



**GROWARD**  
GROUP

ORIGINAL DATE 14 03 2017  
LAST CHANGE DATE 20 10 2017  
MADE BY Donatas Petkevicius  
APPROVED 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)	
Product description	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.
Origin country	EU
Languages on the packaging	EN

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

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

5. INTENDED USE	
Intended use, consumer target groups	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.
Any known alternative use	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.



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<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.
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### 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</i> L.), 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		



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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 \_\_\_\_\_