

Imperovo Foods

Pasteurised frozen liquid whole egg



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 frozen liquid whole egg. 1 kilogram of frozen mélange corresponds to 20-24 fresh eggs.
Ingredients	Table shell egg.
Storage	Keep in a clean and well ventilated area.
Shelf life	At a temperature not over - 18°C: 15 months. At a temperature not over - 12°C: 10 months. At a temperature not over - 6°C: 6 months.
Packaging	Food grade plastic jug of 20 kg. 1 pallet - 36 boxes - 720 kg (net).

		Typical value	Guaranteed values
Analytical data:	Dry solids weight ratio	23.0%	23.0%
	Albumen matter weight ratio, %, not less than	10.0	10.0
	Fat weight ratio, %, not less than	10.0	10.0
	pH-value	7.0-8.0	7.0-8.0
	Carbohydrates	0.8-1.05%	0.8-1.05%
	Ash	0.63-1.0%	0.63-1.0%
	Microbiological data	Total plate count	<5.000 CFU/g
Coliform bacterias		10 MAX	10 MAX
Salmonella, 25 g		Negative	Negative
Yeast		10 MAX CFU/g	10 MAX CFU/g

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.