

نظام الغذاء الآمن

## 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 Mohamad 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 food law	Arabic	:
	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° Celsius		
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 needs		
Tarra weight	:		
Type of pallet:	: plastic	Type of pallet	:
Remarks:	:		

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

### National value

Per 100 g

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

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			

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

#### Survey of ingredients

- + Contains  
- Free from

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

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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.