



# Liquid Egg Yolk



Expected use-for production of mayonnaise, in gastronomy, confectionary. The product is ideal for the HoReCa sector.

Produced from fresh hen eggs. Guaranteed quality!



## PRODUCT INFORMATION

## LOGISTICS (EPAL)

|   | Unit  | Packaging                      | Unit weight net / gross | Units per pallet (pcs) | Units per pallet layer (pcs) | Pallet height (cm) | Weight pallet gross (kg) |
|---|-------|--------------------------------|-------------------------|------------------------|------------------------------|--------------------|--------------------------|
|  | 5 kg  | polymer can (HDPE)             | 5 kg / 5,17 kg          | 140                    | 35                           | 110,2              | 723,8                    |
|  | 10 kg | polyethylene bag in carton box | 10 kg / 10,32 kg        | 80                     | 24                           | 139,0              | 825,6                    |



### INGREDIENTS:

Pasteurised and chilled egg yolk (94%)  
Water  
  
Preservative: potassium sorbate  
Acidity regulator: citric acid



### NUTRITON FACTS:

|                                    |                    |
|------------------------------------|--------------------|
| Energy value                       | 239 kcal / 1214 kJ |
| Carbohydrates                      | 0,5 g              |
| <i>including sugars</i>            | 0,5 g              |
| Protein                            | 13,6 g             |
| Fat                                | 26,3 g             |
| <i>incl. saturated fatty acids</i> | 7,0 g              |
| Salt                               | 0,1 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

### A/S BALTICOVO

Office Building, Iecava area, LV-3913, Latvia  
T. +371 63943834, sales@balticovo.lv  
www.balticovo.lv