

PRODUCT NAME

Frozen Fried Eggs

DESCRIPTION

Hen eggs heat treated with extra virgin olive oil, cooled and frozen

INGREDIENTS

Eggs and extra virgin olive oil

PACKAGE

Thermosealed tray (PET/PE) with complex film (PET/PE)

DESCRIPTION OF BOX

Trays per box: 10

Net weight of the box: 4,3 Kg

Gross weight of the box: 5,1 Kg

Measures: 345 mm x 270 mm x 210 mm

DESCRIPTION OF PALLETIZING

Box per pallet: 72

Boxes per row of pallet: 9

Rows per pallet: 8

Gross weight per pallet: 367,2 Kg (without wooden pallet)

Pallet height: 184 cms

STORAGE

Keep at -18°C or less

Once defrosted, do not refreeze. Keep refrigerated at ≤4°C.

- | |
|--|
| • Shelf life after opening at (1-4°C): 24 hours |
| • Shelf life after defrosting (1-4° C, including defrost time): 72 hours |
| • Shelf life after defrosting IN DAYS @ 15-35° C, including defrost time):0,5 days |
| • Defrost time (1-4° C): 12 hours |
| • Defrost time (20° C): 2-3 hours |
| • Holding time after opening (15-35° C): 4 hours |

SHELF LIFE AND TRACEABILITY

18 months. Encoded by day, month and year. The best before date is the batch of the product.

DISTRIBUTION CONDITIONS

Customer's vehicle or outsourced at Tª ≤ - 18°C.

TARGET

Everybody, except those allergic to eggs and derivatives.

SPECIFICATIONS

The best way for using it is starting from defrosted egg. Packaging tray not intended for product heating purpose.

Ready to eat. It is recommended to warm before serving.

Edición	Fecha	Motivo del cambio	Revisado	Aprobado
11	27/10/2016	Actualización clasificación de producto y frecuencia analítica microbiológica	M. Cuñado	I. Cortázar

PHYSICO-CHEMICAL PROPERTIES

pH: 7-8
 Water action > 0,90

GMOs INFORMATION:

This product is not made or becomes from genetic modified organism (GMO) and there is no accidental contamination of GMOs.

FOOD LABELLING

Including:

- Product name
- Ingredient List
- Units
- Net weight
- Date marking
- Health label
- Usage instructions
- How to use
- Consumer recommendations
- Manufacturer's Details
- Nutrition Information

NUTRITION FACTS

Energy (Kcal)	163
Energy (kJ)	679
Protein (g)	14,27
Carbohydrate (g)	0,84
• Total sugars (g)	0,47
• Added sugars (g)	0
• Dietary fiber (g)	1,72
Fat (g)	11,10
• Mono-unsaturated fatty acids (g)	5,78
• Poly-unsaturated fatty acids (g)	2,06
• Saturated fatty acids (g)	3,26
• Cholesterol (mg)	374,2
• Trans-fatty acids (g)	< 0,1

Minerals

• Sodium (mg)	163,3
• Added Salt (mg)	0
• Calcium (mg)	53,3
• Iron (mg)	1,84

Vitamins

• Vitamin A (mg)	0,233
• Vitamin C (mg)	< 0,5
• Vitamin D (mg)	0,001

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ALLERGEN AND INGREDIENT INFORMATION

ALLERGEN	Contains Y/N	Free From Y/N	Comments	
Dairy / Milk / Milk derivatives: Milk and milk products derived from any species (including cows, goats, sheep, buffalo, etc.) and also includes casein, caseinates, lactalbumin, lactoglobulin, whey powder and lactose	N	Y		
Egg and derivatives: Includes egg albumen, lysozyme, and lecithin derived from egg.	Y	N	Is the main ingredient	
Fish & products thereof: Any fin fish, freshwater or saltwater or any products containing fish.	N	Y		
Crustaceans & products thereof : such as lobster (langoustine), crabs, shrimp, prawns, crayfish, etc	N	Y		
Molluscs & products thereof: such as oyster, clams, mussels, squid, abalone, octopus & snail.	N	Y		
Peanuts & products thereof: Peanuts may also be called groundnuts.	N	Y		
Tree Nuts & products thereof: such as Almonds, Brazil Nuts, Cashew Nuts, Chestnuts, Peanuts, Hazel Nut (Filberts), Macadamia Nut, Pecan Nut, Pistachio, Walnuts, Cob Nuts and all Nut butters. Note: If used, all nut oils must be declared on specifications	N	Y		
Soy & products thereof: such as Soybean extract, soy flour, soy oil, soy protein isolates, edamame beans, and hydrolyzed soy protein	N	Y		
Soy Lecithin:	N	Y		
Wheat & products thereof:	N	Y		
Ingredients containing Gluten: Wheat/Rye/Barley/Oats/Oat Bran/Spelt/Kamut. Includes derivatives & protein extracts. Only indicate 'gluten-free' (free from) if gluten content is < 20 ppm and results are available to substantiate this claim	N	Y		
Sulphur Dioxide/Sulphites (E220-228): Including use as a processing aid, eg in potato products	N	Y		
Sesame & products thereof:	N	Y		
Celery & products thereof: such as celariac powder, etc.	N	Y		
Mustard & products thereof: such as white mustard, black mustard, yellow mustard, etc.	N	Y		
Lupin & products thereof: Lupin flour for example is sometimes used as a replacement for soy in bakery products.	N	Y		
Seeds and seed oils: Rapeseed, Sunflower and others. If used, all seed oils must be declared on specifications	N	Y		
Buckwheat: Used as a substitute for wheat and other small grains (rice, barley, oats, rye), in particular as an alternative to people allergic to wheat. To include all forms of ground flour, seeds and leaves.	N	Y		
Corn (maize) and derivatives: Includes corn starch, corn flour, corn syrup.	N	Y		
Legumes & Products thereof: Green peas, chick peas, lentils and kidney beans	N	Y		
Fruit & Fruit Derivatives: Includes dried fruit, fruit oils. Name all fruits used.	Y	N	OLIVES ARE FRUITS	
Kiwi & product thereof	N	Y		
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Garlic:	N	
Yeast & Yeast Extracts:	N	
Colors (Natural): Includes natural products which have coloring as their main purpose, eg saffron, turmeric.	N	
Colors (Artificial): Synthetic colors including nature-identical	N	
Flavor: Includes natural, smoke and other flavor substances	N	
Flavor Enhancers (E620-E635): Either as an ingredient or part of a compound ingredient.	N	
Preservatives: As defined in current legislation, includes compound ingredients eg SO2 in modified starch.	N	
Benzoates (E210–E219):	N	
Caffeine:	N	
Hydrolyzed/Textured Vegetable Protein: HVP/TVP may be derived from gluten containing cereals. May also contain MSG.	N	
Synthetic Antioxidants: Such as BHA/BHT (E320, E321), Look out for presence in frying oils	N	
Added Sugars (define which ingredients): Include all sugars in form of "-ose" (such as glucose, fructose, dextrose). Exempt are lactose and sugars directly originated from fruit and vegetables. Ingredients from where added sugars are originating must be defined.	N	
Sweeteners: Including artificial sweeteners such as Aspartame, Sorbitol	N	
Added Salt: Sodium is total sodium in product as analyzed, so may come from a variety of ingredients (sodium phosphates, sodium citrate etc, or may be naturally present in an ingredient (milk & beef contain about 50mg/100g) or an ingredient may already have salt included (e.g. cheese used in a cheesy sauce). Added salt is what is added in the recipe as just salt, or in an ingredient used to add mainly salt (e.g. a marinade).	N	
Enzymes: Any enzymes used in the production or processing of the product	N	

CLASSIFICATIONS FOR THE PRODUCT

	YES/NO	
Suitable for Vegetarians:	Y	
Suitable for Vegans:	N	
Suitable for Coeliacs (Gluten?): No wheat/barley/oat/rye protein.	Y	
Suitable for Lactose Intolerants: No lactose (milk sugar).	Y	
Is the product Halal?	Y	
Is the product Kosher?	Y	

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FINISHED PRODUCT STANDARDS-FINAL QUALITY CHARACTERISTICS (SENSORY)

Parameter	Sample size	Test frequency	Definition:	Action if out of specification
General Appearance	A tray	Dairy	Whole eggs, without foreign bodies, not overdone	Check other trays and formation to the staff
Colour	A tray	Dairy	Typical of fried egg	Check other trays and investigate the cause
Flavor	A tray	Dairy	Characteristic of fried egg	Check other trays and investigate the cause
Odor	A tray	Dairy	Agreeable	Check other trays and investigate the cause
Texture	A tray	Dairy	Typical	Check other trays and investigate the cause
Yolk appearance	A tray	Dairy	Sticky and complete	Check other trays and investigate the cause. If necessary, change the baking parameters
Egg white appearance	A tray	Dairy	Consistent and uniform	Check other trays and investigate the cause.

FINISHED PRODUCT STANDARDS-FINAL QUALITY CHARACTERISTICS (MICROBIOLOGY)

Parameter	Test Method	Target	Maximum	Test frequency and sample size	Action if out of specification
Salmonella spp.	Procedimiento interno MAL-SA-05	Absence in 25 g.	Absence in 25 g	According to customer	Reject
Enterobacteriaceae	ISO 21528-2:2004	< 100 ufc/g	< 100 ufc/g	According to customer	Reject
<i>Listeria monocytogenes</i>	EN-ISO 11290-2:1998	Absence in 25 g.	Absence in 25 g	According to customer	Reject
Mesophilic aerobic micro-organisms	ISO 4833-1:2013	< 1000 ufc/g	< 10000 ufc/g	According to customer	Reject
<i>Staphylococcus aureus</i> (coagulase +)	ISO 6888-2:2000	< 10 ufc/g	< 10 ufc/g	According to customer	Reject
<i>Escherichia coli</i>	ISO 16649-2:2001	< 10 ufc/g	< 10 ufc/g	According to customer	Reject

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Product Contact Packaging	
Packaging Process	Normal
Type	Tray
Material	PET/PE film
Color	Black
Thickness	465 µm
Lid	
Material	Pet 12 µm + LDPE 40 µm
Product Pack Net Weight / Volume	
Minimum	430 g
Target	≥ 430 g
Maximum	Not necessary to be defined

Outer Packaging	
Material	Carton
Count	10 trays
Lid	
Material	N/A
Product Pack Net Weight / Volume	
Minimum	4,300 Kg
Target	4,500 Kg
Maximum	Not necessary to be defined

HEALTH LEGISLATION

- Regulation EC 852/2004: on the hygiene of foodstuffs
- Regulation EC 853/2004: laying down specific hygiene rules for food of animal origin
- Real Decreto 1808/1991: Regulation of names and marks identifying the lot which the foodstuffs belongs
- Real Decreto 191/2011: General Sanitary Registry for Food Business
- Orden de 20 de marzo de 2003: health conditions and classification of food processing establishments for distribution and sale in retail and hospitality sector
- Real Decreto 3484/2000: hygiene standards for the production, distribution and trade of ready-to-eat food
- Regulation EC 1169/2011 on food information to consumers
- Regulation EC 2073/2005 on microbiological criteria for foodstuffs
- Real Decreto 140/2003: Regulation of drinking water
- Regulation EC 178/2002: general principles and requirements of food law
- Ley 17/2011: health safety and nutrition
- Regulation EC 1935/2004 on materials and articles intended to come into contact with food
- Regulation EC 1881/2006: Setting maximum levels for certain contaminants in foodstuffs
- Regulation EC 1234/2007: establishing a common organisation of agricultural markets and on specific provisions for certain agricultural products (Single CMO Regulation)
- Regulation EC 589/2008: detailed rules for implementing Council Regulation 1234/2007 as regards the marketing standards for eggs
- Real Decreto 226/2008: application of the EC rules on the marketing of eggs
- Regulation EC 37/2010 on pharmacologically active substances and their classification regarding maximum residue limits in foodstuffs of animal origin, as regards the substance ivermectin Text with EEA relevance

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