

**PRODUCT SPECIFICATION -
HARD BOILED EGGS (CO9003BK, CO9006BK
AND CO9007BK)**



Product Description

Hard boiled hen eggs

Country of Origin

Sourced from enriched colony laying hens in UK

Ingredient Declaration

Hard boiled eggs in preservative solution

Net Weights

All buckets are filled by net weight. Available weights are 3kg, 6kg and 7kg

Preservative Ingredients

Water 99.0%, Citric Acid 0.9% and Trisodium Citrate 0.1%.

Organoleptic Standards

Smooth white albumen, with an odour and taste typical of whole egg. The product will be free from "off" odours.

Physical Standards

The product will be free from any foreign matter and any substances hazardous to health. Hard boiled eggs are analysed for pesticides and heavy metals on a quarterly basis to ensure they are free from chemical contaminants.

Microbiological Standards

Analysis	Target Values	Maximum Values
Total Viable Count/ml	<1000	1000
P. Enterobacteriaceae/ml	<10	10
Staph. aureus/ml	<20	20
Yeasts and Moulds/ml	<20	100
Salmonella	Not detected/25g	Not detected/25g
Listeria	Not detected/25g	Not detected/25g

Foreign Body Control

All finished product passes through a metal detector prior to packing.
A fully documented glass policy is in place to monitor all glass/glass like and plastic materials on site.

Packaging Information

Hard Boiled Eggs are packed into a food grade bucket.
3kg bucket dimensions: 182 x 225 x 221 mm (W x H x D)
6kg bucket dimensions: 267 x 263 x 228 mm (W x H x D)
7kg bucket dimensions: 267 x 263 x 228 mm (W x H x D)

Quality Standards

Quality Parameter	Accept	Reject
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***Quality standards to be agreed according to customer requirements*

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Labelling and Coding

All buckets of hard boiled eggs are labelled with the following information on the exterior:

- Product Name
- Batch code (based on Julian day calendar)
- Use by Date
- Net Weight
- Storage Instructions
- Company Logo and Address
- Identification Mark – UK (NI) ZX019EC

Shelf Life

Hard boiled eggs have a typical shelf life of 28 days. Once opened eggs can be used until use by date provided they are stored correctly, use aseptically and kept fully submerged in brine. Once removed from brine eggs should be used immediately.

Storage and Distribution

Finished product should be stored and distributed at a temperature between 0-4°C.

Legislation & Compliances

The material and packaging complies fully with all the relevant U.K and European Legislation, including but not limited to:-

The Food Hygiene Regulations (NI) 2006

The Pesticides (Maximum Residue Levels in Crops, Food & Foodstuff(s) (amendment) Regulations 1995 (SI 1483)

The Plastic Materials and Articles in Contact with Food Commission Regulations 10/2011

The EU Food Information for Consumers Regulation (No.1169/2011)

A fully documented HACCP system is in place.

Nutritional Information – 100g contains

Food Energy	595kJ/143kcal
Protein	14.1g
Carbohydrate	0g
- of which sugars	0g
Fat	9.6g
- of which saturates	2.7g
Fibre	0g
Salt	0.38g

References

Stadelman, W.J. & O.J. Cotteril

Egg Science & Technology, Third Edition, 1990, Food Products Press

Mc Cance & Widdowson
The Composition of Foods, 7th Edition, 2014

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Full nutritional analysis carried out by Campden & Chorleywood Food Research Association (June 1998)

Allergen Control Information

Is the site free from:-

- | | |
|---|-----|
| 1. Cereals containing wheat, rye, barley and oats | Yes |
| 2. Crustaceans and derivatives | Yes |
| 3. Egg and Egg products | No |
| 4. Fish and fish derivatives | Yes |
| 5. Peanuts and peanut derivatives | Yes |
| 6. Soya and soya derivatives | Yes |
| 7. Dairy Ingredients | No |
| 8. Nuts and nut derivatives (Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil, Pistachio, Macadamia, Chestnut and Pine nuts) | Yes |
| 9. Celery, celeriac and derivatives | Yes |
| 10. Mustard and mustard derivatives | No |
| 11. Sesame seeds and derivatives | Yes |
| 12. Coconut and derivatives | Yes |
| 13. Molluscs/Shellfish and derivatives | Yes |
| 14. Lupin and lupin derivatives | Yes |

Product tolerance Information

- | | |
|---|-------------------------|
| 1. Is the product free from milk and milk derivatives | Yes |
| 2. Free from egg and egg derivatives | No |
| 3. Free from wheat and wheat derivatives | Yes |
| 4. Free from soya derivatives | Yes |
| 5. Free from maize and maize derivatives | Yes |
| 6. Free from gluten | Yes |
| 7. Free from colours/azo dyes | Yes |
| 8. Free from artificial sweeteners, flavours and flavour enhancers | Yes |
| 9. Free from glutamates | Yes |
| 10. Free from BHA/BHT | Yes |
| 11. Free from Benzoates | Yes |
| 12. Free from Sulphur dioxide | Yes |
| 13. Free from nuts/nut derivatives | Yes |
| 14. Free from seed and seed derivatives | Yes |
| 15. Free from additives | No Contains E330 & E331 |
| 16. Free from beef/beef derivatives | Yes |
| 17. Free from pork/pork derivatives | Yes |
| 18. Free from lamb/mutton and lamb/lamb derivatives | Yes |
| 19. Free from seafood products | Yes |
| 20. Free from mustard/mustard derivatives | Yes |
| 21. Free from Genetically Modified Material (Protein or DNA) | Yes |
| 22. Has this product been irradiated/contain irradiated ingredients | No |
| 23. Suitable for ovo-lacto vegans | Yes |
| 24. Suitable for vegans | No |

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Raw Material Specifications

All shell eggs purchased comply with EU Council Directive 1999/74/EC (Enriched Colony).

All shell eggs are purchased against the REP Ltd Shell Egg Specification, which has been agreed with our suppliers.

All other raw materials and packaging are purchased to agreed specifications from approved suppliers.

Health and Safety Information

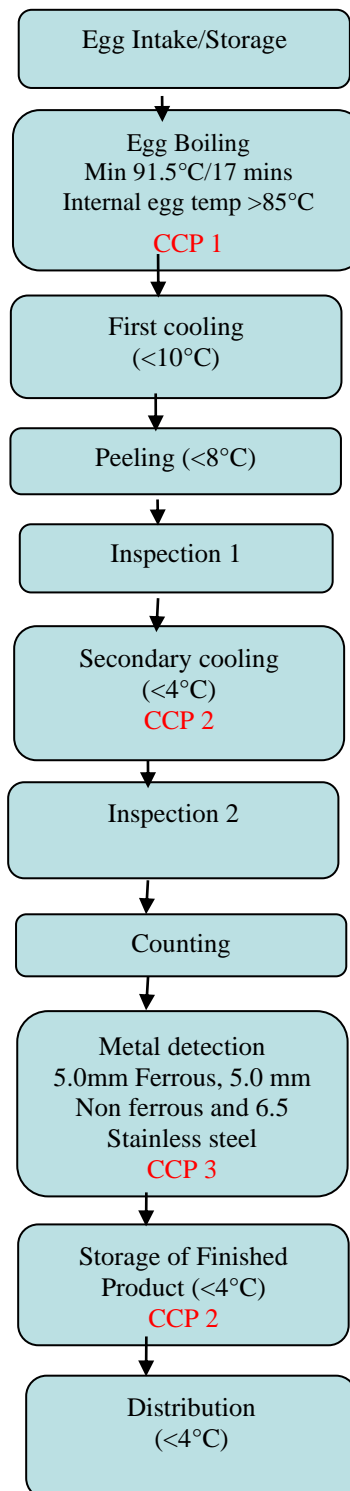
1. Physical Data	Stability:	Stable
	Materials to Avoid	None
2. Fire & Explosion Data	No Hazard	
3. Harmful Effects	Skin:	None
	Eyes:	None
	Ingestion:	None
4. First Aid Procedures	Eyes:	Irrigate with clean water
5. Safety Precautions	None	
6. Disposal	Handle as Non-Hazardous Material	
7. Handling and Storage	Storage Temperature:	Store between 0-4°C
	Special Sensitivity:	No Sensitivity
8. Waste Disposal Methods	Use any of the approved methods for disposal of a safe product.	

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HACCP Summary

Outline of HACCP flow diagram for hard boiled egg process.



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Declaration

I the undersigned will ensure that no changes are made to this specification without the prior knowledge and written agreement of the customer.

Name: Victoria Beatty

Position: Technical Supervisor

Signed:

A handwritten signature in black ink that reads "V. Beatty".

Date: 12.09.2022

Acceptance of Product Specification

Specification accepted by: -

Print Name: -

Position: -

Date: -

For use at Ready Egg Products Ltd

Signed: -

Print Name: -

Position: -

Date: -

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