

PRODUCT NAME

Refrigerated Fried Eggs.

DESCRIPTION

Hen eggs heat treated with extra virgin olive oil, cooled and packaged in a protective atmosphere.

INGREDIENTS

Eggs and extra virgin olive oil

PACKAGE

Thermosealed tray (PET/PE) with complex film (PET/PE) in a protective atmosphere.

DESCRIPTION OF BOX

Trays per box: 10.

Net weight of the tray: 390 g.

Carton box, 7 trays in each box.

72 boxes in each pallet (5.040 eggs).

STORAGE

Keep at 0°-6°C

Once opened, keep refrigerated at ≤4°C and consume in 24 hours.

SHELF LIFE AND TRACEABILITY

19 days, encoded by day and month. Shelf life date is the batch of the product.

DISTRIBUTION CONDITIONS

Customer's vehicle or outsourced at T^a ≤ 6° C.

TARGET

Everybody, except those allergic to eggs and derivatives.

SPECIFICATIONS

Packaging tray not intended for product heating purpose.

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

PHYSICO-CHEMICAL PROPERTIES

pH: 7-8

Water action > 0,90

ORGANOLEPTICS CHARACTERISTICS

Creamy yolk, uniform egg-white texture, fried eggs typical odour and taste.

Edición	Fecha	Motivo del cambio	Revisado	Aprobado
3	18/05/2017	Modificar los criterios de seguridad y la tabla nutricional	J. Yzuel	V. Izquierdo

FOOD SAFETY LIMITS

PARAMETERS	LEGAL LIMIT
<i>Salmonella spp.</i>	n=5, c=0, Absence/25 g
Enterobacteriaceae	n=5, c=2, m=10 , M=100 ufc/g Before product expedition
<i>Listeria monocytogenes</i>	n=5, c=0 100 ufc/g During shelf life
	n=5, c=0 Absence/ 25 g Before product expedition
Sum of dioxins	2,5 pg/g fat
Sum of dioxins and dioxin-like PCBs	5,0 pg/g fat
Sum of PCB28, PCB101, PCB138, PCB153, PCB180	40 ng /g fat
Melamine	2,5 mg /Kg

GMOs INFORMATION:

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

FOOD LABEL

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 (per 100 g)

- Calories: 679 Kj / 163 Kcal
- Total Fat: 11,10 g
 - Saturated Fat: 3,26 g
- Total Carbohydrates: 0,84 g
 - Sugars: 0,47 g
- Protein: 14,27 g
- Salt: 0,41 g

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ALLERGEN INFORMATION

Allergen	Incorporated directly as an ingredient		Manufacturing plant	
	YES	NO	YES	NO
Gluten containing grains		X		X
Crustaceans and shellfish based products		X		X
Egg and egg-based products	X		X	
Fish and fish-based products		X		X
Peanuts and peanut products		X		X
Soybeans and soy products		X		X
Milk and milk products		X		X
Nuts		X		X
Celery and products thereof		X		X
Mustard and products thereof		X		X
Sesame seeds and products thereof		X		X
Sulfur dioxide and sulphites at concentrations above 10 mg/kg or 10 mg/liter expressed as SO ₂		X		X
Lupin and products thereof		X		X
Mollusk and mollusk products thereof		X		X

HEALTH LEGISLATION (and posterior modifications)

- 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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