

Fresh Eggs Data Sheet

LOOSE EGGS

DARKER COLOUR weight M cl.A

Export box 180 eggs



Product	Item code	Cod. EAN cassa
Medium fresh eggs	0-0753	8010053207532

DESCRIZIONE	
Content	Hen eggs weight M, class A
Farming method	Enriched cages*
*Note: In the event that eggs from enriched cages are unavailable, eggs from barn farming will be used. The type of farming and the complete traceability of the raw material are ensured by the code printed on the eggshell and the information provided on the case label.	

PRIMARY PACKAGING	
Primary Packaging	30-eggs trays

SECONDARY PACKAGING	
Box type	Cardboard box
Content	6 30-eggs trays
Box dimensions	315x315xh347 mm
Box average gross wt	About 11,10 kg

PALLET DATA	
Pallet type	Epal 80x120 cm

Boxes per layer	12
N° layers	5
Boxes per pallet	60
Pallet height	188,5 cm
Pallet average gross wt	About 680,0 kg

STORAGE AND SHELF LIFE	
Storage	Keep refrigerated after purchase.
Date of minimum durability	28 days from the date of laying (Annex of Reg. EU 2258/2022, par.4)
Remaining shelf life upon delivery	21 days from the date of laying

PACKAGING MATERIALS	
Primary Packaging	Molded fibre trays PAP22 → PAPER
Secondary packaging	Cardboard box PAP20 → PAPER

GENERAL INFORMATION	
PACKING CENTRES	(U) IT026041 Via Trento 64, 31014 Colle Umberto (TV) (Z) IT039018 Via Angiolina 10, 48020 S. Agata sul Santerno (RA) (R) IT058158 Via delle Grotte 2, 00072 Ariccia (RM)
LAW REFERENCES	Reg. UE 1308/2013 - EU Reg. 2465/2023 - Reg. UE 2466/2023 – Reg. CE 852/2004 -Reg. CE 853/2004 – Reg. CE 2017/625 – Reg. CE 178/2002– D.lgs 116/2020 e s.m.i.
DICITURE	On shell Producer's code – Date of minimum durability optional (dd/mm)
	On secondary packaging Label with description of the product, Lot and DmD
HENS FEED	Feed free from protein meals of animal origin.
ANIMAL WELFARE	The farms are operated in compliance with Legislative Decree 267/2003
ORIGIN	Farms located in Italy
ALLERGENS	Eggs and products thereof

Nutrition declaration according to CREA (Council for Agricultural Research and Economics)	Average values per 100 g (equivalent to the contents of approximately 2 eggs without shell)	RI per 100 g** (Reference intake of an average adult: 8400 kJ/2000 kcal)
ENERGY	128 kcal / 535 kJ	6,4%
FAT	8,7 g	12,4%
Of which:-Saturates	4,0 g	20%
CARBOHYDRATE	<0,5 g	0,0%
of which:-Sugars	<0,5 g	0,0%
PROTEIN	12 g	24%
SALT	0,34 g	5,6%

QUALITY CHARACTERISTICS		
Chemical characteristics	Values	Methods
<i>Synthetic drugs and inhibitory substances</i>	Absent	Inhibitory 5 strains DM10/03/97
<i>Yolk colour</i>	12-15	Colour fan of the Roche scale
Physical characteristics	Values	Methods
<i>Tolerances for quality defects</i>	7% of eggs with quality defects	EU Reg. 2465/2023 (Art. 18)
<i>Tolerances for weight</i>	10% of eggs from adjacent weight categories to the one indicated on the packaging, but no more than 5% from the immediately lower category	EU Reg. 2465/2023 (Art. 19)
<i>Shell and cuticle</i>	Normal shape, clean, intact	EU Reg. 2465/2023
<i>Air cell</i>	Height not exceeding 6 mm, immobile (4 mm for extra fresh eggs)	EU Reg. 2465/2023
<i>Egg white</i>	Clear, translucent, jelly-like consistency, free from foreign bodies of any kind	EU Reg. 2465/2023
<i>Yolk</i>	Visible during candling only as a shadow, without apparent outline	EU Reg. 2465/2023
<i>Germ</i>	Imperceptible development	EU Reg. 2465/2023
Organoleptic characteristics	Values	Methods
<i>Foreign matter</i>	Not permissible	EU Reg. 2465/2023
<i>Unintended foreign smell</i>	Not permissible	EU Reg. 2465/2023
Microbiological characteristics	Values	Methods
<i>Salmonella</i>	Not detected in 25 g	ISO Method 6579:2002

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