

EGGTECH (PTY) LTD

Reference No Final Product Specification 003
Description Pasteurised Albumin
Version No 002

Approved
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Date of issue 10 April 2019

FINAL PRODUCT SPECIFICATION PASTEURIZED ALBUMIN

SUPPLIER:	EGGTECH (Pty) Ltd
COUNTRY OF ORIGIN:	South Africa
PRODUCT DESCRIPTION	
Clear, thick liquid made up of pasteurized egg Albumin	
INGREDIENTS	Pasteurized Egg Albumin
ALLERGENS	Egg Albumin
PROCESSING	Receiving of pulped egg albumin, pasteurizing, packing, freezing / chilling and distribution of fresh or frozen egg albumin.
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. For use as a dietary protein supplement in the gym and body building industry
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	The product is a clear liquid mass that is consistent with the clarity of fresh egg whites A smooth pulp when in an unfrozen state Odour shall be consistent fresh hens 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 Pouter 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

MICROBIOLOGICAL CRITERIA (Act 54 – R692)		CHEMICAL CRITERIA (Act 36 – R1543, R1809, R215)	
Total Plate Count	< 20 000 cfu / g	Aminoglycosides Screening	Negative
Coliforms	< 50 cfu / g	Macrolides Screening	Negative
Pathogenic Salmonella (Salmonella serovar Enteritidis and Salmonella Typhimurium)	Not detected in 25g	Quinolones Screening	Negative
Staph. Aureus	Not detected in 1 g	Tetracyclines & B Lactams Screening	Negative
Yeast & Moulds	< 200 cfu / g	Sulphadimethoxine Screening	< 0.010 mg / kg
pH	8.5 – 9.6	Sulphamethazine Screening	< 0.010 mg / kg
Listeria monocytogenes	ND		

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