



ISTRUZIONI FOR USE

The product can be used as it is or in gastronomy recipes (salads, sandwiches). Rinse preferably the product before use with some water to enjoy it better

STORAGE CONDITIONS:

store at 0°C - +4°C before and after opening

AFTER OPENING: store at 0°C - +4°C and consume within 72 hours

SHELF LIFE: 37 days from production

EXPIRY DATE : before DD/MM/YYYY

MINIMUM SHELF LIFE AT

DELIVERY: 24 days from production

PRODUCT ORIGIN: ITALY

PRIMARY INGREDIENT AND

ORIGIN: EGG - ITALY

LEGISLATIVE REFERENCE

Reg. UE 1308/2013 - Reg. CE 853/04 - Reg. CE 852/04 - Reg. CE 178/2002 - Reg. CE 2073/2005 - Reg. UE 625/2017 and following amendments

ALLERGENS

Reg. UE n. 1169/2011

LABELLING

Reg. EU n. 1169/2011

HACCP

Reg. EU n. 852/2004

FOOD CONTACT MATERIAL

Reg. EU n. 1935/2004

Reg. EU n. 2023/2006

Reg. EU n. 10/2011

OGM STATUS:

Reg. UE n. 1829/2003 n.a.

Reg. UE n. 1830/2003 n.a.

NUTRITIONAL VALUE

CREA: Italian food and nutrition database

WASTE AND PACKAGINGS

Italian d.lgs. 116/2020

15 SHELLED BOILED BARN EGGS

ITEM CODE 0-9090



PRODUCT DESCRIPTION: 15 shelled boiled eggs

GENERAL DESCRIPTION AND PRODUCT

INFORMATION: shelled boiled eggs, Class A of different sizes, barn farming, boiled, shelled, in brine (water, salt, acidity corrector E330, preservative E202) drained and packed in MAP

INGREDIENTS: shelled hen eggs, 1st category of different size, barn farming, boiled, shelled, in brine (water, salt, acidity corrector E330, preservative E202) drained and packed in MAP

NET WEIGHT: 600 g

BRAND Eurovo Service

EAN CODE 8010053090905

LABEL CLAIM: barn farming, 100% Italian eggs Class A.

ALLERGENS: hen EGGS

ALLERGENS PRESENT IN THE PLANT None

AVERAGE NUTRITIONAL VALUES FOR 100g

Energy	570 kJ / 137 Kcal
Fat	8,9 g
Of which saturates	2,8 g
Carbohydrate	1,3
Of which sugars	<0,5
Protein	13 g
Salt	0,89 g

MICROBIOLOGICAL STANDARDS

Enterobacteriaceae	< 10 UFC/g
Staphylococcus aureus	Absent in 1 g
Salmonella	Non detectable in 25 g
Listeria Monocytogenes	Non detectable in 25 g

CHEMICAL STANDARDS

pH	5,5 ± 0,5
Aw	0,99 ± 0,008

ORGANOLEPTIC STANDARDS

Aspect	Intact, not damaged Tolerance for quality defects: 7%
Consistency	Solid
Color	White albumen
Egg yolk color	Yellow
Inside	Centered egg yolk
Taste	Typical of the egg, perceptive sour taste



**SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR
INTOLERANCES**
(Reg. UE n. 1169/2011)

ALLERGENS	IN THE RECIPE	IN THE PRODUCTION PLANT
Cereals containing gluten	NO	NO
Crustaceans and products thereof	NO	NO
Eggs and egg products	YES	YES
Fish and fish products	NO	NO
Peanuts and products thereof	NO	NO
Soya and soya products	NO	NO
Milk and milk-based products	NO	NO
Nuts	NO	NO
Celery and products thereof	NO	NO
Mustard and products thereof	NO	NO
Sesame seeds and products thereof	NO	NO
Sulphur dioxide and sulphites in concentrations above 10 mg/kg	NO	NO
Lupins and products thereof	NO	NO
Molluscs	NO	NO

**PACKAGING UNIT / DIFFERENTIATED WASTE
COLLECTION (D.LGS. 116/2020)**

PRIMARY PACKAGING			
PACKAGING TYPE	Tray	Film	Label
MATERIAL IDENTIFICATION	PET 01	LDPE 04	PAP 21
WASTE COLLECTION TYPE	PLASTIC	PLASTIC	PAPER

Unless otherwise provided by your municipality

PRIMARY PACKAGING: tray of 15 eggs

SECONDARY PACKAGING: carton box with 4 trays

PALLET: 25 layers of 4 carton boxes each (100 carton boxes)

Produced for EUROVO S.r.l. Via Mensa, 3 - 48022 S. Maria in Fabriago (RA), plant of via Valentonia 7,
Mordano (BO) IT Q8H5ZCE