

BUMBLE HOLE FOODS LTD
PRODUCT SPECIFICATION -
PASTEURISED WHOLE EGG

Company Information

Manufacturing Site Address:	Rocky Lane, Bromsgrove, Worcester B61 9HU
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Technical Contact:	Mark Smith Mark.smith@bumblehole.co.uk
Crisis Contact:	Mark Smith 07880 740108 Barry Jackson - MD 07743 877 971
Health mark	BR001E

Product Description

Pasteurised Whole Egg

Ingredient Declaration

Hen EGG

Country of Origin

UK, Germany, Holland, Spain, Poland, BENELUX States (Belgium Holland, Lux.), rep of Ireland, France, Italy

Organoleptic Standards

Pale to mid yellow smooth liquid. Taste and odour typical of pasteurised egg. 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

Alpha amylase 4 - 7

pH 7.3 - 7.9

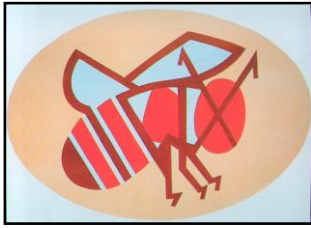
Refractive solids 23.5 - 25.5

Process Parameters

Heat treatment at 65.5 - 68°C held for 210 seconds then Cooled to < 4°C

Automatic divert if the temperature drops below 65°C (legal minimum 64.4°C)

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Microbiological Standards

Analysis	Target Values	Maximum Values
Total Viable Count	<1000	100,000
Enterobacteriaceae	<10	100
E coli	<10	10
Staph. Aureus	<10	10
Bacillus Cerus	<10	100
Salmonella/25g	Not detected/25g	Not detected/25g
Listeria/25g	Not detected/25g	Not detected/25g

Foreign Body Control

The Raw liquid egg is passed through a series of filters throughout the process. 1000m μ & 400m μ post breaking, 500m μ filter prior to pasteurisation and 1000m μ filter prior to filling. 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

Pasteurised whole egg is available in:

Pallecons up to 1000kg

A six layer, blue LLDPE liner is placed inside the pallecon and filled with the required amount of product.

10kg Bag in Box / Bucket - A blue, food grade pouch is aseptically filled with pasteurised liquid egg and placed inside a cardboard box 235x235x240mm H or white bucket 256mm H x 272mm W.

Pallet Configuration:

Bag in Box - 20 per layer, max 4 layers = 80 per pallet

Bucket - 16 per layer, max 4 layers = 64 per pallet

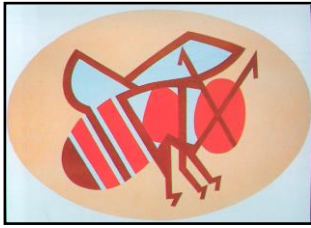
Labelling and Coding

Label colour - White

Information on the label:

- Product Name and Quantity
- Batch Code e.g. 02 14 12 03 (02 = enriched cage, 14 = 2014, 12 = week, 03 = day (Wednesday))
- Use By Date
- Storage Instructions
- EU Licence Code

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P R O D U C T S P E C I F I C A T I O N -
P A S T E U R I S E D W H O L E E G G

Shelf Life

Fresh P + 14 days.
Frozen P + 1 year.
Use within 48 hours of opening.

Storage and Distribution

Finished product should be stored and distributed at a temperature between 0-4°C. Once opened the product should remain within chilled environment

Legislation and Compliance

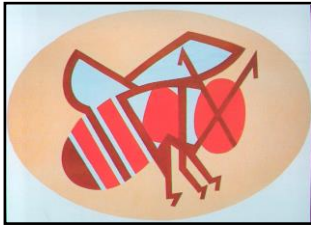
The material and packaging complies fully with all the relevant U.K and European Legislation
A fully documented HACCP system is in place.

Nutritional Information - Per 100g

Food Energy	133kcal
Food Energy	553kJ
Protein (N x 6.25)	12.1g
Carbohydrates (available)	0.6g
- of which sugars	0.1g
Fat	9.1g
- of which saturated	2.8g
Fibre	<0.5g
Sodium	0.15g

Product Tolerance Information	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	No
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

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P R O D U C T S P E C I F I C A T I O N -
P A S T E U R I S E D W H O L E E G G

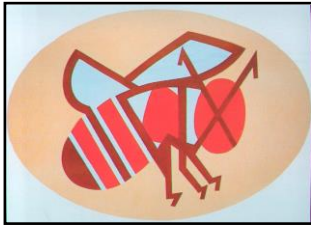
12. Coconut and derivatives	Yes
13. Molluscs/Shellfish and derivatives	Yes
14. Lupin and lupin derivatives	Yes

Product Tolerance Information	Product Free From
1. Milk and milk derivatives	Yes
2. Egg and egg derivatives	No
3. Wheat and wheat derivatives	Yes
4. Soya derivatives	Yes
5. Maize and maize derivatives	Yes
6. Gluten	Yes
7. Colours/azo dyes	Yes
8. Artificial sweeteners, flavours and flavour enhancers	Yes
9. Glutamates	Yes
10. BHA/BHT	Yes
11. Benzoates	Yes
12. Sulphur dioxide	Yes
13. Nuts/nut derivatives	Yes
14. Seed and seed derivatives	Yes
15. Additives	Yes
16. Beef/beef derivatives	Yes
17. Pork/pork derivatives	Yes
18. Lamb/mutton and lamb/lamb derivatives	Yes
19. Seafood products	Yes
20. Genetically Modified Material	Yes
21. Has this product been irradiated/contain irradiated ingredients	No
22. Suitable for ovo-lacto vegans	Yes
23. Suitable for vegans	No

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

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8. Waste Disposal Methods No special requirements for disposal

Declaration

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

Name: Mark Smith Position: Technical Manager Date: 22/04/2016

Acceptance of Product Specification

Specification accepted by (Print Name): -

Signature: -

Position: -

Company: -

Date: -

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