

FINISHED PRODUCTS

General information				
Name supplier	: Egyptian Pasteurised Egg Products Co.			
Contact Sales department	Eng Ameen Salem			
Contact Quality department	Dr : Hany Hendawy			
Address	: 10 Mohamod Tawfeek St – Zone 6-			
Place	: Nasr City			
Country	: Egypt			
Telephone number	+2 0482657221/2657223			
Sales mobile numbe	+201000701162			
Website	: www.epecegypt.com			
E-mail address	Hany.hendawy@epecegypt.com			
Registration number				

	Product information					
Product name		: Pasteurized Chicken egg white				
Article number		:				
Name according to	Arabic	:				
food law	English	: Pasteurized Chicken egg white				
Product description		: Pasteurised fluid chicken egg white				

	Storage and packing						
Shelf life							
Frozen:	: 12 month at – 18 C						
Chilled:	: 12 days at < 4° Celsiu	IS					
Delivery temperature	: < 4° Celsius						
Storage conditions	: < 4° Celsius for chilled	: < 4° Celsius for chilled and – 18 for the frozen products					
Batch number	: The batch is automatic	ally chosen					
Packing material	: Aseptic or polyethylene bags (food grade)						
Net weight	: as per the customer ne	eds					
Tarra weight	:						
Type of pallet:	: plastic	Type of pallet					
Remarks:	:						



FINISHED PRODUCTS

	Ingredients						
	Ingredient	% in recipe	Country of origin				
	Chicken egg white	100	Egypt				
	2.						
	3.						
Liet of	4.						
List of ingredients	5.						
ingredients	6.						
	7.						
	8.						
	9.						
	10.						

National value

Per 100 g

Total protein	10.5	g	Total fat	-	G
Vegetable	-	%	Vegetable	-	%
Animal	100	%	Animal	-	%
fats	0.1	g	Saturated	-	G
Total carbohydrates	-	g	Mono unsaturated	-	G
Sugar	-		Poly unsaturated	-	G
-			Cholesterol	0	Mg
Fibre		g	Trans fatty acids	-	Mg
Salt	0.25	g	Energy		kJ
				32	cal
Water	91.2	%			

Sodium	70.4	mg	Vitamin B2	0.35	Mg
Potassium	142	mg	Vitamin B3	-	Mg
Calcium	19.2	mg	Vitamin B5	-	Mg
Iron	0.2	mg	Vitamin B6	-	Mg
Magnesium	10	mg	Vitamin B12	-	Mg
Phosphorus	0.12	mg	Vitamin C	-	Mg
Zinc	0.09	mg	Vitamin D	-	Mg
Vitamin A	-	mg	Vitamin E	-	Mg
Vitamin B1	0.03	mg			



FINISHED PRODUCTS

Allergen information

Survey allergens

- + The product contains the named allergen (as an ingredient) or can contain the named (by carry-over).
- The product is free from the named allergen.
- ? The information is insufficient to be able to classify in + or or the product merely contains traces of the allergen.

		+	-	?			+	-	?
01	Cow's milk protein		Χ		15	Cocoa		Χ	
02	Lactose		Χ		16	Pulses		Х	
03	Egg	Х			17	Nuts		Χ	
04	Soy-protein		Χ		18	Nut oil		Χ	
05	Soy-oil		Χ		19	Peanuts		Χ	
06	Gluten		Χ		20	Peanut oil		Χ	
07	Wheat		Χ		21	Sesam		Χ	
08	Rye		Χ		22	Sesame oil		Χ	
09	Beef		Χ		23	Glutaminate		Χ	
10	Pork		Χ		24	Sulphite (E220-E227)		Χ	
11	Chicken		Χ		25	Coriander		Х	
12	Fish		Χ		26	Celery		Х	
13	Crustacean and testacean		Χ		27	Carrot		Χ	
14	Corn		Χ		28	Lupine		Χ	
					29	Mustard		Χ	

Survey of ingredients

- + Contains
- Free from

		+	-			+	-
01	Milk parts		Χ	05	Wheat flour		Χ
02	Milk powder		Χ	06	Wheat starch		Χ
03	Soy-lecithin		Χ	07	Bread-crumbs		Χ
04	Soy-flour		Χ	80	Egg yolk	Χ	



FINISHED PRODUCTS

Microbiological characteristics				
Coliform Not More than 10 cfu /gm				
Total plate count	Not More than 25.000 / gram			
Yeasts	Not More than 50 cfu / gram			
Moulds	Not More than 50 cfu / gram			
Salmonella	Not Detected in in 25 gram from the product sample			
Staph. Aureus	Negative in 1 gram from the product sample			

	Organoleptic characteristics				
Colour	: Clear white				
Scent : Typical chicken egg white					
Taste : Typical chicken egg white					
Looks	: Fluid				

	Chemical / physical characteristics				
pH	: 8.5 – 9.5				
Dry matter	: Not less than 11.5 %				
Ash	: +/- 0,7				
Succinic acid	Less than 25 mg/kg Egg solids				
3 OH Butyric acid	Less than 10 mg/kg dry matter				
Lactic Acid	Less than 1000 mg/kg dry matter				

GMO information

In producing the raw materials that we supply, we do not make use of any genetically modified raw materials intended for the preparation of liquid egg products.



FINISHED PRODUCTS

General information				
Name supplier	: Egyptian Pasteurised Egg Products Co.			
Contact Sales department	Eng Ameen Salem			
Contact Quality department	Dr Hany Hendawy			
Address	: 10 Mohamod Tawfeek St - Zone 6			
Place	: Nasr City			
Country	: Egypt			
Factory Telephone number	: +2 0482657222			
Sales Mobile Number	: +201000701162			
Website	: www.epecegypt.com			
E-mail address	Hany.hendawy@epecegypt.com			
Registration number	:			

Product information				
Product name		: Chicken whole egg mix		
Article number		:		
Name according to	Arabic	:		
food law	English	: Pasteurized Chicken whole egg		
Product description		: Pasteurized fluid chicken whole egg		

Storage and packing					
Shelf life					
Frozen:	: 12 month at – 18 C				
Chilled:	: 12 days at < + 4° Cel	sius			
Delivery temperature	: < 4° Celsius				
Storage conditions	:: < 4° Celsius for chilled and – 18 for the frozen products				
Batch number	: The batch is automatically chosen				
Packing material	: Aseptic or polyethylene bags (food grade)				
Net weight	: as per the customer ne	eds			
Tarra weight	·				
Type of pallet:	: plastic Type of pallet :				
Remarks:	:				



FINISHED PRODUCTS

Ingredients			
	Ingredient	% in recipe	Country of origin
	1. Chicken whole egg	75	Egypt
	2. cheicken egg white	25	Egypt
	3.		
List of	4.		
ingredients	5.		
ingredients	6.		
	7.		
	8.		
	9.		
	10.		

National value

Per 100 g

Total protein	12.00	g	Total fat	11.2	g
Vegetable	-	%	Vegetable	-	%
Animal	100	%	Animal	100	%
fats	2.7	g	Saturated	2,4	g
Total carbohydrates	4.3	g	Mono unsaturated	3,9	g
Sugar	-		Poly unsaturated	3,2	g
			Cholesterol	22.2	mg
Fibre	-	g	Trans fatty acids	0,9	mg
Salt	0.4	g	Energy		kJ
				83	cal
Water	79.7	%			

Sodium	168	mg	Vitamin B2	0,3	mg
Potassium	131	mg	Vitamin B3	-	mg
Calcium	46.2	mg	Vitamin B5	-	mg
Iron	1,8	mg	Vitamin B6	0,17	mg
Magnesium	11	mg	Vitamin B12	-	mg
Phosphorus	1,8	mg	Vitamin C	-	mg
Zinc	1,33	mg	Vitamin D	1,8	mg
Vitamin A	0,2	mg	Vitamin E	2,8	mg
Vitamin B1	0,1	mg			



FINISHED PRODUCTS

Allergen information

Survey allergens

- + The product contains the named allergen (as an ingredient) or can contain the named (by carry-over).
- The product is free from the named allergen.
- ? The information is insufficient to be able to classify in + or or the product merely contains traces of the allergen.

		+	-	?			+	-	?
01	Cow's milk protein		Χ		15	Cocoa		Χ	
02	Lactose		Χ		16	Pulses		Χ	
03	Egg	Χ			17	Nuts		Χ	
04	Soy-protein		Χ		18	Nut oil		Χ	
05	Soy-oil		Χ		19	Peanuts		Χ	
06	Gluten		Χ		20	Peanut oil		Χ	
07	Wheat		Χ		21	Sesam		Χ	
08	Rye		Χ		22	Sesame oil		Χ	
09	Beef		Χ		23	Glutaminate		Χ	
10	Pork		Χ		24	Sulphite (E220-E227)		Χ	
11	Chicken		Χ		25	Coriander		Χ	
12	Fish		Χ		26	Celery		Χ	
13	Crustacean and testacean		Χ		27	Carrot		Χ	
14	Corn		Χ		28	Lupine		Χ	
					29	Mustard		Χ	

Survey of ingredients

- + Contains
- Free from

		+	-			+	-
01	Milk parts		Χ	05	Wheat flour		Χ
02	Milk powder		Χ	06	Wheat starch		Χ
03	Soy-lecithin		Χ	07	Bread-crumbs		Χ
04	Soy-flour		Χ	08	Egg yolk	Χ	



FINISHED PRODUCTS

Microbiological characteristics				
Coliform	Not More than 10 cfu/g			
Total plate count	Not More than 25.000 cfu / gram			
Yeasts	Not More than 50 cfu / gram			
Moulds	Not More than 50 cfu / gram			
Salmonella	Not Detected in 25 gram from the product sample			
Staph. Aureus	Negative in 1 gram of the product sample			

Organoleptic characteristics				
Colour	: Yellow / orange			
Scent	: Typical egg			
Taste	: Typical egg			
Looks	: Fluid egg			

Chemical / physical characteristics				
pH	: 7-8			
Dry matter	: 20.5 -20.7			
Ash	: +/- 0.9			
Succinic acid	Less than 25 mg/kg Egg solids			
3OH Butyric acid	Less than 10 mg/kg dry matter			
Lactic acid	Less than 1000 mg/kg dry matter			

GMO information

In producing the raw materials that we supply, we do not make use of any genetically modified raw materials intended for the preparation of liquid egg products.



FINISHED PRODUCTS

General information				
Name supplier	: Egyptian Pasteurised Egg Products Co.			
Contact Sales department	: Eng Ameen Salem			
Contact Quality department	Dr Hany Hendawy			
Address	: 10 Mohamod Tawfeek – Zone 6			
Place	: Nasr City			
Country	: Egypt			
Telephone number	: 0482657223/2657221			
Sales Mobile Number	+201000701162			
Website	: www.epecegypt.com			
E-mail address	Hany.hendawy@epecegypt.com			
Registration number				

	Product information				
Product name		: Chicken egg yolk with 10% salt			
Article number		:			
Name according to	Arabic	:			
food law	English	: Chicken egg yolk, salt			
Product description		: Pasteurized fluid chicken egg yolk with 10% salt			

Storage and packing							
Shelf life							
Frozen:	: one year at -18 C						
Chilled:	: 3 month at < 4° Cels	sius					
Delivery temperature	: < 4° Celsius						
Storage conditions	:: < 4° Celsius for chille	:: < 4° Celsius for chilled and – 18 for the frozen products					
Batch number	: The batch is automatic	: The batch is automatically chosen					
Packing material	: Aseptic or polyethylene bags (food grade) or plastic buckets						
Net weight	: as per the customer ne	eds					
Tarra weight	:	:					
Type of pallet:	: plastic Type of pallet :						
Remarks:	:						



FINISHED PRODUCTS

	Ingredients						
	Ingredient	% in recipe	Country of origin				
	1. Chicken egg yolk	90	Egypt				
	2. Salt	10	Egypt				
	3.						
List of	4.						
ingredients	5.						
ingredients	6.						
	7.						
	8.						
	9.						
	10.						

National value

Per 100 g

Total protein	15.0	g	Total fat	25.1	g
Vegetable	-	%	Vegetable	-	%
Animal	100	%	Animal	100	%
Fats	10.5	g	Saturated	6.1	g
Total carbohydrates	22	g	Mono unsaturated	10.0	g
Sugar	-		Poly unsaturated	8.2	g
			Cholesterol	72.3	mg
Fibre	-	g Trans fatty acids		2.2	mg
Salt	10.0	g	Energy		kJ
				220	cal
Water	50.4	%			

Sodium	3966	mg	Vitamin B2	0.45	mg
Potassium	97	mg	Vitamin B3	-	mg
Calcium	136	mg	Vitamin B5	-	mg
Iron	10.5	mg	Vitamin B6	0.14	mg
Magnesium	11.0	mg	Vitamin B12	-	mg
Phosphorus	1.5	mg	Vitamin C	-	mg
Zinc	3.9	mg	Vitamin D	4.41	mg
Vitamin A	0.46	mg	Vitamin E	2.79	mg
Vitamin B1	0.18	mg			



FINISHED PRODUCTS

Allergen information

Survey allergens

- + The product contains the named allergen (as an ingredient) or can contain the named (by carry-over).
- The product is free from the named allergen.
- ? The information is insufficient to be able to classify in + or or the product merely contains traces of the allergen.

		+	-	?			+	-	?
01	Cow's milk protein		Χ		15	Cocoa		Χ	
02	Lactose		Х		16	Pulses		Х	
03	Egg	Х			17	Nuts		Χ	
04	Soy-protein		Χ		18	Nut oil		Χ	
05	Soy-oil		Χ		19	Peanuts		Χ	
06	Gluten		Χ		20	Peanut oil		Χ	
07	Wheat		Χ		21	Sesam		Χ	
08	Rye		Χ		22	Sesame oil		Χ	
09	Beef		Χ		23	Glutaminate		Χ	
10	Pork		Χ		24	Sulphite (E220-E227)		Χ	
11	Chicken		Х		25	Coriander		Х	
12	Fish		Χ		26	Celery		Х	
13	Crustacean and testacean		Χ		27	Carrot		Χ	
14	Corn		Χ		28	Lupine		Χ	
			Χ		29	Mustard		Χ	

Survey of ingredients

- + Contains
- Free from

		+	-			+	-
01	Milk parts		Χ	05	Wheat flour		Χ
02	Milk powder		Χ	06	Wheat starch		Χ
03	Soy-lecithin		Χ	07	Bread-crumbs		Χ
04	Soy-flour		Χ	80	Egg yolk	Χ	



FINISHED PRODUCTS

Microbiological characteristics			
Coliform	Not More than 10 cfu /g		
Total plate count	Not More than 25 .000 cfu / gram		
Yeasts	Not More than 50 cfu/ gram		
Moulds	Not More than 50 cfu/ gram		
Salmonella	Not Detected in 25 gram from the product sample		
Staph. Aureus	Negative in 1 gram of the product sample		

Organoleptic characteristics				
Colour	: Orange / yellow			
Scent	: Typical egg yolk			
Taste	: Typical egg yolk			
Looks	: Fluid			

Chemical / physical characteristics				
pH	: 6.0 – 6.5			
Dry matter	: 48.7 +/- 0.2			
Ash	: +/- 1.4			
Succinic acid	Less than 25 mg/kg Egg solids			
3OH Butyric acid	Less than 10 mg/kg dry matter			
Lactic acid	Less than 1000 mg/kg dry matter			

GMO information

In producing the raw materials that we supply, we do not make use of any genetically modified raw materials intended for the preparation of liquid egg products.