

Data Sheet **SANOVO Liquid Whole Hen Egg w/5% salt art. no. 326.**

Application: Suitable for bakeries, catering, meat- and the food industry. To be used in pies, pasta, biscuits, egg dishes such as scrambled eggs or other dishes where whole egg and salt is mixed.

Functionality: The advantage of this product is especially its good structure ability both as a foaming agent and by coagulation. Furthermore, the product is guaranteed free of salmonella, gives a minimum of waste, is easy to handle and has a long shelf life.

Product description: Pasteurised whole egg and 5% salt. 100 g of product corresponds to 2 eggs and 5 g salt. Due to microbiological reasons it is recommended to thaw the frozen product under chilled conditions (approx. 10°C).

Ingredients: Liquid Whole Hen Egg and salt.

Storage/Shelf life: Cold-storage: Min. 2 weeks at 0-4°C. in unopened packaging.
Frozen storage: Min. 12 months at max. -18°C. in unopened packaging.

Packaging: Plastic jar: 5 kgs. or 10 kgs. net.
Plastic pail with blue innerliner: 15 kgs. net.
Steel tank: 500 kgs. or 800 kgs. net.

Production date: Included in the batch number, as the first 3 digits is the day-number, and the fourth indicates the year.

NB! User is not absolved from his/her obligation to investigate and fulfill all requirements which are valid for the said product. User should contact the local SANOVO office for a discussion of specific requirements.

Organoleptic information:

Appearance:	Homogenous liquid structure.
Colour:	Yellowish, homogenous in the whole mass.
Odour and taste:	Typical, characteristic for hen eggs matter, without foreign odours and tastes.
Mechanical impurities:	Absent.

Analytical data:	Typical values	Guaranteed values
pH-value	7,3 - 7,6	7,0 - 8,0
Moisture	72,5 - 73,5%	71,5 - 74,5%
Salt content	4,8 - 5,2%	4,5 - 5,5%

Microbiological data:	Typical values	Guaranteed values
Total plate count	<10.000 /g	<25.000/g
Enterobacteriaceae	<10/g	<10/g
Salmonella	Negative/25 g	Negative/25 g
Staph. aureus	Negative/g	Negative/g

Nutrient content pr. 100g:	
Energy Approx.	approx. 560 kJ / 135 kcal
Protein	13
Carbohydrates	0
Fat	24

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General information: SANOVO Liquid Whole Hen Egg products are produced at own SANOVO facilities with full traceability. All egg products are manufactured in compliance with EU Regulations. The technical process of manufacturing SANOVO Egg Products includes the following stages:

Shell eggs breaking, liquid eggs filtering & centrifugation
Pasteurisation
Packaging & storing

Additional information: **GMO:** In accordance to Regulation (EC) 1829/2003 and 1830/2003 Egg Products have not to be declared.

Irradiation: All SANOVO Hen Egg Products are not treated with ionizing or ultraviolet radiation.

Potential allergens: Hen egg.

Analytical information: **Lactic acid/Butyric acid:** According to EU regulations.

Heavy metals: According to EU regulations.

Certifications: ISO 9001, BRC, Kosher, Halal. See certificates for each individual production unit at www.sanovo.com/quality certificates.



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