	<b>TITLE: PRODUCT SPECIFICATION</b>  Subtitle: Cocovite liquid egg white long life 1kg	<b>Version: K</b>  Date: 24/09/2021  p.: 1/5
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## **1. GENERAL FEATURES**

Product description	Liquid egg white with extended shelf life originated from chicken eggs, pasteurised
Producer	Lodewijckx NV Eindhoutseweg 32 2431 Veerle-Laakdal BELGIUM
EC number	BE OV 5707 EG
Basic material	Chicken eggs
Origin	Belgium, The Netherlands, sporadic other EU countries
Applied calibre	All weight categories
Availability	The whole year round

## **2. INGREDIENTS**


Ingredients: egg white originated from chicken eggs, food acid (E330, E331), preservative (E202), thickener (E412, E415)

## **3. PHYSICOCHEMICAL AND ORGANOLEPTIC FEATURES**

Texture	Typical
Taste	Typical
Smell	Typical
Colour	Typical
pH	5,8 ± 0,2
Dry matter	11,5 – 13,0%

## **4. THEORETICAL NUTRITIONAL VALUE PER 100g**

Energy	Kcal	51
	kJ	214
Total Fat	Gram	0,20
- Of which saturated fatty acids	Gram	0
- Of which mono unsaturated fatty acids	Gram	0
- Of which poly unsaturated fatty acids	Gram	0
- Of which trans fatty acids	Gram	0
Total Carbohydrates	Gram	0,81
- Of which sugars	Gram	0,69
Fibre	Gram	0,12

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Total protein	Gram	10,71
Salt	Gram	0,84
Sodium	Milligram	335,56
Ash	Gram	0,59
Water	Gram	86,08
Cholesterol	Milligram	0

## **5. BACTERIOLOGY**

Micro-organisme	Target after production (cfu/g)	Limit after production (cfu/g)	Method and frequency
Total aerobic count	<500	10 000	Tempo AC 30°C / 40 – 48h Every production batch
Enterobacteriaceae	<10	<100	Tempo EB 35°C / 22 – 27h Every production batch
Staphylococcus aureus	<10	<10	Tempo STA 37°C / 24 – 26h Every production batch
Salmonella	Negative in 25g	Negative in 25g	Enrich B.P.W., 37°C, 24h Select enrichment, 24h in MSRV Every production batch
Bacillus cereus	<200	<1000	Tempo BAC 30°C / 22 – 27h On request
Listeria monocytogenes	Negative in 25g	Negative in 25g	Derived from ISO 11290-1, pre-enrichment in peptone buffered water A random check every day
Pseudomonas	<100	<100	Petriplate 30°C / 48h A random check every day

## **6. PACKAGING**

Type of primary packaging	Gable Top with screw cap
Dimensions primary packaging	7 x 7 x 23,5cm
Net weight per unit	1000g
Type of exterior packaging	Carton
Dimensions exterior packaging	38,5 x 16 x 25,5cm
Units per carton	10

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Max. Number of cartons per pallet	75
Max. Number of layers per pallet	5
Max. Number of cartons per layer	15 cartons
Dimensions pallet	120 x 80 x 141 cm
Coding	Batch number Use by date Filling hour
Explanation batch number	ZZXXY ZZ = year XX = week of the year Y = day of the week

## **7. STORAGE CONDITIONS AND SHELF LIFE**

Storage	Cooling
Storage temperature	0 – 4°C
Temperature upon delivery	0 – 4°C
Shelf life after production	84 days
Shelf life at delivery	Min. 56 days
Shelf life after opening	1 week, stored at 0 – 4°C

## **8. CODES**

Article code	174
EAN code (unit)	5 412671 112688
Article code (carton)	5 412671 113265
GN code	3502 1990

## **9. SPECIFIC FEATURES**

Content $\beta$ -OH-butyric acid	<10mg/kg calculated on dry substance
Content of lactic acid	<1000mg/kg calculated on dry substance
The amount of shells, membranes and any other parts	<100mg/kg egg product

## **10. NON GMO DECLARATION**


EC REGULATION No 1829/2003

EC REGULATION No 1830/2003

DIRECTIVE No 2001/18/EC

DIRECTIVE No 2000/13/EC


We guarantee the total respect of the above listed legislations regarding GMO.

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## 11. ALLERGIC INFORMATION

LeDa code	GS1 code	Allergen	Recipe without (Z)	Recipe contains (M)	May contain (and recipe without (K)	Unknown(O)
		<b>Legal allergens</b>				
1.1	UW	Wheat	X			
1.2	NR	Rye	X			
1.3	GB	Barley	X			
1.4	GO	Oats	X			
1.5	GS	Spelt	X			
1.6	GK	Kamut	X			
1	AW	(*) <i>Gluten</i>				
2.0	AC	Crustaceans	X			
3.0	AE	Egg		X		
4.0	AF	Fish	X			
5.0	AP	Peanuts	X			
6.0	AY	Soy	X			
7.0	AM	Milk	X			
8.1	SA	Almonds	X			
8.2	SH	Hazelnuts	X			
8.3	SW	Walnuts	X			
8.4	SC	Cashews	X			
8.5	SP	Pecan nuts	X			
8.6	SR	Brazilnuts	X			
8.7	ST	Pistachionuts	X			
8.8	SM	Macadamia / Queensland nuts	X			
8	AN	(*) <i>Nuts</i>				
9.0	BC	Celery	X			
10.0	BM	Mustard	X			
11.0	AS	Sesame	X			
12.0	AU	Sulphur dioxide and sulphites (E220 – E228) at concentrations of more than 10 mg/kg or mg/l, expressed as SO <sub>2</sub>	X			
13.0	NL	Lupin	X			
14.0	UM	Molluscs	X			
		<b>Additional allergens</b>				
20.0	ML	Lactose	X			
21.0	NC	Cocoa	X			
22.0	MG	Glutamate (E620 – E625)	X			
23.0	MK	Chickenmeat	X			
24.0	NK	Coriander	X			
25.0	NM	Corn / Maize	X			
26.0	NP	Legumes	X			
27.0	MC	Beef	X			
28.0	MP	Pork	X			
29.0	NW	Carrot	X			

(\*) Only to be used in case of cross contamination

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## **12. INSTRUCTIONS FOR USE**

Our products are mainly intended for the distribution and wholesale trade. Our products are also used in bakeries, kitchens of hospitals, schools, etc. and in the catering and meat-processing industry.

It is very important that the product is kept in a cool place; this is also indicated on the packing and on the label.

Once opened the product can still be used for one week if stored at < 4°C.

1kg liquid egg white contains  $\pm$  40 egg whites.

Shake before use.

## **13. SUITABILITY DATA**

Suitable for Vegetarians	Yes
Suitable for Vegans	No
Suitable for Ovo-lacto vegetarians	Yes
Suitable for Lacto vegetarians	No
Suitable for Ovo vegetarians	Yes
Kosher certified	No
Halal certified	No

## **14. APPROVAL CUSTOMER**

Name: ..... Company name: .....

Function: .....

Signature: (*mention 'seen and approved'*)

.....

If Lodewijckx nv does not receive a signed copy within two weeks, it is understood that the customer has approved the specification.