

# Imperovo Foods

## Pasteurised Cooled/ Liquid Egg Mélange



Application	Suitable for confectionery and baked products, ready meals, dressings etc.		
Functionality	The advantage of this product is its homogeneous texture. The product is free from shell fragments and cross-contamination.		
Product description	Pasteurised liquid whole egg. 1 kilogram of mélange corresponds to 20-24 fresh eggs.		
Ingredients	Shell egg.		
Storage	Keep in a clean and well ventilated area.		
Shelf life	At 0°C - + 4°C: 24 days.		
Packaging	Aseptic package in a carton box, 20 kg net.		
Production date	On the package in the following order: date of production, month of production, year of production.		
		Typical value	Guaranteed values
Analytical data:	Total solids	24.0±0.5%	24.0±0.5%
	Crude protein	11.0 -12.5%	11.0 -12.5%
	Total lipids	9.8-10.2%	9.8-10.2%
	pH-value	7.0-7.9	7.0-7.9
	Carbohydrates	0.8-1.05%	0.8-1.05%
	Ash	0.63-1.0%	0.63-1.0%
Microbiological data	Total plate count	<10.000 CFU/g	<10.000 CFU/g
	Coliform bacterias	Negative/ 0.1g	Negative/ 0.1g
	Coagulase-positive staphylococci	Negative/ 1.0g	Negative/ 1.0g
	Salmonella	Negative/ 25g	Negative/ 25g
	Proteus bacterias	Negative/ 1.0g	Negative/ 1.0g
	Listeria Monocytogenbes	Negative/ 25g	Negative/ 25g

**Please note!** As the sampling procedure and package of this sample are not part of a typical production cycle of a commercial product, its microbiological quality might be inferior to a standard quality of the given type of product. To the best of our knowledge, the information contained herein is accurate and reliable as of the date of publication. However, customers should conduct their own tests to determine if the quality of our products satisfies their specific purposes. Statements contained herein should not be considered as a warranty of any kind, expressed or implied; the infringement of any patents shall trigger responsibilities and obligations.