Product Information and Ingredients	
Product Name	Whole Egg Pasteurized Frozen
Product Code	PFWESDGN042 – 2 kg (A4) PFWESDGN010 – 10 kg (A)
Description	The product consists of liquid whole egg removed from the shell of the domestic hen. 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, blast freezing and storage in frozen 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**
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	Frozen pasteurised whole egg should be stored ≤ **– 18 °C** in the original packaging. If stored as recommended, the product should have a **shelf life of 24 months from the date of manufacture.**
Recommended Thawing Procedure	Under no circumstance should heat be applied to the package to accelerate thawing. Approximately 48 hours before use, remove the plastic inner from the carton and place in a clean, sanitised tub – label with product code and time. Leave tub with plastic inner in a chiller, at less than 5 °C. Once thawed, the product should be kept refrigerated between 0 °C - 5 °C and used within 72 hours.
Packaging	Bag in a box system – consists of a durable outer carton with strong re-sealable inner plastic bags. 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
Pallet Configuration	84 x 8 kg cartons per pallet 84 x 10 kg cartons per pallet
Transport and Delivery	Product should remain hard frozen during transport and on delivery to customers.

Safety Data Sheet	
Identification	Whole Egg Pasteurised Frozen
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 ≤ **– 18 °C** Recommended storage temperature when thawed is **0 °C - 5 °C**