Product Information and Ingredients	
Product Name	Whole Egg Caged Pasteurized Chilled
Product Code	PCWESDGN042 – 2 kg (A4) PCWESDGN010 – 10 kg (A) PCWESDBK001 – 1000 kg (A)
Description	The product consists of liquid whole egg removed from the shell of eggs sourced from caged hens. Pasteurised whole egg ensures the yolk and whites are in naturally occurring proportions from quality fresh eggs. The technical process includes the following stages: shell eggs breaking, filtration, clarifying, filtration, pasteurisation, homogenisation, bag filing, packing into cartons or pallecons and storage in refrigerated conditions. Pasteurisation conditions are ≥ 64°C for ≥ 2.5 min. according to FSANZ Code 4.2.5 Table to clause 21.
Ingredients	**Egg** (100 %)
Application	Food ingredient. For use in all recipes requiring whole egg.
Reconstitution Ratio	1 kg of pasteurised whole egg is equivalent to approximately 20 medium sized eggs.
Kosher Accreditation	Product is Kosher certified.
Halal Accreditation	Product is Halal certified.
Allergens Information	Contains **egg**
GMO	Product does not contain any GMO material, as per the FSANZ Code 1.5.2.
Legislation	This product complies with the FSANZ Code, and any other relevant Australian legislation.
Country of Origin	Product of Australia

Chemical and Physical Specifications			
Parameter	**Specifications**	**Method**	**Reference Method**
Total Solids	23.0 – 27.0 %	LP 6.2	Refractive Index
pH	7.3 – 8.3	LP 6.1	Food Chemicals Code of pH Testing
Filter 1	0.8 mm	Filtration	Filtration
Filter 2	5.0 mm	Filtration	Filtration
Spray Filling (Bag in Box)	0.2 mm	Filling	Bag Filling

Microbiological Specifications			
Parameter	**Specifications**	**Method**	**Reference Method**
Standard Plate Count	< 10,000 cfu/g	LP 5.3 / LP 5.8	AS 5013.5:2016 AOAC Method (990.12)
Coliforms	< 10 cfu/g	LP 5.2 / LP 5.8	AS 5013.4 :2009 AOAC Method (051801)
E. coli	< 3 cfu/g	LP 5.2 / LP 5.8	AS 5013.4 :2009 AOAC Method (051801)
Salmonella	Not Detected /125 g	LP 5.7.1	3M Molecular Detection System AOAC Method (2013.09) AS5013.10-2009

Organoleptic Specifications		
Parameter	**Specifications**	**Method**
Appearance	Homogenous liquid	Visual Inspection
Odour	Characteristic of fresh egg with no objectionable odours	Sensory Analysis
Flavour	Characteristic of fresh egg with no objectionable flavours	Sensory Analysis
Colour	Yellow to yellow orange	Visual Inspection

Nutrition Information Panel		
Nutrients	**Average Quantity per 100g**	**Unit**
Energy	553	kJ
Protein	12.7	g
Fat - Total	9	g
Fat - Saturated	3.1	g
Carbohydrates - Total	0.3	g
Carbohydrates - Sugar	0.3	g
Sodium (Na)	134	mg
Source of data: Theoretical values calculated from FSANZ Nutritional Panel Calculator. External validation testing conducted by NATA Accredited Lab. NIP values may fluctuate due to seasonal variations.		

Durability, Packaging and Supply Chain	
Shelf Life & Storage Conditions	Pasteurised chilled whole egg should be stored between 0 °C – 5 °C in the original packaging. If stored as recommended, the product should have a shelf life of 16 days from the date of manufacture. Once bag has been opened it is recommended product is used within 6 days. Open-bag shelf life should not exceed 16 days from date of manufacture.
Packaging	Bag in a box system – consists of a durable outer carton with strong re-sealable inner plastic bags. Bulk pallecon – consists of CHEP or TNT pallecon with high density plastic bladders. Product should be clearly labelled with name of product, batch code, best before date, net weight, allergen statement, name and address of manufacturer.
Size	2 kg – 4 bags per carton 10 kg – 1 bag per carton 1000 kg – pallecon
Pallet Configuration	84 x 8 kg cartons per pallet 84 x 10 kg cartons per pallet
Transport and Delivery	Refrigerated conditions 0 °C – 5 °C

Safety Data Sheet	
Identification	Whole Egg Pasteurised Chilled
Health Hazard Data	Non–injurious food ingredient. In case of skin contact, wash off with soap and water. In extreme cases, a sensitive individual hypersensitive to egg protein may have difficulty breathing if egg is ingested. Call a physician. In case of eye contact, flush with copious amounts of water.
Safety Data	Not applicable.
Spillage Data	May be rinsed away with water. Large spills should be contained as soon as possible and disposed of to an approved waste site.
Fire and Explosion Data	Cardboard packaging and plastic bladders should not be placed near heat sources.
Storage Conditions	Recommended storage temperature is 0 °C - 5 °C