



LIQUID EGGS



Your use

Liquid eggs meet the needs of commercial restaurant and catering professionals (commercial and catering and food services, central kitchens, food laboratories, bakery-confectioners as well as food-processing industrials (pasta, ready-made meals, pastry...).

Our product

Servis'Oeuf's Liquid eggs are sourced from egg producers under the banner of la Ferme du Pré. The eggs are selected in order to meet the particular requirements of each product. They provide professionals with: time-savings, easy access, bacteriological quality and functional. Through its pasteurisation process and aseptic packaging, la Ferme du Pré can guarantee the long-shelf life of its product (Use-by date: 42 days).

Benefits of Servis'Oeuf

- Eggs of French origin from producers who adhere to the health and hygiene charter
- Egg yolk colour between 9 and 12 (DSM scale)
- Eggs cracked, pasteurised and chilled
- Aseptic packaging
- 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
- Designation "Fresh eggs" for yolk and egg white with use-by date that corresponds to the first 18 days of the general use-by date



	WHOLE EGG	YOLK	EGG WHITE
Equivalent to eggs in shells Size 53/63g	1 kg = 21	1 kg = 59	1 kg = 33
Composition	100 %	100 %	100 %
NUTRITIONAL VALUES PER 100 G (estimate only)			
Energy (kJoules)	602	1430	194
Energy (kcal)	145	345	46
Fat (g)	10.3	31	<0.5
of which saturated fats (g)	2.7	8.5	<0.5
Carbohydrate (g)	0.7	0.5	0.7
of which sugars (g)	0.7	0.5	0.7
Protein (g)	12.3	16	10.3
Sodium (g)	0.13	0.03	0.16
Equivalent as salt (g)	0.32	0.09	0.39



1 kg Tetra Brik®



Pack of 8 x 1 kg



5 kg Bag-in-Box®



10 kg Bag-in-Box®

	TYPE	STANDARD	BARN EGG	FREE RANGE	ORGANIC	USE BY
Tetra Brik® 1 kg	Whole	X	X	X	X	42 days
	Egg white	X	X	X		
	Yolk	X	X	X		
Bag-in-Box® 5 kg	Whole	X	X	X	X	42 days
	Egg white	X	X	X		
	Yolk	X	X	X		
Bag-in-Box® 10 kg	Whole	X				42 days
	Egg white					
	Yolk					
20 pouches of 20 kg	Whole	X	X	X	X	42 days
	Egg white	X	X	X		
	Yolk	X	X	X		

To be used quickly after opening - (0 - 4 °C)

PACKING			
Tetra Brik 1kg® (Pack 8 x 1 kg)	Bag-in-Box® 5 kg	Bag-in-Box® 10 kg	Pouche 20 kg Pallet
Pack of 8 Tetra Brik® 30 x 15 x 21 cm	15,5 x 15,5 x 25 cm	23,5 x 22,5 x 26 cm	Box of 5 pouches 79,5 x 60 x 30 cm
Pallet : 120 x 80 x 125 cm	Pallet : 120 x 80 x 115 cm	Pallet : 120 x 80 x 120 cm	Pallet of 8 box : 120 x 80 x 133 cm
Qty / pallet : 100 (20 x 5 levels)	Qty / pallet : 140 (35 x 4 levels)	Qty / pallet : 60 (15 x 4 levels)	8 box x 5 pouches 40 pouches/pallet
Net weight pallet : 800 kg	Net weight pallet : 700 kg	Net weight pallet : 600 kg	Net weight pallet : 800 kg



Pallet of 800 kg
(40 pouches of 20 kg)

