

Republic of Lithuania  
ŽŪB "Ginkūnų paukštynas"

# QUALITY CERTIFICATE No. 605

DATE: 2018 09 03

PRODUCER: ŽŪB "GINKŪNŲ PAUKŠTYNAS" Malavėnų k., Ginkūnų sen., Šiaulių raj.

CUSTOMER: UAB "SANITEX" Raudondvario pl. 131, Kaunas

DESTINATION: UAB "SANITEX" Raudondvario pl. 131, Kaunas

PRODUCT NAME: Eggs LT91-70 EB

HAVE BEEN EXAMINED: BACTERIOLOGICAL: Salmonėlizės tyrimas 2018 06 22 Nr.2Š-18/076/8B Neigjama



THESE EGGS ARE PRODUCED IN COMPLIANCE WITH HEALTH AND FOOD SAFETY REQUIREMENTS AS DEFINED IN COUNCIL REGULATION (EEC) No 589/2008

No	Product	Class	Category of weight	Amount (packet)	Unit box	Paletts Euro	Date of lay
1	Eggs	A	Brown L (63-73)	130080	478	22	2018 08 31-2018 09 02
2	Eggs	A	Brown M (53-63)				
3	Eggs	A	Brown S (43-53)	34560	96	6	2018 08 31-2018 09 02
4	Eggs	A					
5	Eggs	A					
Total				164640	574	28	

Transport type and No: FOK 551

TOTAL TARE KG: 1305

NETO WEIGHT KG: 10834

BRUTO WEIGHT KG: 12139

Signature: \_\_\_\_\_

29-040  
Privatus vet. gydytojas  
Nerijus Jocas

DATE: 2018 09 03

PRODUCER: ŽŪB "GINKŪNŲ PAUKŠTYNAS" Malavėnų k., Ginkūnų sen., Šiaulių raj.

CUSTOMER: UAB "SANITEX" Raudondvario pl. 131, Kaunas

DESTINATION: UAB "SANITEX" Raudondvario pl. 131, Kaunas

PRODUCT NAME: Eggs LT91-70 EB

HAVE BEEN EXAMINED: BACTERIOLOGICAL: Salmonėlizės tyrimas 2018 06 22 Nr.2Š-18/030/8B Neigiama



THESE EGGS ARE PRODUCED IN COMPLIANCE WITH HEALTH AND FOOD SAFETY REQUIREMENTS AS DEFINED IN COUNCIL REGULATION (EEC) No 589/2008

No	Product	Class	Ant kraiko laikomų vištų kiaušiniai	Category of weight	Amount (packet)	Unit box	Paletts Euro	Date of lay
1	Eggs	A	Brown L (63-73)		6000	25	1	2018 09 02
2	Eggs	A	Brown M (53-63)		6000	25	1	2018 09 02
3	Eggs	A						
4	Eggs	A						
5	Eggs	A						
Total						50	2	

Transport type and No: FOK 551

TOTAL TARE KG: 104

NETO WEIGHT KG: 780

BRUTO WEIGHT KG: 884

SUPPLIANT status vet. gydytojas  
Nerijus Jocas

Signature:

## **ŽŪB „Ginkūnų paukštynas“**

### **Maistinių kiaušinių AM ir AL rudi maistingumo deklaracija**

100 g produkto yra:

Kiaušinio maistinė energetinė vertė 582 kJ 139 kcal

Riebalai 9,7 g, iš jų sočiųjų rūgščių 3,0 g,

Angliavandeniai 0,6 g iš jų cukrų 0,0 g

Baltymai 12,5 g

Druska 0,6 g

DATE: 2018 09 03

PRODUCER: ŽŪB "GINKŪNŲ PAUKŠTYNAS" Malavėnų k., Ginkūnų sen., Šiaulių raj.

CUSTOMER: UAB "SANITEX" Raudondvario pl. 131, Kaunas

DESTINATION: UAB "SANITEX" Raudondvario pl. 131, Kaunas

PRODUCT NAME: Eggs LT91-70 EB

HAVE BEEN EXAMINED: BACTERIOLOGICAL: Salmonėlizės tyrimas 2018 06 22 Nr.2Š-18/030/8B Neigiama



THESE EGGS ARE PRODUCED IN COMPLIANCE WITH HEALTH AND FOOD SAFETY REQUIREMENTS AS DEFINED IN COUNCIL REGULATION (EEC) No 589/2008

No	Product	Class	Ant kraiko laikomų vištų kiaušiniai	Category of weight	Amount (packet)	Unit box	Paletts Euro	Date of lay
1	Eggs	A	Brown L (63-73)		6000	25	1	2018 09 02
2	Eggs	A	Brown M (53-63)		6000	25	1	2018 09 02
3	Eggs	A						
4	Eggs	A						
5	Eggs	A						
Total						50	2	

Transport type and No: FOK 551

TOTAL TARE KG: 104

NETO WEIGHT KG: 780

BRUTO WEIGHT KG: 884

SUPPLIANT status vet. gydytojas  
Nerijus Jocas

Signature:



## UŽDARA AKCINĖ BENDROVĖ GIRELĖS PAUKŠTYNAS

UAB „Sanitex“

DĖL PREKYBOS KIAUŠINIAIS

2018-09-05

Nr. 67

Informuojame, kad UAB Girelės paukštynas produkciją ruošia laikantis EB ir LR teisės aktų reikalavimais. Įmonėje yra įdiegta Rizikos veiksnių analizės ir svarbių valdymo taškų sistema, kuri užtikrina ruošiamos produkcijos, tai yra supakuotų vištų kiaušinių, sanitarinius maisto saugos reikalavimus. Įmonė turi kontroliuojančios institucijos – LR Valstybinės Maisto ir Veterinarijos tarnybos suteiktą patvirtinimo nr. 49-70 EB (nuoroda <http://vetlt1.vet.lt/vepras/>), kuris leidžia ruošti ir tiekti Lietuvos respublikos ir Europos bendrijos rinkai maistinius vištų kiaušinius.

UAB Girelės paukštynas užtikrina kad, vištų dedeklių laikymo padalinyje vet. patvirtinimo nr. 3LT44-106 laikomiems paukščiams – dėsliosioms vištoms, nenaudoja veterinarinių preparatų t.y. antibiotikų, kokcidiostatikų, hormonų, antihelmintikų ar insekticidų kurie yra draudžiami produkcijos gyvūnams. Periodiškai atliekami vištų dedeklių ir kiaušinių tyrimai dėl žmonėms pavojingų salmonelių serotipų ir iki šiol teigiamų tyrimo rezultatų nebuvo, todėl gauta produkcija - vištų kiaušiniai, yra saugi vartotojams.

Veterinarijos gydytojas

Andrius Stašaitis

Paukštinių g, 38  
LT-56501 Kaišiadorys  
Lietuva (Lithuania)

+370-346-51731,  
Faksas +370-346-51801  
El. paštas: [ilona@girele.lt](mailto:ilona@girele.lt)  
centras

Bankas AB DNB  
SWIFT AGBLLT2X  
A.s LT474010040500020277

Įmonės kodas 158902846  
PVM LT589028419  
Registro tvarkytojas VĮ registru



**GROWARD**  
GROUP

ORIGINAL DATE 14 03 2017  
LAST CHANGE DATE 20 10 2017  
MADE BY Donatas Petkevicius  
APROVED BY Ingrida Rupeikiene

**PRODUCT SPECIFICATION**

**Product name: Pasteurized and chilled whole egg liquid, 10 kg**

**Article No.**

**Customer:**

1. GENERAL INFORMATION			
BUSINESS ADDRESS		PRODUCER (FACTORY) ADDRESS	
NAME	JSC Agroholding	NAME	Baltic egg production
ADDRESS	V. Kreves pr. 97, LT-50369 Kaunas, LITHUANIA	ADDRESS	Birutes skg. 5, Maceniu village, Plunges municipality, LT - 90100 LITHUANIA
		VETERINARY No	LT 68-09 EB
CONTACT PERSON	Tomas Rumelaitis, Sales Director	CONTACT PERSON	Ingrida Rupeikiene, Quality Manager
TEL.	+370 626 42144	TEL.	+370 620 29517
E-MAIL	<a href="mailto:tomas.rumelaitis@vici.eu">tomas.rumelaitis@vici.eu</a>	E-MAIL	<a href="mailto:ingrida.rupeikiene@vici.eu">ingrida.rupeikiene@vici.eu</a>

2. PRODUCT DESCRIPTION (main processing and handling processes)	
<b>Product description</b>	Pasteurized and chilled whole egg liquid obtained from the breaking up fresh, healthy chicken eggs, filtered, homogenized and pasteurized according to international standards with adequate temperatures through an alternative thermal shock that produce a significant reduction of viable microorganisms and free of pathogens, without altering the functional properties achieving a product similar to freshly cracked egg. Then it cooled and packed in 10kg bag in box.
<b>Origin country</b>	EU
<b>Languages on the packaging</b>	EN

3. COMPOSITION (in decreasing order)	
100% Hen's whole egg without shell	

4. STORAGE INFORMATION	
<b>Storage</b>	Between 0 – +4°C Alternative storage conditions may effect shelf-life
<b>Transport</b>	Between 0 – +4°C
<b>Shelf life</b> - after production - minimum at delivery (if required)	22 days

5. INTENDED USE	
<b>Intended use, consumer target groups</b>	Pasteurized and chilled whole egg liquid is suitable for use in all receipts requiring liquid whole egg such as cakes, biscuits, sponges, custard, quiches, omelettes, pasta, scrambled eggs and pies. It can be directly use in the production of mayonnaise, pasta, salad dressings, cookie and other. The product is suitable for all user groups, except people who has allergy to egg products and children under 1 year of age.
<b>Any known alternative use</b>	Pasteurized product, high safety in use and guarantee of conservation. More hygienic using it. Direct use, as it requires no previous hydration. Best usability in shakes. Any other alternative use than the specification may be unsafe.



**GROWARD**  
GROUP

ORIGINAL DATE 14 03 2017  
LAST CHANGE DATE 20 10 2017  
MADE BY Donatas Petkevicius  
APROVED BY Ingrida Rupeikiene

### PRODUCT SPECIFICATION

<b>Preparation and (or) treatment before use, if required</b>	Once opened store between 0° – +4°C and use within 24 hours. Keep in original packaging. Do not freeze. Use by “best before” date.
---	--

#### 6. ORGANOLEPTIC CHARACTERISTICS

<b>Color</b>	From yellow to orange.
<b>Smell and taste</b>	Typical of egg product, free from any strange taste and smell.
<b>Appearance/ texture</b>	Fluid, homogeneous, free from foam, knot, coat, shell or any other kind of originated contamination.

#### 7. PHYSICAL-CHEMICAL CHARACTERISTICS

TEST	VALUE	METHOD, method principle	LAB (I/E) I – internal E – external	FREQUENCY
Dry matter, %	Min 22	Moisture analyzer	I	Every batch
pH	7-8,5	pH - meter	I	
L-Lactic acid, mg/kg	< 1000	Enzymatic bio analysis test (CDR Foodlab analyzer)	I	
D-3 Hydroxybutyric acid, mg/kg	< 10	Enzymatic bio analysis test (CDR Foodlab analyzer)	I	

#### 8. MICROBIOLOGICAL CHARACTERISTICS

TEST	TARGET	METHOD	LAB (I/E) I – internal E – external	FREQUENCY
APC, 1g	<100 000	LST EN ISO 4833-2:2013	E	Every batch
Enterobacteriaceae, 1g	<100	LST ISO 21528-1:2009	E	
Salmonella, 25 g	absent	LST EN ISO 6579:2003/AC:2006	E	
Yeast, 1g	<100	LST ISO 21527-2:2008	E	1 test per week
Mold, 1g	<100	LST ISO 21527-2:2008	E	
Listeria monocytogenes, 25 g	absent	LST EN ISO 11290-1:2003	E	
Bacillus cereus, 1g	<100	LST EN ISO 7932:2005	E	
Staphylococcus aureus, 1g	<10	LST EN ISO 6888-1+A1:2005	E	

#### 9. ALLERGENS

Allergen	Recipe contain	Recipe do not contain	Present in plant	Ingredient
Cereals containing gluten		X		
Crustaceans and products thereof		X		
Eggs and products thereof	X		X	Hen's egg
Fish and products thereof		X		
Peanuts and products thereof		X		
Soybeans and products thereof		X		
Milk and products thereof (including lactose)		X		
Nuts, namely: almonds ( <i>Amygdalus communis L.</i> ), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ) and products thereof		X		
Celery and products thereof		X		



**GROWARD**  
GROUP

ORIGINAL DATE 14 03 2017  
LAST CHANGE DATE 20 10 2017  
MADE BY Donatas Petkevicius  
APROVED BY Ingrida Rupeikiene

### PRODUCT SPECIFICATION

Mustard and products thereof		X		
Sesame seeds and products thereof		X		
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10 mg/l expressed as SO <sub>2</sub>		X		
Lupin and products thereof		X		
Molluscs and products thereof		X		

### 10. NUTRITIONAL INFORMATION (average per 100g/100ml)

Total energy , kJ	547	- of which sugars, g	0,3
Total energy, kcal	131	Protein, g	11,6
Fat, g	8,8	Salt, g	0,4
- of which saturated fat, g	3,5		
Carbohydrate, g	1,4		

### 11. ADDITIONAL INFORMATION

<b>GMO STATUS</b> (1829/2003 and 1830/2003)	This product is only containing GMO free ingredients and is not concerned on EC 1829/ 2003 and 1830/ 2003
<b>IONIZATION</b> (1999/2/EC)	This product and all its ingredients are not treated with ionizing radiation.
<b>PHYSICAL RISKS</b>	This product is free from infestation, glass, wood, metal, stones and all other foreign objects. <ul style="list-style-type: none"> <li>For control of foreign impurities is using 0.6 mm diameter final filter.</li> </ul>

### 12. PACKAGING INFORMATION

<b>PRIMARY</b>	10L aseptic bag (PE)
<b>SECONDARY</b>	Cardboard box
<b>TERTIARY</b>	Euro pallet (1200x800)
<b>PALLETIZATION</b>	24 box per layer 3 layers per pallet 72 cartons per pallet

### 13. LABELLING

<b>Lot number</b>	<b>XZZ-YYY</b> X=codes for year (6=2016, 7=2017,...) ZZ=codes for week of the year (01, 02...) YYY codes for the YYY <sup>th</sup> day of year
<b>Best before date</b>	<b>XX.YY.ZZZZ</b> XX=day YY=month ZZZZ=year
<b>EAN code</b>	To be determined

### 14. LAWS, REGULATIONS (with all amendments and updates)

589/2008	EU	Marketing standards for eggs
2073/2005	EU	Microbiological criteria
1881/2006	EU	Contaminants
396/2005	EU	Pesticides
37/2010	EU	Pharmacologically active substances
1169/2011	EU	Labelling, allergens
1935/2004	EU	Packaging materials
10/2011	EU	Packaging materials

Date \_\_\_\_\_ Customer's signature \_\_\_\_\_

	<b>Produkto specifikacija</b>	<b>UAB „Mažeikių Rugelis“</b> Spigino g. 3, Stripinių km., Skuodo raj.
	<i>Pasterizuota vištų kiaušinių masė</i>	<b>KONTAKTAI:</b> Vedėja: J. Vindašienė Tel. +370 699 09765 Kokybės vadovė: J. Buivydienė Tel. +370 618 37206 e-mail: ylakiupaukstynas@gmail.com

**Produkto aprašymas**

**Ingredientai**

**Alergenai**

**Jonizuojanti spinduliuotė**

**GMO**

pasterizuota vištų kiaušinių masė  
 vištų kiaušiniai be lukšto, konservantai E202, E211  
**kiaušiniai**  
 produktas neapdorotas, nepaveiktas jonizuojančia spinduliuote  
 produktas kilęs ne iš GMO ir savyje neturi GMO

<b><u>Pardavimo vietas</u></b>	<i>Grynasis kiekis 10 litrų</i>	
<b><u>Pakuotė</u></b>	<i>Baltas plastikinis kibiras su dangčiu</i>	
<b><u>Juslinės savybės</u></b> <i>Spalva, kvapas, tekstūra</i>	<i>Būdinga vištų kiaušinių masei, skysta</i>	
<b><u>Mikrobiologiniai kriterijai:</u></b> <i>Enterobakterijos</i>	<i>&lt; 100 KSV/ml</i>	<i>ISO 21528-2</i>
<i>Salmonella</i>	<i>Nėra 25 g</i>	<i>EN/ISO 6579</i>
<b><u>Fiziniai kriterijai</u></b>	<i>Be nebūdingų šiam produktui dalelių, pH 7,5 ± 0,5</i>	
<b><u>Cheminiai kriterijai</u></b>	<i>Atitinka EB 853/2004 reikalavimus</i>	
<b><u>Laikymo sąlygos</u></b>	<i>Saugoti 0° C + 4°C temperatūroje, uždarytoje pakuotėje</i>	
<b><u>Galiojimo laikas</u></b>	<i>20 dienų nuo pagaminimo dienos.</i> <i>Atidarytą pakuotę sunaudoti per 48 val.</i>	
<b><u>Ženklinimas</u></b>	<i>Gamintojo pavadinimas ir adresas</i> <i>Produkto pavadinimas</i> <i>Grynasis kiekis</i> <i>Tinka vartoti iki</i> <i>Laikymo sąlygos</i> <i>Veterinarinio patvirtinimo nr.</i> <i>Maistingumo deklaracija</i>	
<b><u>Maistingumas</u></b>	<i>100 ml produkto, energinė vertė: 629 kJ / 151 kcal; riebalai 10,9 g, iš kurių sočiųjų riebalų rūgščių 3,27 g; angliavandeniai 1,09 g, iš kurių cukrų 0 g; baltymai 12,19 g; druska 0,334 g.</i>	
<b><u>Atsekamumas</u></b>	<i>Pagal etiketėje nurodytą tinkamumo vartoti terminą</i>	
<b><u>Brūkšninis kodas</u></b>	<i>4771266200201</i>	
<b><u>Paruošė</u></b>	<i>J. Buivydienė</i>	

Ferma OLDAR Aleksandra Dębska  
Sokolów, ul. Sokolowska 16, 05-806 Komorów

TRADE IDENTIFICATION DOCUMENT / quality certificate  
Sokolów, 23.08.2018

FVM/000133/08/18

Product name	Pasteurized egg liquid from Sokolow , chilled
Producer / Distributor	Ferma Oldar Aleksandra Dębska
Producer veterinary number	PL 14215921
Quality characteristics according to standard	SIA SANITEX PN -96 / A- 86501 " Processed eggs " chilled pasteurized
Microbiological parameters and contents of heavy metals	At the level permitted by the PN -96 / A- 86501 , Reg. Commission ( EC ) 1441 / 2007z 05.07.2007 .
Production date	22.08.2018
LOT number	1200 kg
Shelf processing life	production date is the number of lot 20.09.2018
Transport and Storage	(-1)-(+4) °C bag in box 10 kg
Decision	Conducted organoleptic tests show that described the mass of the egg meets the requirements specified in the standards : PN -96 / A- 86501 , PN -91 / A- 86507
Product name	Pasteurized egg mass from Sokolow , chilled
Product description	Liquid egg is a homogeneous product obtained from the essence of quail eggs , devoid of any solid impurities . Without additives , dyes and preservatives
Physico-chemical properties	PH: 7-8 dry matter content : min . 23.5% fat content : 8.5% -10 % the effectiveness of pasteurization : positive content of heavy metals : Lead 0.20 mg / kg; Cadmium 0.05 mg / kg; Zinc : 80.0 mg / kg
Microbiological properties	Salmonella - absent 25g Stephylococcus aureus : absent in 1 g Enterobacteriaceae: M = 10 <sup>2</sup> jtk/1g or 1 ml Mesophilic aerobic bacteria : M = 10 <sup>5</sup> cfu / 1 g or 1 ml
Organoleptic assessment	color, taste , smell - the right for the quail eggs
The presence of allergens	the presence in the product - quail eggs
The presence of GMOs	the product is not genetically modified
Radiation	the product is not subjected to irradiation with UV and ionizing
Transport and Storage	refrigerated vehicles adapted for transporting foodstuffs
Marking	label

Ferma OLDAR Aleksandra Dębska  
Sokolów, ul. Sokółowska 16, 05-806 Komorów

TRADE IDENTIFICATION DOCUMENT / quality certificate  
Sokolów, 23.08.2018

Product name	FVM/000131/08/18
Producer / Distributor	Pasteurized egg liquid from Sokolow , chilled
Producer veterinary number	Ferma Oldar Aleksandra Dębska PL 14215921
Quality characteristics according to standard	UAB SANITEX PN -96 / A- 86501 " Processed eggs " chilled pasteurized
Microbiological parameters and contents of heavy metals	At the level permitted by the PN -96 / A- 86501 , Reg. Commission ( EC ) 1441 / 2007z 05.07.2007 .
Production date	22.08.2018
LOT number	1440 kg
Shelf processing life	production date is the number of lot 20.09.2018
Transport and Storage	(-1)-(+4) °C bag in box 10 kg
Decision	Conducted organoleptic tests show that described the mass of the egg meets the requirements specified in the standards : PN -96 / A- 86501 , PN -91 / A- 86507
Product name	Pasteurized egg mass from Sokolow , chilled
Product description	Liquid egg is a homogeneous product obtained from the essence of quail eggs , devoid of any solid impurities . Without additives , dyes and preservatives
Physico-chemical properties	PH: 7-8 dry matter content : min . 23.5% fat content : 8.5% -10 % the effectiveness of pasteurization : positive content of heavy metals :
Microbiological properties	Lead 0.20 mg / kg; Cadmium 0.05 mg / kg; Zinc : 80.0 mg / kg Salmonella - absent 25g Stephylococcus aureus : absent in 1 g Enterobavteriaceae: M = 10 <sup>2</sup> jtk/1g or 1 ml Mesophilic aerobic bacteria : M = 105 cfu / 1 g or 1 ml
Organoleptic assessment	color, taste , smell - the right for the quail eggs
The presence of allergens	the presence in the product - quail eggs
The presence of GMOs	the product is not genetically modified
Radiation	the product is not subjected to irradiation with UV and ionizing
Transport and Storage	refrigerated vehicles adapted for transporting foodstuffs
Marking	label