



Liquid Whole Egg (long life)

Expected use-for production of mayonnaise, bread and pasta, majonnaise, sauces and confectionary.

The product is ideal for the HoReCa sector. Produced from fresh hen eggs. Guaranteed quality!

PRODUCT INFORMATION



Unit	Packaging	Unit weight net / gross
5 kg	polymer can (HDPE)	5 kg / 5,18 kg



LOGISTICS (EPAL)



Units per pallet (pcs)	Units per pallet layer (pcs)	Pallet height (cm)	Weight pallet gross (kg)
144	36	134,6	745,9



INGREDIENTS:
 Pasteurised and chilled egg mass (93%)
 Water
 Preservative: potassium sorbate (E202)
 Acidity regulator: citric acid (E330)



NUTRITON FACTS:
 Energy value 127 kcal / 531 kJ
 Carbohydrates 0,4 g
including sugars 0,4 g
 Protein 10,2 g
 Fat 9,5 g
incl. saturated fatty acids 2,5 g
 Salt 0,3 g



SHELF LIFE AND STORAGE:
 Unopened: 90 days
 from 0 °C to +4 °C
 After opening: 5 days from
 from 0 °C to +4 °C



ALERGENS:
 Eggs