

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 Towfeek – Zone 6-
Place	: Nasr City
Country	: Egypt
Telephone number	+2 0482657221/2657223
Sales mobile number	+201000701162
Website	: www.epecegypt.com
E-mail address	Hany.hendawy@epecegypt.com
Registration number	:

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

Storage and packing			
Shelf life			
Frozen:	: 12month 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 yolk	100	Egypt
	2.		
	3.		
	4.		
	5.		
	6.		
	7.		
	8.		
	9.		
	10.		

National value

Per 100 g

Total protein	16.7	g	Total fat	27.9	g
Vegetable	-	%	Vegetable	-	%
Animal	100	%	Animal	100	%
fats	10.5	g	Saturated	6.8	g
Total carbohydrates	22	g	Mono unsaturated	11.1	g
Sugar	-		Poly unsaturated	9.1	g
			Cholesterol	72.3	mg
Fibre	-	g	Trans fatty acids	2.5	mg
Salt	-	g	Energy		kJ
				220	cal
Water	56.4	%			

Sodium	29.4	mg	Vitamin B2	0.5	mg
Potassium	102	mg	Vitamin B3	-	mg
Calcium	35.3	mg	Vitamin B5	-	mg
Iron	11.6	mg	Vitamin B6	0.16	mg
Magnesium	12	mg	Vitamin B12	-	mg
Phosphorus	1.7	mg	Vitamin C	-	mg
Zinc	4.3	mg	Vitamin D	4.9	mg
Vitamin A	0.51	mg	Vitamin E	3.1	mg
Vitamin B1	0.2	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 /gram
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	: 42.8 – 43.2
Ash	: +/- 1.6
Succinic acid	Less than 25mg/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.