° 2073/2005 on microbiological criteria for foodstuffs, Regulation (EC) N° 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and Regulation (EU) 2023/915 on maximum levels for certain contaminants in foodstuffs. The product has not been treated with ionising rays.

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