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1.	PRODUCT	
1.1	Product name	Liquid pasteurized cooled whole hen eggs
1.2	Group	Liquid pasteurized cooled egg products
1.3	Product description	Liquid eggs is an homogenous product obtained from fresh hen eggs devoid of any solid contamination.
1.4	Composition	hen eggs content
2.	ORGANOLEPTIC PARAMETERS	
2.1	Organoleptic features	Liquid eggs is an homogenous product with taste, smell and colour characteristic of hen eggs content.
3.	MICROBIOLOGICAL PARAMETERS	
3.1	Salmonella	Absent in 25 g
3.2	Staphylococcus Aureus	Absent in 1g
3.3	Enterobacteriaceae	< 1 x 10 ² jtk/g
3.4	Total plate count	< 1 x 10 ⁵ jtk/g
3.5	Listeria monocytogenes	Absent in 1g
4.	PHYSICOCHEMICAL PARAMETERS	
4.1	Dry matter	Min. 22,5 % (±0,5%)
	Fat	Min. 8,5 % (±0,5%)
	pH	7,2 – 7,8
	Heavy metals	Lead: < 0,05 mg/kg, Cadmium: < 0,002 mg/kg, Mercury: 0,0006 mg/kg, Arsenic: <0,09
5.	OTHER PARAMETERS	
5.1	WHO-PCB-TEQ	< 0,20 pg/g of fat
5.1	WHO-PCDD/F-TEQ	< 2,5 pg/g of fat
5.2	WHO-PCDD/F-PCB-TEQ	< 5,0 pg/g of fat
5.3	ICES-6 (suma PCB28, PCB52, PCB101, PCB138, PCB153 I PCB180)	< 40 ng/g of fat

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5.4	Acids	Lactic acid: <1000 mg/kg, β -hydroxybutric acid: <10 mg/kg, Succinic acid: < 25 mg/kg
6.	NUTRITIVE VALUES	
6.1	Calories	146 kcal / 606 KJ in 100g
6.2	Carbohydrates	0,5 - 2 %
6.3	Protein	11 – 12,7 %
7.	PRODUCTION PROCESS	
7.1	Qualified hen eggs are being under breaking and filtration process. Next, the pasteurization and packing process of final product is being made.	
8.	SHELF LIFE / EXPIRY DATE	
8.1	IBC containers	7 days
8.2	BAG-IN-BOX 3 - 20l	21 days
8.3	BAG-IN-BOX 500 - 1000l	14 days
8.4	Tanker truck	7 days
8.5	After opening	Use within 36 hours
9	PACKING	
9.1	Package unit type BAG-IN-BOX capacity: 3, 10, 20, 500, 1000 l	
9.2	IBC containers capacity : 600, 800, 1000 l.	
9.3	Tanker truck capacity: 22 000 – 25 000 l.	
10.	MARKING	
10.1	Information label: Manufacturer, Vet. No, Product description, Weight nett, Production date, Expiry date / Use till, Storage temperature, CAUTION: After opening – use within 36 hours.	
11.	STORAGE AND TRANSPORT CONDITIONS	
11.1	Cooling terms: - 1 to + 4 ° C	
11.2	Own transport, specialized forwarders.	
12.	GMO DECLARATION	
12.1	Product free from GMO	
13.	ALLERGENS	
13.1	Hen eggs	

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14.	TARGET CUSTOMERS GROUP	
14.1	Manufacturers:	<ul style="list-style-type: none"> ⤴ pasta, ⤴ bakery and confectionery ⤴ delicatessen products
15.	LEGAL BASIS / STANDARDS	
15.1	<ul style="list-style-type: none"> ⤴ ECE/AGRI nr 63 ⤴ WE 853/2004 ⤴ WE 1881/2006 ⤴ WE 1999/74/EC ⤴ Regulation of the Minister of Agriculture and Rural Development dated 20 february 2003 (O.J. No 52, pos. 461 as amended. ⤴ Regulation of the Minister of Agriculture and Rural Development dated 12 March 2004 (O.J. No 52, pos. 521 as amended ⤴ Kuchenmeistergruppe spec.: RO01015 & RO01815 	

	Name:	Position	Date	Signature
Elaborated	Sebastian Błaszczuk	Quality Dpt. Manager		
Checked	Mariusz Nagiel	Plant Manager		
Approved	Arkadiusz Rybak	Owner		