

EGGTECH (PTY) LTD

Reference No
Description
Version No

Final Product Specification 001
Pasteurised Egg Pulp
015

Approved
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FINAL PRODUCT SPECIFICATION PASTEURIZED WHOLE EGG PULP

SUPPLIER:		Eggtech (Pty) Ltd	
COUNTRY OF ORIGIN:		South Africa	
PRODUCT DESCRIPTION			
Light yellow, thick liquid made up of pasteurized pulped eggs			
INGREDIENTS	Pasteurized Whole Egg Pulp		
	    Packed into a 5L bottle and packaged into a 4 x 5 L box or alternatively a 20L food grade liner with an easy to use pourer spout. Holes in boxes allow for easy freezing and packing. Refer details below on pack size etc.		
ALLERGENS	Hens Eggs		
PROCESSING	Receiving of pulp and whole eggs, egg breaking, pasteurizing, packing, freezing / chilling and distribution of fresh or frozen pulp.		
LEGAL REQUIREMENTS	Act 35 of 1984 – Animal Diseases Act Act 36 of 1947 – Fertilizers, Farm Feeds, Agricultural Remedies & Stock Remedies Act Act 54 of 1972 – Cosmetics, Foodstuff and Disinfectant Act – R962 / R638, R692, R1809, R1543, R215 Act 119 of 1990 – R725 & R440 Act 77 of 1973 – Trade & Metrology Act		
INTENDED USE	For use as a baking and cooking ingredient		
POSSIBLE MISUSE	Not suitable as infant food or for consumption by persons with an egg allergy or sensitivity. Product can deteriorate and cause a consumer safety hazard if cold chain is broken, or if defrosted pulp is not used within 5 days		
ORGANOLEPTIC PROPERTIES	A yellow smooth pulp when in an unfrozen state Odour shall be consistent fresh egg odour. There must be no “off” / sulphur like odour		
PACKAGING, LABELLING, TRANSPORT & DELIVERY			
SHELF LIFE:	10 Days (Fresh), 6 months (Frozen), 5 days after defrosting		
STORAGE INSTRUCTIONS	< -12°C (Frozen), 3°C to 5°C degrees (Fresh)		
DELIVERY INSTRUCTIONS	All delivery vehicles have enclosed loading areas and are washed and sanitised regularly. Inspection takes place prior to loading for signs of Pests and Foreign Matter. Vehicles are chilled prior to loading; product may be delivered in process of cooling before use, or for immediate use		
TEMPERATURE CONTROL	RECEIVING TEMP	< -12°C (Frozen), 3°C to 5°C degrees (Fresh)	
	STORAGE TEMP	< -12°C (Frozen), 3°C to 5°C degrees (Fresh)	
	DELIVERY TEMP	< -12°C (Frozen), 3°C to 5°C degrees (Fresh)	
PACK SIZE / WEIGHT / VOLUME / DESCRIPTION	Approximate minimum of 5L (fresh and frozen) of pulp into a food grade Virgin plastic 5L bottle with a virgin plastic screw top (primary packaging) which is then placed into a 20kg box (secondary packaging) and packed as 4 x 5L Or Secondary Packaging: 20kg Cardboard Carton Outer Dimensions 322x188x345 Primary Packaging 20kg Vinbag 52/50 Midbarr Blue Liner with Pourer Spout.		
PACKAGING INTEGRITY	Packaging material must be free of any other physical/chemical contamination and debris. The packaging should not act as a source of microbiological contamination of the product.		
DATE CODING / TRACEABILITY	Product Code, Year, Day, Month, Batch		
GMO	This product does not contain any ingredients which contain or have been derived from genetically modified material		

Reason for change: Added nutritional value, dietary suitability, physical specifications