



Ingredient Declaration

Rich Yolk Free Range (Shell egg) catering pack mixed weight minimum 1440g per tray

Reviewed 28.03.2023

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 sulphite are handled in different areas 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

Religious food requirements information: - the site is not accredited to sell Halal or Kosher food.

Shelf Life and Coding

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 if applicable to business. Individual eggs coded with BB date, 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	Blue or Buff Keyes Trays (30 Eggs Loose on Tray), 60 eggs Total (5Doz) 2 trays per case, 180 Eggs Total (15 Doz) 6 Trays per Case or 360 Eggs (30 Doz) 12 Trays per Case.
Material	100% Recycled Paper





Secondary Packaging (Buckets/Boxes/Seals)

Description	Corrugated cardboard Box
Material	Cardboard 70% recycled board.100% recyclable



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	72			
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	of which mono-uns	3.4
Carbohydrates (g)	Trace	of which poly-uns	1.3
of which sugars (g)	Trace	Fibre (g)	0
of which starch (g)	0.0	Salt (g)	0.4

Nutritional data is sourced by calculation with reference to the McCance Widdowson Composition of Foods Integrated Database 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 print
Breakout yolk	Roche DSM Scale >13	13 and below
Breakout albumen	Haugh Unit >70	<70

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
<i>Salmonella</i> spp 25g		Absent	Present
Authorised by: Paulo Da Clara	Position: Technical Manager		Date: 28/03/2023