



EGGS MIMOSA





Your use

Eggs Mimosa meets the requirements of restaurant and catering professionals (cafeterias, commercial catering and food services, central kitchens, salad-makers...)

Our product

Our Eggs Mimosa are made with hard-boiled eggs produced and inspected by la Ferme du Pré. They are diced, prepared and heat-treated. They provide professionals with: time and energy savings, convenience and quality.

Benefits of Servis'Œuf

- Eggs of French origin from producers who adhere to the health and hygiene charter
- Disposable packaging adhering to food and hygiene rules
- Data tracking
- Removable tag for customer service follow up
- Automatic weekly inspection in a laboratory of end products made from the eggs
- Respect for the EU hygiene package's bacteriological regulations





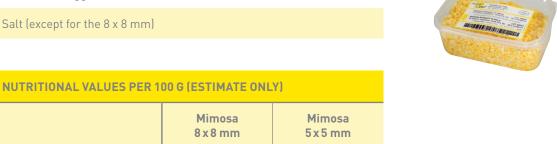


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COMPOSITION

Hard-boiled eggs

Salt (except for the 8 x 8 mm)



NOTRITIONAL VALUES PER 100 G (ESTIMATE ONLY)			
	Mimosa 8 x 8 mm	Mimosa 5 x 5 mm	
Energy (Kjoules)	134	134	
Energy (Kcal)	557	557	
Fat (g) of which saturated fats (g)	8.62 2.85	8.62 2.85	
Carbohydrate (g) of which sugars (g)	0.52 0.52	0.52 0.52	
Protein (g)	13.5	13.5	
Sodium (g)	0.12	0.26	
Equivalent as salt (g)	0.3	0.64	

PACKAGING	NET WEIGHT	DLC
Container	600 g	35 days (0 to 4°C)
Bucket	7.5 kg	35 days (0 to 4°C)

Use by after opening: 48 hours

PACKING		
Container of 600 g	Bucket of 7.5 kg	
Box of 4 containers:	HT: 25 cm	
37 x 25 x 8.3 cm	Diam.: 27 cm	
Pallet:	Pallet:	
120 x 80 x 100 cm	120 x 80 x 120 cm	
Qty/pallet:	Pallet:	
90 boxes (9 x 10 levels)	52 buckets (13 x 4 levels)	
Net weight/pallet:	Net weight/pallet:	
216 kg	390 kg	





Bucket of 7.5 kg (diced de 5x5 mm ou 8x8 mm)

Container of 600 g



