PRODUCT SPECIFICATION

LIQUID WHOLE EGG (BARN EGGS)

The Liquid whole egg from barn eggs described in this product specification is made from fresh hen eggs (in accordance with Regulation (EU) No 1308/2013 of the European Parliament and of the Council and Commission Regulation (EC) No 589/2008 of the European Parliament and of the Council), with the white and yolk characteristic of hen eggs. The preservative-treated version does not contain any additives other than the preservatives indicated in the product specification, and the preservative-free version is completely additive-free. The product contains no allergens other than egg. It is used in the same way as shell eggs.

The content of heavy metals, dioxins and PCBs in the product complies with the limit values set out in Commission Regulation (EC) No 2023/915.

The product complies with the requirements set out in Regulation (EC) No 853/2004; 396/2005.

Producer (Factory) Address	
Name	EcoMotive Ltd.
Address	Belterület 126/12 hrsz. 2943 Bábolna Hungary
Veterinary registration No.	HU-443-EK
Quality system	IFS, HACCP, ISO 9001:2015, ISO 14001:2015, Kosher, Halal

Product ingredients (in descending order of quantity)	
Preservative-free version	**Preservative-treated version**
Pasteurized liquid whole egg from barn eggs	Pasteurized liquid whole egg from barn eggs
-	Preservative: Potassium sorbate (max: 3000 mg/kg)
-	Acidity regulator: Citric acid (max: 1000 mg/kg)

Phisical and chemical parameters	
Colour	From light yellow to bright orange.
Taste and smell	Pleasant, reminiscent of liquid whole egg, free from foreign taste and smell
Substance	It is liquid and does not contain lumps, foam, skin formation or mechanical impurities.
Egg content of 1 kg	cc. 22 pcs hen eggs
Dry matter	Min.: 23,5 %
Energy*	633 kJ (151 kcal) / 100 g
Fat*	Min.: 9,9 g / 100 g
– of which saturated fatty acids*	3,0 g / 100 g
Carbohydrate*	0,8 g / 100 g
– of which sugars*	0,4 g / 100 g
Protein (N x 6,25)*	Min.: 11,0 g / 100 g
Salt (Na x 2,5)*	0,35 g / 100 g
pH	Preservative-free: 6,5 - 7,5 Preservative: 5,0 - 7,0

* www.foodcomp.dk

Mikrobiological parameters		
The product is in accordance with requirements of the 2073/2005 EC, 4/1998 (XI.11.) EüM Directive		
Parameter	**Rate**	**Authentication**
Salmonella	0 / 25 g	MSZ EN ISO 6579:2017
Enterobacteriaceae	Max.: 10^2 / g	MSZ EN ISO 21528-2:2017

Other parameters		
Parameter	**Rate**	**Authentication**
Antibacterial substance	Negative	Veterinary certificate
Heavy Metal contamination	Under limit value	Random sample control

Other attributes		
Attribute	**Preservative-free version**	**Preservative-treated version**
Shelf life	12 day	30 day
Can be used after opening	1 day	3 day
Product follow-up basic information	Production batch number; Production date	
Packaging unit	By agreement: 1 kg, 5 kg, 10 kg, 25 kg, 200 kg, 500 kg, 800 kg, 1000 kg	
Packaging method	Disposable 1, 5 kg PET bottle; 5/10 kg Bag in box, 25 kg can lined with PE bag; 1000 kg container lined with PE bag. The primary packaging material (PET bottle; PE bag) has a manufacturer's declaration of conformity, i.e. it complies with the requirements of Regulations 10/2011/EC, 1935/2004/EC.	
Instructions for use	Pasteurized liquid whole egg from barn eggs can be used in the preparation of dry pasta, pasta products, baked goods, mayonnaise, omelettes, pancakes, soups, sauces, confectionery products, sweets. The product is homogenized, pasteurized, does not require preparation, and can be used immediately after opening.	
Allergens	Egg The product is made from eggs and does not contain any other allergens.	
Storage	0-4°C	

02.01.2025, Bábolna
Valid until recalled

Tóth-Szabó Renáta

Renáta Tóth-Szabó

Quality Manager