



Ingredient Declaration

Pasteurised Free Range Egg White (100%)

Allergens

The following allergens have been taken into consideration on the production site

Egg	Soya	Peanuts
Milk	Sesame	Tree Nuts
Cerals containing Gluten	Molluscs	Fish
Celery / Celeriac	Mustard	Crustaceans
Sulphites	Lupin	

The only allergenic material used on site (egg).

Allergenic Material	Present?	Form	Comments
Eggs	Yes	Egg white	

Dietary Considerations

Diet	Suitable?	Diet	Suitable?
Ovo-lacto vegetarian (<i>no meat</i>)	Yes	Diabetic (<i>no added sugar</i>)	Yes
Vegan (<i>no animal products</i>)	No	Lactose intolerance	Yes

For religious food requirements the site is not accredited to Halal but may be suitable. Kosher variants may be available for some product ranges, please contact your account manager for details

Shelf Life and Coding

Pasteurisation Temperature and Time

Temperature	54°C
Time	6 minutes

Shelf Life

Storage Temp	Delivery Temp	Total Life	Min on Delivery	Use After Opening
0 - 4°C	0 - 4°C	42 days	38 days	72 hours

Coding Explanation

i) open coded pasteurisation best before and use by dates (DD/MM/YY)
 ii) traceability code based on the Gregorian Calendar (e.g. 27=day 10=month 17=year A=egg white WE=whole egg Y=yolk, batch 01/02/03 relevant to the time of processing) Example: 271017A01

Packaging Matrix

All packaging comes from BRC/IOP approved suppliers, and where applicable, is certified food safe. Appropriate migration certificates and supplier certificates available upon request.

Unit Packaging (Food Contact)

Description	2.5 litre Liner (Bag)
Material	Outer bag 540mm EVOH (Clear)

	Inner bag 540mm LLDPE 50 MY (Blue)			
Additional treatment	Irradiation 15 kGy			
Cap/Tap	MLDZ334 + MLDZ342 pouring cap (Yellow)			
Description	5 litre Liner (Bag)			
Material	Outer bag 800mm EVOH (dark blue)			
	Inner bag 700mm LLDPE 50 MY (dark blue)			
Additional treatment	Irradiation 15 kGy			
Cap/Tap	MLDZ334 + MLDZ342 pouring cap (Yellow)			
Description	10 litre Liner (Bag) 520mmL 370mmW			
Material	Outer bag 700mm EVOH (clear)			
	Inner bag 450mm LLDPE 50 MY (blue)			
Additional treatment	Irradiation 15 kGy			
Cap/Tap	gland (clear) cap (yellow)			
Secondary Packaging (Buckets/Boxes/Seals)				
Description	Corrugated cardboard Box			
Material	Cardboard 70% recycled board.100% recyclable			
Tertiary Packaging (Pallet / Pallecon/Seals)				
Description	Pallet			
Material	Wood			
Dimensions (mm)	1200 x 1000 x 162			
Weight	28 kg			
Pallet Configuration (if applicable)				
	2 L	5L	10L	20L
Secondaries per Layer	63	30	20	16
Layers per Pallet	5	4	4	2
Secondaries per Pallet	315	120	80	32
Pallet Height	2.06m	.994m	1.194m	.934m
Finished Product Standards				
Nutritional Information per 100g				
Energy (kJ)	184	Fat (g)	<0.5	
Energy (kcal)	43	of which	<0.2	
Protein (g)	10.8	of which mono-	<0.2	
Carbohydrates (g)	0.0	of which poly-	<0.2	
of which sugars (g)	0.0	Fibre (g)	0	
of which starch (g)	0.0	Salt (g)	<0.2	
<i>Nutritional data is sourced by calculation with reference to the Department of Health's Nutrient Analysis of Eggs report (2012) and supplier specifications where applicable.</i>				
Organoleptic Standards				
		Target	Reject	
Appearance		Opaque/clear liquid	Any shifts in colour or foreign body	
Flavour		Typical egg white flavour	Any off taints or flavours.	
Aroma		Slight egg aroma	Any off taints or odours.	
Texture		Homogenous and free flowing	Lumps, congealing or watery texture.	

Chemical Standards			
Physical testing is done in the on-site laboratory and is used for positive release.			
Test	Frequency	Range	
pH	weekly	7.6-9.4	
Dry Matter	weekly	Min 48%	
Microbiological Standards			
Microbiological testing is done periodically at an external testing facility (UKAS accredited.) TVC, Enterobacteriaceae, Staphylococcus and E.coli testing is done in-house during production. Note that these standards are at point of production only.			
Test	Frequency	Target	Reject
Total Viable Count	weekly	<5,000	>10,000
Enterobacteriaceae		<10	>10
<i>Escheriachia Coli</i>		Absent	Present
<i>Staphylococcus Aureus</i>		<20	>20
<i>Bacillus Cereus</i>	Samples taken throughout batch and pooled into single sample.	<100	>1000
Salmonella sp		Absent	Present
<i>Listeria</i> sp		Absent	Present