





Ingredient Declaration				
Medium Free Range Shell Egg LOOSE. Minimum Weight of each egg 53g				
Reviewed 03/05/2023				
Allergens				
The following allergens have been taken into consideration on the production site				
Egg	Soya	Peanuts		
Milk	Sesame	Tree Nuts		
Cerals containing Gluten	Molluscs	Fish		
Celery / Celeriac	Mustard	Crustaceans		
Sulphites	Lupin			
Allergens mustard and sulphites are handled in a different area on site.				
Allergenic Material	Present?	Form	Comments	
Eggs	Yes	Whole Shell Egg		
Dietary Considerations				
Diet	Suitable?	Diet	Suitable?	
Ovo-lacto vegetarian (<i>no meat</i>)	Yes	Diabetic (<i>no added sugar</i>)	Yes	
Vegan (<i>no animal products</i>)	No	Lactose intolerance	Yes	
For religious food requirements the site is not accredited to Halal but may be suitable. Kosher variants may be available for some product ranges, please contact your account manager for details				
Shelf Life and Coding				
Minimum 21 Days in depot				
Pasteurisation Temperature and Time				
Temperature	N/A			
Time	N/A			
Shelf Life				
Storage Temp	Delivery Temp	Total Life	Min on Delivery	Refrigerate after purchase
<20°C	<20°C	28 Days	Depends on customer requirements	
Coding Explanation				
Best Before 28 days from point of lay. Display Until 21 days from point of lay. Individual eggs coded with BB date (day / month), Lion mark and laying farm number.				
Packaging Matrix				
All packaging comes from BRC/IOP approved suppliers, and where applicable, is certified food safe. Appropriate migration certificates and supplier certificates available upon request.				
Unit Packaging (Food Contact)				
Description	Keys Trays (30 Eggs Loose on Tray) 180 Eggs Total (15 Doz,) 6 Trays per Case			
Material	100% Recycled Paper			
				

Secondary Packaging (Buckets/Boxes/Seals)				
Description	Corrugated cardboard Box			
Material	Cardboard 70% recycled board.100% recyclable			
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Tertiary Packaging (Pallet / Pallecon/Seals)				
Description	Pallet			
Material	Wood			
Dimensions (mm)	1200 x 1000 x 162			
Weight	28 kg			
Pallet Configuration (if applicable)				
Secondaries per Layer	12 boxes			
Layers per Pallet	4			
Secondaries per Pallet	48			
Pallet Height	155cm			
Finished Product Standards				
Nutritional Information per 100g				
Energy (kJ)	547	Fat (g)	9.0	
Energy (kcal)	131	of which saturates	2.5	
Protein (g)	12.6	Fibre (g)	0	
Carbohydrates (g)	Trace	Salt (g)	0.4	
of which sugars (g)	Trace			
of which starch (g)	0.0			
Nutritional data is sourced by calcuation with reference to the Department of Health's Nutrient Analysis of Eggs report (2012) and supplier specifications where applicable.				
Organoleptic Standards				
Metric	Standard	Reject		
Aroma	Evocative of fresh egg	Taint		
Taste	Evocative of fresh egg	Taint		
Shell visual	Legible PEN, Lion, BBE	>20% illegible codes		
Breakout albumen	Haugh Unit	<70		
Breakout yolk	Roche DSM Scale 8 - 12	7 and below; 13 and above		
Microbiological Standards				
Microbiological testing is done periodically at an external testing facility (UKAS accredited.) Note that these standards are at point of production only.				
Test	Frequency	Target	Reject	
Total Viable Count	Samples taken from batches and tested every 12 weeks at a UKAS accredited Laboratory.	N/T		
Enterobacteriaceae		N/T		
Escheriachia Coli		N/T		
Bacillus Cereus		N/T		
Salmonella sp 25g		Absent	Present	
Listeria sp 25g		N/T		
Authorised by: Paulo Da Clara		Position: Technical Manager	Date: 03/05/2023	

