



Author	Jackie Smith
File	QM Specification
Document	4.2 Standard
Revision	2
Date	30/07/13

<b>PRODUCT NAME</b>	P A S T E U R I S E D W H O L E E G G
<b>COMPANY</b>	B u m b l e H o l e F o o d s L t d
<b>ADDRESS</b>	R o c k y L a n e B r o m s g r o v e W o r c e s t e r s h i r e B 6 1 9 H U
<b>Health Mark</b>	B R 0 0 1 E
<b>TEL</b>	0 1 5 2 7 8 7 4 8 2 1
<b>FAX</b>	0 1 5 2 7 8 3 9 0 4 9
<b>TECHNICAL MANAGER</b>	J a c k i e S m i t h
<b>EMAIL</b>	j a c k i e . s m i t h @ b u m b l e h o l e . c o . u k
<b>CRISIS: CONTACTS</b>	J a c k i e S m i t h : 0 7 8 8 0 7 4 0 1 0 8
<b>Name + Telephone</b>	R o b E l l i o t t – O p e r a t i o n s M a n a g e r : 0 7 8 9 4 6 2 0 9 5 0

<b>Product description</b>
P a s t e u r i s e d l i q u i d w h o l e e g g

<b>Ingredients Declaration</b>
W h o l e h e n e g g 1 0 0 %

<b>Process Parameters</b>
H e a t t r e a t m e n t a t > 6 5 . 5 - 6 8 ° C h e l d f o r 2 1 0 s e c o n d s t h e n C o o l e d t o < 4 ° C A u t o m a t i c d i v e r t i f t h e t e m p e r a t u r e d r o p s b e l o w 6 5 ° C ( l e g a l m i n i m u m 6 4 . 4 ° C )



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Composition / Recipe (with percentage)				
Name	E-number	Percentage	Country of origin	Composed ingredient (Yes / No)
Whole Hen Egg	N/A	100%	EU	No

*As from 1<sup>st</sup> January 2012 all Intensive Egg will ONLY be sourced from enriched cages*

Organoleptic parameters	
Taste	Typical of pasteurised whole egg
Odour	Typical of fresh pasteurised whole egg
Colour	Pale yellow to mid yellow

*It is possible that different flocks of chickens are fed on different variations of feed which may affect the smell/taste of the egg. This is not considered abnormal*

Typical Nutritional value per 100 g / 100 ml	
Energy (KJ)	542
Energy (Kcal)	130
Proteins (g/100g)	12
Fat (g/100g)	8.5
Total:	
Saturated fatty acids:	2.65
Mono-unsaturated fatty acids:	3.77
Poly-unsaturated fatty acids:	1.61
Trans unsaturated:	<0.1
Carbohydrates (g/100g):	1.4
of which sugars:	<0.1
Fibres (g/100g):	<0.5
Sodium (mg/100g)	0.134

*"Nutritional data is a guide based on an analysed random sample of pasteurised egg. We cannot guarantee every batch will have the same nutritional results as the specification. Results may differ depending on the feed given to the chickens. Reasonably we expect a range of results to be a figure which is no more than 20% less or 20% greater than the specification".*



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General	
Suitable for vegetarians	Yes
Suitable for vegans	No
Suitable for "lactose" intolerance	Yes
Kosher	No
Suitable for halal	No
Organic product	No
100% vegetable	No

#### Codification

Batch number on each individual packaging	Yes
Expiry date on each individual packaging	Yes
Batch number format	Product type (02 = intensive) Year (13) Week (36) Day of week (04 - Thur) 02 13 36 04
Label colour	White

#### Packaging

PALLECON	Primary	Secondary
Type	Aseptic liner	Pallecon
Material	Food grade polyethylene	Plastic or metal
Colour	Blue	Grey or White

BAG IN BOX	Primary	Secondary	Tertiary
Type	Aseptic bag	Cardboard box	Pallet
Material	Food grade polyethylene	Cardboard	Wood
Colour	Blue	White printed	Blue

Bucket	Primary	Secondary	Tertiary
Type	Poly bag	Bucket	Pallet
Material	Food grade polyethylene	Food grade polypropylene	Wood
Colour	Blue	White	Blue

Poly bottle	Primary	Secondary	Tertiary
Type	Poly bottle	n/a	Pallet
Material	Food grade polyethylene		Wood
Colour	Clear		Blue



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<b>Consumer unit (CU)</b>	
Pallecon	500 kg / 1000 kg
Bag in Box	10 kg
Lined Bucket	10 kg
Poly bottle	1 litre / 5 litre

#### Transport

How is delivery transported	Via own vehicles
Temperature controlled	Yes
Automatic registration of the temperature during transport?	Yes

#### Shelf life

Shelf life of the product :	Chilled : DOP + 10 days from day of production	Frozen : DOP + 1 year
Temperature storage area :	< 4°C	-18°C or below
Specific precautions during storage :	Store between 0°C and 4°C - chilled Store at -18°C or below - frozen	

#### Microbiology

Parameter (unit)	Typical value	Max	Frequency
Total Viable Count	<1000	10 <sup>5</sup> in 1g	Per batch
Enterobacteriaceae	<10	10 <sup>2</sup> in 1g	Per batch
E Coli	<10	>10	Per batch
Bacillus Cereus	<10	10	Per batch
Salmonella	Absent in 25g	Absent	Per batch
Staph aureus	<10	10	Per batch
Listeria	Absent in 25g	Absent	Monthly

#### Chemical

Parameter (unit)	Typical value

#### Physical

Parameter (unit)	Typical value	Min	Max	Method
pH	7.3 - 7.9	7.3	7.9	Electronic meter
Alpha amylase	4 - 7	4	7	Lovibond
Refractive Solids	23.5 - 25.5	23.5	25.5	Refractometer



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#### Allergens

	Present Y / N	In which ingredient(s)
Celery and products thereof	N	
Cereals containing gluten and products thereof (Wheat, barley, rye, oats)	N	
Crustaceans and products thereof (such as lobster and crab)	N	
Eggs and products thereof	Y	Whole hens egg
Fish and products thereof	N	
Lupin and products thereof	N	
Milk and products thereof	N	
Mollusc (Squid, Mussels, Cockles, Periwinkles, Whelks etc)	N	
Mustard and products thereof	N	
Nuts (Almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios, macadamia nuts)	N	
Peanuts and products thereof	N	
Sesame seeds and products thereof	N	
Soyabeans and products thereof	N	
Sulphur dioxide and Sulphites (preservatives used in some foods and drinks) at levels above 10 mg per kg / litre	N	

#### Genetically Modified Organisms

G M O \* Free

*\* Genetically modified material / material from a genetically modified source is defined as any material, including that containing non-intact protein that has been derived from a genetically modified source (e.g. Soya oil, modified maize starch, lecithin's).*

This product has been produced in accordance with UK and EU legislation

#### AUTHORISATION \*

Specification agreed by	BUMBLE HOLE FOODS LTD	CUSTOMER
Name	Jackie Smith	
Position	Technical Manager	
Signature		
Date	30/07/13	

\* Information provide to the best of my knowledge