



**FROZEN**

All Balticovo egg products have been pasteurized to provide lasting freshness, but frozen egg products will be the right choice when shelf life is priority.

Shock freezing occurs at -35 °C. The shock-freezing method is used to make ice crystals in the frozen product as small as possible. In this way, the melting ice crystals will not damage the cell membranes of the product and will preserve the functional properties that existed before freezing.

The product must be thawed at temperature of +18...+20 °C for a defrosting time of 10 h, after thawing, stored at a temperature of 0...+4 °C, must be used within 24 h. After thawing, freezing is no longer recommended.

Recyclable packaging, made of renewable materials.



**High quality egg products**

**Whole egg (pasteurized)**

**Egg white (pasteurized)**

**Egg yolk (pasteurized)**

**Scrambled egg (pasteurized)**



- 20 eggs
- High protein

- 30 egg whites
- Fat free

- 50 egg yolks
- Easy to use

- Ready to cook
- 18 eggs

- High protein

- Source of protein

- Dairy free

- High protein

**Logistics (EPAL)**

Box per pallet (pcs)	Units per pallet layer (pcs)	Layer per pallet (pcs)	Packages per pallet (pcs)	Pallet height (cm)	Weight pallet gross (kg)
96	24	4	576	111	610

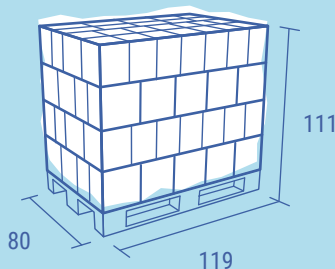
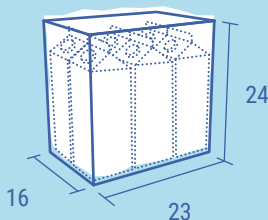
**Unit dimensions (cm)**



Primary packages





Secondary unit

Pallet overview



# Product Information

Unit	Packaging	Units in box	Gross weight per secondary packaging
1kg	Tetra Rex Bio-based	6 kg = 6 packs*1 kg	6,1 kg

Content		Shelf life and storage	Allergens
 <b>Whole egg (pasteurized)</b>	Pasteurised whole hen <b>egg</b> mass (100%)	Storage: frozen -18 °C, Shelf life frozen: 12 months  Storage after defrosting: 0..+4 °C, Shelf life after defrosting: 24 hours	Eggs
 <b>Egg white (pasteurized)</b>	Pasteurized hen <b>egg</b> white (100%)	Storage: frozen -18 °C, Shelf life frozen: 12 months  Storage after defrosting: 0..+4 °C, Shelf life after defrosting: 24 hours	Eggs
 <b>Egg yolk (pasteurized)</b>	Pasteurized whole hen <b>egg</b> yolks (100%)	Storage: frozen -18 °C, Shelf life frozen: 12 months  Storage after defrosting: 0..+4 °C, Shelf life after defrosting: 24 hours	Eggs
 <b>Scrambled egg (pasteurized)</b>	Pasteurised and chilled hen whole <b>egg</b> (94%), water, salt, natural flavourings, spice extracts (pepper, nutmeg, marjoram, basil), stabiliser: xanthan gum, acidity regulator: citric acid	Storage: frozen -18 °C, Shelf life frozen: 12 months  Storage after defrosting: 0..+4 °C, Shelf life after defrosting: 24 hours	Eggs

## Nutrition facts (100 g product contain)

	Energy	Fat	Of which saturates	Carbo-hydrates	Of which sugars	Protein	Salt
Whole egg (pasteurized)	571 kJ / 137 kcal	10,2 g	2,7 g	0,4 g	0,4 g	11 g	0,3 g
Egg white (pasteurized)	165 kJ / 39 kcal	0 g	0 g	0,7 g	0,7 g	9 g	0,35 g
Egg yolk (pasteurized)	1291 kJ / 312 kcal	28 g	7,5 g	0,5 g	0,5 g	14,5 g	0,13 g
Scrambled egg (pasteurized)	487 kJ / 117 kcal	8,1 g	2,6 g	0,7 g	0,5 g	10,0 g	0,98 g

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