

23043 Sunny Queen Whole Egg Cage Frozen
5 x av. 2kg



DESCRIPTION	Whole egg pulp in naturally occurring proportions, made with eggs that have been homogenised, pasteurised and frozen			
INGREDIENT LISTING	Whole Egg			
ALLERGENS	Contains: Egg			
EGG PRODUCTION SYSTEM	Cage			
COUNTRY OF ORIGIN	Product of Australia			
STORAGE & DISTRIBUTION CONDITIONS	Product should be stored and transported at or below -18°C.			
USE BY / BEST BEFORE DATE CODING	DDMMYYYY, Eg: 12/02/2024			
SHELF LIFE - PRIMARY	24 months when stored at or below -18°C from date of manufacture in the original packaging			
SHELF LIFE - SECONDARY	72 hours when stored between 1-5°C in the original packaging			
PACKAGING 23043 (5 x 2kg)	Packaging Parameter	Packaging Level		
		Primary	Secondary	Tertiary
	Barcode	APN: 9349663003432	TUN SQA code: 19349663003439	SSCC number/label (must contain contain SQA generated TUN
	Weight	2kg	10kg nett weight 5 bags/carton	
	Packaging Material	91203 Film Plain 440mm LEP VFFS	91684 Outer QLD Carton Generic 1x10kg	Chep pallet with stretch pallet wrap (91302): 500mm x 23µm
	Dimensions	200 (W) x 320 (L) mm	341(L) x 276(W) x 117(H) (inside dimensions)	
	Pallet Configuration			12 cartons/layer, 8 layers/pallet, 96 cartons/pallet
ID & TRACEABILITY	Printed onto packaging: <ul style="list-style-type: none"> • Product Name • Batch Code MBXXXXXXX • Best Before Date (DD/MM/YYYY).Eg, Best Before 20/02/2024 This information is all ink coded onto the outer plain carton			
ACCREDITATION AND SPECIFIC DIET SUITABILITY	HACCP/GFSI Certified:	Yes		
	Halal Suitable	Yes		
	Halal Certified	Yes		
	Kosher Suitable	Yes		
	Kosher Certified	No		
	Ovo-lacto vegetarian: (eggs & dairy only)	Yes		
	Lacto-vegetarian: (dairy only)	No		
	Ovo vegetarian: (eggs only)	Yes		
Vegan: (no meat, eggs or dairy)	No			
	Gluten Free	Yes		

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GMO	This product does not contain any ingredients which have been produced using gene technology as per FSA NZ Food Standards '1.5.2 Food produced using gene technology'		
MICROBIOLOGICAL CRITERIA	SPC	<100 000 cfu/g	
	E.coli	ND in 1g	
	Salmonella	ND in 125g	
PHYSICAL CRITERIA (as outlined in Visual Specification)	Weight – frozen unpackaged	Minimum 10kg	
	Colour	Yellow to yellow-orange	
	Foreign Objects	Nil	
CHEMICAL CRITERIA	Total Solids: 22.0 - 25.5% pH: 7.0 - 8.0		
LEGAL REQUIREMENTS/ CLAIMS	N/A		
INTENDED USE	This product is intended to be used an ingredient in a wide range of processed and prepared foods		
USAGE INSTRUCTIONS	<p>THAWING INSTRUCTIONS</p> <p>Note: Heat should not be applied to the package to accelerate thawing.</p> <ol style="list-style-type: none"> 1. Remove the plastic inner from the carton and place in a clean, sanitised tub – label with product code and time. 2. Place in a chiller, temperature less than 5°C. Thawing process should take approx 48 hours. It may take longer depending on refrigeration temperatures. 3. Once thawed, the product should be kept refrigerated between 0°C and 5°C and used within 72 hours. Mix well before use. 4. Massage each bag individually to achieve uniform consistency after thawing. <p>COOKING INSTRUCTIONS</p> <p>To be used as an ingredient for further processing.</p>		
NUTRITION INFORMATION PANEL	Servings per package: 20	Serving size: 100g	
	Nutrients	Average Quantity per Serve	Average Quantity per 100g
	Energy	559kJ	559kJ
	Protein	12.2g	12.2g
	Fat –Total	9.9g	9.9g
	Fat – Saturated	3.3g	3.3g
	Carbohydrate - Total	1.3g	1.3g
	Carbohydrate - Sugars	0.3g	0.3g
	Sodium (mg)	136mg	136mg

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OUTER CARTON



QA Sign off:

Name: Samuel Pinn

Date: 13/09/2024

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