

**PRODUCT SPECIFICATION – CODE CO4005,
CO4010 AND CO4015
PASTEURISED LIQUID EGG YOLK
(EXTENDED SHELF LIFE)**



Product Description

Pasteurised Liquid Hen Egg Yolk. This is an Extended Shelf Life Product (ESL). The contents of a 1kg pack are equivalent to the yolks from 50 medium eggs.

Ingredient Declaration

Hen egg yolk

Country of Origin

UK from enriched colony laying hens

Organoleptic Standards

Smooth yellow liquid, with an odour and taste typical of egg yolk. The product will be free from taint and “off” odours.

Physical Standards

The product will be free from any foreign matter and any substances hazardous to health.

Analytical Standards

(Day of production)	Alpha-amylase:	Minimum 5
	pH:	6.0 – 6.7
	% TDS (refractometer)	Minimum 40%

Microbiological Standards

Analysis	Target Values	Maximum Values
Total Viable Count/ml	<5000	<10,000
P. Enterobacteriaceae/ml	<10	10
Staph. aureus/ml	<10	10
Salmonella/50g	Not detected/50g	Not detected/50g
Listeria/50g	Not detected/50g	Not detected/50g

Foreign body Control

Raw liquid yolk is passed through a 0.6mm filter prior to pasteurisation. Filter integrity is checked and recorded daily.
A fully documented glass policy is in place to monitor all glass and glass like materials on site.

Packaging Information

ESL liquid egg yolk is available in 5kg, 10kg and 15kg Bag-in-Box. A flexible, multifilm bag is aseptically filled with pasteurised liquid egg yolk and placed inside a cardboard box.

5Kg Bag-in-Box

The dimensions of the 5Kg exterior corrugated box are: 155 x 153 x 230 mm

Pallet Configuration: 168 x 5Kg Bag-in-Box per pallet

Pallet size/type: 1000mm x 1200mm, 4 way entry

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Packaging Information - continued

10Kg Bag-in-Box

The dimensions of the 10Kg exterior corrugated box are: 215 x 175 x 277mm

Pallet Configuration: 100/125 x 10Kg Bag-in-Box per pallet

15Kg Bag-in-Box

The dimensions of the 15Kg exterior corrugated box are: 229 x 220 x 327 mm

Pallet Configuration: 80 x 15Kg Bag-in-Box per pallet

Pallet size/type: 1000mm x 1200mm, 4 way entry

Labelling and Coding

All ESL product filled into Bag-in-Box is labelled with the following information on the box exterior:

- Product Name
- Batch Code based on the Julian Calendar e.g. 00116 001 Day in Year
- Use By Date 16 Year
- Storage Instructions
- Net weight
- Company Logo and Address
- EU Licence Code

Shelf Life

Pasteurised liquid egg yolk has a typical shelf life of 28 days.

Storage and Distribution

Finished product should be stored and distributed at a temperature between 0-4°C. Once opened the product should be kept chilled (0-4°C) and used within 4 days.

Legislation & Compliances

The material and packaging complies fully with all the relevant U.K and European Legislation, including but not limited to:-

The Food Hygiene Regulations (NI) 2006

The Pesticides (Maximum Residue Levels in Crops, Food & Foodstuff(s) (amendment) Regulations 1995 (SI 1483)

Commission Regulation (EU) No 10/2011 on Plastic Materials and Articles Intended to Come Into Contact With Food.

The EU Food Information for Consumers Regulation (No 1169/2011).

A fully documented HACCP system is in place.

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Nutritional Information – 100g contains

Food Energy	1136kJ/275kcal
Protein (N x 6.25)	14.7g
Carbohydrate	0.0g
- of which sugars	0.0g
Fat	24.0g
- of which saturates	6.8g
Fibre	0.0g
Salt	0.21g

References

Stadelman, W.J. & O.J. Cotteril
Egg Science & Technology, Third Edition, 1990, Food Products Press

Mc Cance & Widdowson
The Composition of Foods, 5th Edition, 1992

Full nutritional analysis carried out by Campden & Chorleywood Food Research Association
(June 1998)

Product tolerance information

Is the site free from:-

1. Cereals containing wheat, rye, barley and oats	Yes
2. Crustaceans and derivatives	Yes
3. Egg and Egg products	No
4. Fish and fish derivatives	Yes
5. Peanuts and peanut derivatives	Yes
6. Soya and soya derivatives	Yes
7. Dairy Ingredients	Yes
8. Nuts and nut derivatives (Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil, Pistachio, Macadamia, Chestnut and Pine nuts)	Yes
9. Celery, celeriac and derivatives	Yes
10. Mustard and mustard derivatives	No
11. Sesame seeds and derivatives	Yes
12. Coconut and derivatives	Yes
13. Molluscs/Shellfish and derivatives	Yes
14. Lupin and lupin derivatives	Yes

Product tolerance information

1. Is the product free from milk and milk derivatives	Yes
2. Free from egg and egg derivatives	No
3. Free from wheat and wheat derivatives	Yes
4. Free from soya derivatives	Yes
5. Free from maize and maize derivatives	Yes
6. Free from gluten	Yes

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7. Free from colours/azo dyes	Yes
8. Free from artificial sweeteners, flavours and flavour enhancers	Yes
9. Free from glutamates	Yes
10. Free from BHA/BHT	Yes
11. Free from Benzoates	Yes
12. Free from Sulphur dioxide	Yes
13. Free from nuts/nut derivatives	Yes
14. Free from seed and seed derivatives	Yes
15. Free from additives	Yes
16. Free from beef/beef derivatives	Yes
17. Free from pork/pork derivatives	Yes
18. Free from lamb/mutton and lamb/lamb derivatives	Yes
19. Free from seafood products	Yes
20. Free from mustard/mustard derivatives	Yes
21. Free from Genetically Modified Material (Protein or DNA)	Yes
22. Has this product been irradiated/contain irradiated ingredients	No
23. Suitable for ovo-lacto vegans	Yes
24. Suitable for vegans	No

Raw Material Specifications

All shell eggs are purchased against the REP Ltd Shell Egg Specification, which has been agreed with our suppliers.

All other raw materials and packaging are purchased to agreed specifications from approved suppliers.

Health and Safety Information

1. Physical Data	Stability:	Stable
	Materials to Avoid	None
2. Fire & Explosion Data	No Hazard	
3. Harmful Effects	Skin:	None
	Eyes:	None
	Ingestion:	None
4. First Aid Procedures	Eyes:	Irrigate with clean water
5. Safety Precautions	None	
6. Disposal	Handle as Non-Hazardous Material	
7. Handling and Storage	Storage Temperature:	Store between 0-4 °C
	Special Sensitivity:	No Sensitivity
8. Waste Disposal Methods	Use any of the approved methods for disposal of a safe liquid	

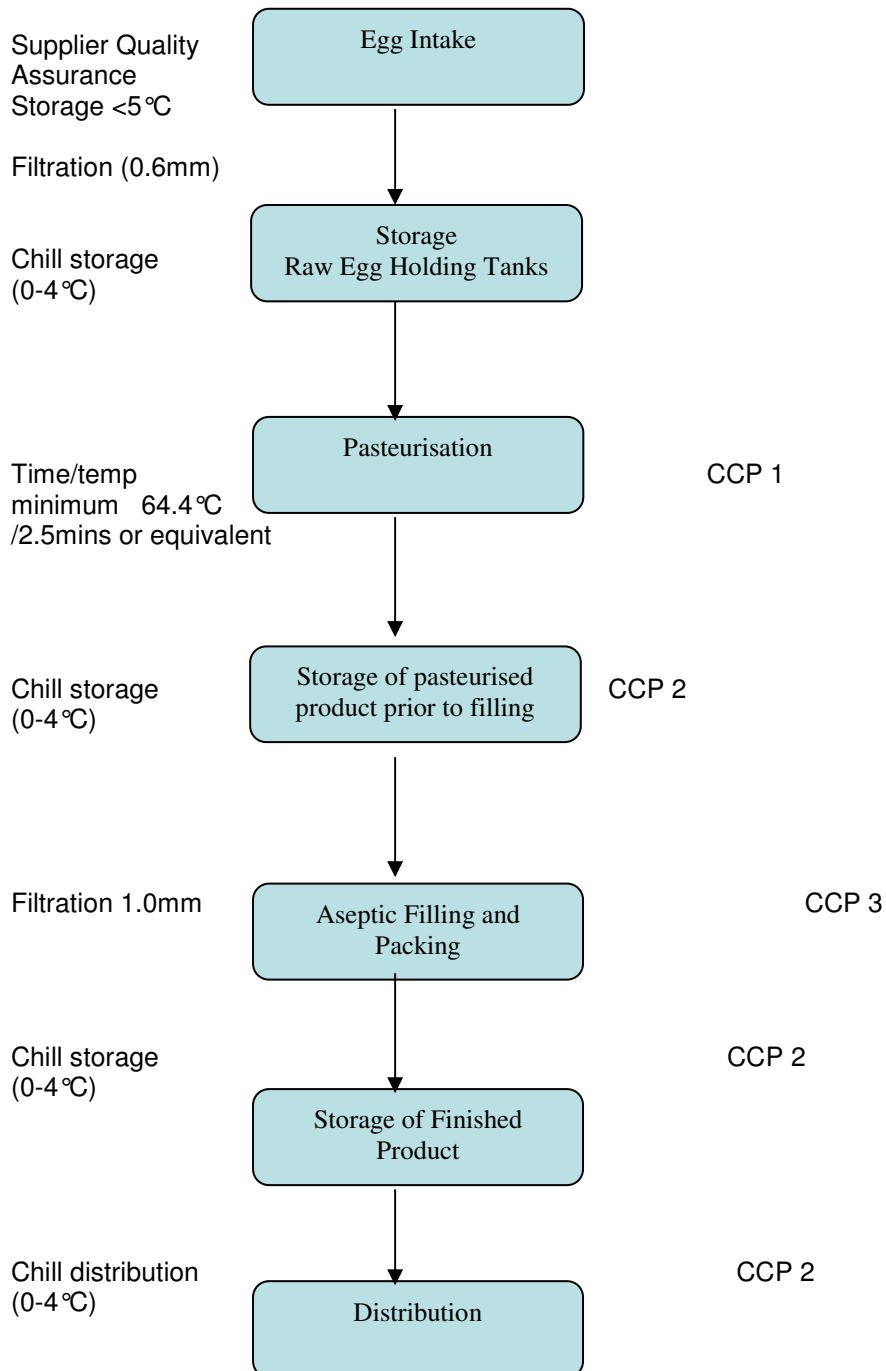
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HACCP Summary

Process Flow Diagram – Production of Pasteurised Liquid Egg Yolk.



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Declaration

I the undersigned will ensure that no changes are made to this specification without the prior knowledge and written agreement of the customer.

Name: Marie Beagan

Position: Technical Supervisor

Signature:

M. Beagan.

Date: 11.08.16

Acceptance of Product Specification

Specification accepted by (Print Name): -

Signature: -

Position: -

Date: -

For use at Ready Egg Products Ltd

Signed: -

Print Name: -

Position:-

Date: -

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