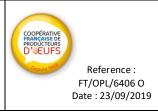




# **PRODUCT SPECIFICATION**

**FRIED EGGS DEEP FROZEN** 



For more information about our farmers take a look at our website: <u>www.daucyfoodservice.com</u>

### **GENERAL CHARACTERISTICS**

Legal selling name: Fried egg frozen.

### Product description:

Fried eggs frozen conditioned in a blue bag put in a box. This product is natural, preservative-free and without added salt.

Ingredients list :

#### Egg

Allergens (Regulation EU 1169/2011) :



Contains :	Egg	Possible traces of :	/

	Organole	eptic c	haract	teristics	:
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Appearance	Odour	Taste	Texture
Characteristic of the fried egg	Characteristic of egg cooked	Characteristic of the fried egg	Creamy firm, yellow white

### **NUTRITIONAL DECLARATION** – calculated

	For 100g
Energy	593 kJ / 142 kcal
Fat	9,9 g
Of which saturated	2,6 g
Carbohydrates	0,8 g
Of which sugar	0,7 g
Proteins	13 g
Salt	0,31 g

## SHELF LIFE AND MICRO-BIOLOGICAL CHARACTERISTICS

#### Best before : 18 months.

Regulatory criteria (Regulation EU 2073/2005) :

Enterobacteriaceae	< 10 cfu / g	Salmonella	Absence / 25 g	Listeria	Absence / 25 g

Internal criteria :

Total plate count 30°C	< 10 000 cfu / g	E. Coli	< 10 cfu / g

Health mark :









# **PRODUCT SPECIFICATION**



FRIED EGGS DEEP FROZEN

### **GUARANTEES**

GMO's : This product is not subject to the obligation of labelling indicating presence of GMO's in accordance with legislation - Regulation 1829-1830/2003/CE.

**Ionisation** : The product has not undergone any ionizing treatment.

Contaminants : Pesticides (Regulation EU 396/2005 and its modifications), medicine residues (Regulation EU 37/2010 and its modifications), Other contaminants (including Dioxins and PCB's) according to regulation EU 1881/2006 and its modifications.

### **USING ADVISE**

**Conditions of conservation:** 

Before opening : Store at -18°C.

After opening : Consume within 24 hours after thawing at +4°C. Do not refreeze after thawing.

### How to use :

### <u>- 18°C</u> :

	Ovens and re				
Forced air ove	en 110-120°C	Thermo contact		Forced air oven 150-155°C	Micro wave
Individual portion	Individual portion Multi portions		Multi portions	Multi portions	Individual portion
30 min +/- 5 min in a dish covered		50 min at 70 °C 15 min at 110 °C		18 min +/- 2 min	60 – 70 sec (600 – 700 watts)

### +4°C after thawing for 24 hours :

Forced air oven 150-155°C	Micro wave
Multi portions	Individual portion
7 – 8 min	30 – 40 sec (500 – 600 watts)

### PACKAGING AND PALLETIZATION

Product code	Nb eggs per box	Product EAN Code	Box E	AN Code	Box net weight	Вох	gross weight	Size of box
546	80	3 21520 0027574	3 21520 0028755		2,88 kg	3,26 kg		400 x 290 x 135 mm
Nb cases / layer : 8			Pallet height :			1,40 m		
Nb layers /	pallet :	10			Type of pallet :			Europe
Nb cases / pallet : 80								

Product code	Nb eggs per box	Product/Box EAN Code		Box net weight	Box g	ross weight	Size of box
546C	80	3 21520 9819439		2,88 kg	:	3,26 kg	400 x 290 x 135 mm
Nb cases / layer :		10		Pallet height :			1,40 m
Nb layers / pallet : 10			Type of pallet :			Chep	
Nb cases / pallet : 100							

#### Packaging

Type : blue bag in a box.

All our packagings entering into contact with food have a food contact certificates. Conform to the use of the product and in accordance with current European law. TRACEABILITY LABEL

#### T

SIGNATURE :

Traceability label Information we ne Name of product information is on our t	ase of search of traceability : ıber and the shelf life. This raceability label.	Legal name of sale Best before DD/MM/YYYY Lot number YYYYMMDDXXXX
	CUSTOMER AGREEMENT	
COMPANY : NAME OF SIGNAT DATE :	rory:	WITHOUT A WRITTEN REPLY FROM YOU WITHIN 2 WEEKS FOLLOWIONG THE SENDING OF THIS PRODUCT SPECIFICATION, WE CONSIDER THAT YOU ACCEPT THE INFORMATION THEREIN.