

PRODUCT SPECIFICATION – CODE CO6005, CO6010



PASTEURISED LIQUID WHOLE EGG (EXTENDED SHELF LIFE)

Product Description

Pasteurised Liquid Whole Hen Egg. This is an Extended Shelf Life Product (ESL). The contents of a 5kg pack are equivalent to 100 medium eggs.

Ingredient Declaration

Whole Hen Egg sourced from the UK and EU (Ireland, France, Germany, Holland, Spain, Belgium, Poland) from enriched colony laying hens

Organoleptic Standards

Smooth pale yellow liquid, with an odour and taste typical of whole egg. The product will be free from taint and “off” odours.

Physical Standards

The product will be free from any foreign matter and any substances hazardous to health.

Analytical Standards

(Day of production)	Alpha-amylase:	Minimum 5
	pH:	7.0-7.9
	% TDS (refractometer)	Minimum 23.2

Microbiological Standards

Analysis	Target Values	Maximum Values
Total Viable Count/ml	<5000	10,000
P. Enterobacteriaceae/ml	<10	10
Staph. aureus/ml	<20	20
Salmonella/50g	Not detected/50g	Not detected/50g
Listeria/50g	Not detected/50g	Not detected/50g

Foreign Body Control

Raw liquid whole egg is passed through a 0.8mm filter prior to pasteurisation. Pasteurised whole egg is passed through a final 1.0mm filter. Filter integrity is checked and recorded daily. A fully documented glass policy is in place to monitor all glass and glass like materials on site.

Packaging Information

ESL liquid whole egg is available in 5kg or 10kg Bag-in-Box. A blue multifilm bag is aseptically filled with pasteurised liquid egg and placed inside a cardboard box.

5Kg Bag-in-Box

The dimensions of the 5Kg exterior corrugated box are: 155 x 153 x 230mm

Pallet Configuration: 168 x 5Kg Bag-in-Box per pallet

10Kg Bag-in-Box

The dimensions of the 10Kg exterior corrugated box are: 215 x 175 x 277mm

Pallet Configuration: 100/125 x 10Kg Bag-in-Box per pallet

Pallet size/type: 1000mm x 1200mm, 4 way entry

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Labelling and Coding

All ESL product filled into Bag-in-Box (5kg, 10kg) are labelled with the following information on the box exterior:

- Product Name
- Batch Code based on the Julian Calendar e.g. 00120 001 Day in Year
- Use By Date 20 Year
- Storage Instructions
- Company Logo and Address
- Identification Mark

Shelf Life

Pasteurised liquid whole egg has a typical shelf life of 28 days. Minimum shelf life on delivery is 21 days.

Storage and Distribution

Finished product should be stored and distributed at a temperature between 0-4°C. Once opened the product should be kept chilled (0-4°C) and used within 7 days.

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	547kJ/131kcal
Fat	9.0g
- of which saturates	2.5g
Carbohydrate	0.0g
- of which sugars	0.0g
Protein (N x 6.25)	12.6g
Salt	0.39g

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)

Product tolerance Information

Allergens handled onsite: Egg and Milk derivatives

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 | Yes |
| 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 |

Product tolerance Information - continued

- | | |
|---|-----|
| 14. Free from seed and seed derivatives | Yes |
| 15. Free from additives | Yes |
| 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 mustard/mustard derivatives | Yes |
| 20. Free from seafood products | 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).

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.

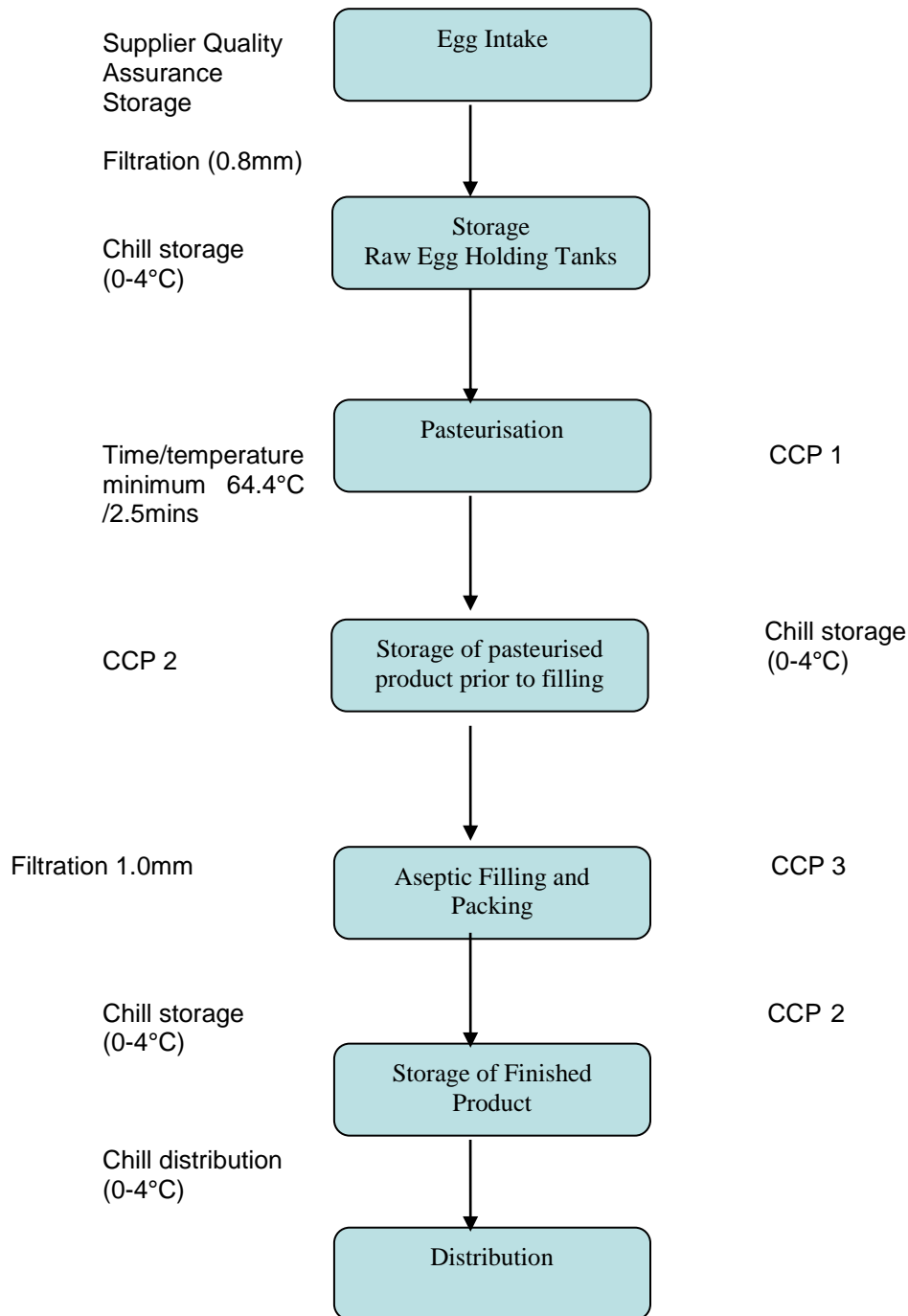
Health and Safety Information

1. Physical Data	Stability:	Stable
2. Fire & Explosion Data	Materials to Avoid	None
3. Harmful Effects	No Hazard	
	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 liquid	

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HACCP Summary

Process Flow Diagram – Production of Pasteurised Liquid Whole Egg (Extended Shelf life)



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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

Signature:

Date: 12.12.2023

Acceptance of Product Specification

Specification accepted by (Print Name): -

Signature: -

Position: -

Date: -

For use at Ready Egg Products Ltd

Signed: -

Print Name: -

Position:-

Date: -

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