

EGG WHITE WITH PRESERVATIVE LIQUID PASTEURIZED

Barn eggs

The farming method code `2`

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1. Type of packaging
1 kg Tetra Pak carton box (C/PAP) with polyethylene cap (PE).
5 kg polyethylene bag (VLDPE) in carton box (PAP).

2. Product description	
Appearance	Homogeneous, liquid product, without admixtures, eggshell and membrane, light-permeable.
Odour and taste	Characteristic to liquid hen egg white.
Colour	From light yellow to light green.
Fresh eggs are broken, shell and membranes are removed, the liquid egg filtered, chilled, other ingredients added, mass pasteurised, chilled, packed, labelled, stored, delivered to customers.	

3. Expected use
For production of souffle, zephyrs, cakes, meringue, flour confectionery etc.

4. Advantages
<ul style="list-style-type: none"> Produced from fresh hen eggs. High protein content. Very good whipping and foam stability properties.

5 . Instruction for use	
1 kg of product contain 28 medium size (~58 g) egg whites.	
Whipping	<ul style="list-style-type: none">● Shake before use.● At room temperature can be beaten to a foam more easily then cold egg whites.● Whip the first 30 sec on low speed of the mixer, then speed up. Time of whipping 2-3 minutes (should add sugar gradually).

6. Content
Liquid barn egg white (90%)
Water
Preservative: potassium sorbate (E202)
Acidity regulators: lactic acid (E270), sodium citrate (E331)
Stabilizer: xanthan gum (E415)

7. Energy and nutritional value	
100 g product contain:	
Energy value (kJ/kcal)	191/45
Fat (g)	0
incl.saturated fatty acids (g)	0
Carbohydrates (g)	0,7
incl.sugars (g)	0,7
Protein (g)	10,5
Salt (g)	0,3

8. Microbiological data	
Salmonella (25 g)	Neg
L.monocytogenes (25 g)	Neg
Total bacteria count (cfu/g)	≤1×10 ⁵
Enterobacteriaceae (cfu/g)	<1×10 ²
Coagulase positive staphylococci (cfu/g)	<10
B.cereus (cfu/g)	<50
Sulphite reducing clostridia (cfu/g)	<10

9. Physico chemical data	
pH	6,4 - 8,0
Dry matter (%)	9,5 – 11,5
Degree of foamability	≥7,3
Foam stability (min)	30
Melamine (mg/kg)	≤2,5
Shell residues, membranes and other particles (mg/kg)	≤100

10. Countries of origin	
Production	Latvia
Packing	Latvia

12. Terms and storage conditions		
Packaging	Shelf life	Temperature
5 kg Polyethylene bag (VLDPE). Unopened.	90 days	0 °C to +5 °C
5 kg Polyethylene bag (VLDPE). After opening.	5 days	0 °C to +5 °C
1 kg Tetra Pak C/PAP. Unopened.	90 days	0 °C to +5 °C
1 kg Tetra Pak C/PAP. After opening.	5 days	0 °C to +5 °C

13. Notes
<ul style="list-style-type: none"> Use after a heat treatment. Not recommended for people allergic to eggs. Not containing GMO.

11. Allergens, food intolerance	
Products used or products containing: (✓=yes; — =no)	
Gluten	-
Crustaceans	-
Eggs	✓
Fish	-
Pea nuts	-
Soya	-
Milk	-
Nuts	-
Sesame seeds	-
Celery	-
Mustard	-
Lupines	-
Molluscs	-
Sulphur dioxide, sulphites	-
Product is fit for specific diets:	
Halal	-
Kosher	-
Vegan	-
Ovo Lacto vegetarian	-