



FRESH OR HARD-BOILED QUAIL EGGS



Your use

Our hard-boiled quail eggs meet the requirements of caterers and restaurant professionals for specific preparations.

Our product

Hard-boiled quail eggs are conserved in brine, keeping their natural flavour. They are ideal for prepared buffets. Fresh quail eggs are best for raclette dishes and refined cooking.

Benefits of Servis'egg

Fresh quail eggs

- To be kept in cool area out of direct light

Hard-boiled quail eggs

- Nice appearance, shape without defect
- Disposable package meeting the food and hygiene rules
- Data tracking
- Removable tag for customer service follow-up
- Weekly inspection in a laboratory of end products made from the eggs
- Applied the EU hygiene package's bacteriological regulations



NUTRITIONAL VALUES PER 100 G (estimate only)

Energy (Kjoules)	728
Energy (Kcal)	176
Fat (g) of which saturated fats (g)	13 4.6
Carbohydrate (g) of which sugars (g)	0.9 0.2
Protein (g)	13.2
Sodium (g)	0.14
Equivalent as salt (g)	0.35



Box of 18 fresh eggs

Fresh quail eggs

PACKING	SIZE	USE BY	NET WEIGHT
Carton of 18	10 / 15 g	60 days	180 g

PACKING

Display unit of 6 boxes of 18	24 x 20 x 14.5 cm
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Display unit of 6 boxes
of fresh eggs

Hard-boiled quail eggs

PACKAGING	SIZE	USE BY	NET WEIGHT
Bucket of 100	10 / 15 g	28 days (0 - 4° C)	1 000 g

To be used quickly after opening

PACKING

Bucket of 100 hard-boiled quail eggs	Diam. 17 cm - HT 15 cm
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Bucket of 100 hard-boiled
quail eggs