



## POACHED EGGS



### Your use

Poached eggs meet the needs of institutional caterings services, central kitchens, luxury caterers, salad and sandwich makers.

### Our product

Poached eggs are sourced from inspected producers. They provide professionals with: time and energy savings, convenience and quality. A product adapted to assembly cooking, its use is ideal for entrees, mixed salads, aspic dishes and cooked hot dishes.

### Benefits of Servis'Œuf

- Eggs of French origin from producers who adhere to the health and hygiene charter
- Eggs collected 6 days a week
- Extra fresh in quality
- Coagulated egg white, yolk liquid to creamy
- Disposable packaging in accordance with food hygiene rules
- Each egg has an identifying marking
- 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



## NUTRITIONAL VALUES PER 100 G (estimate only)

Energy (Kjoules)	575
Energy (Kcal)	138
Fat (g) of which saturated fats (g)	9.5 3.0
Carbohydrate (g) of which sugars (g)	0.7 0.4
Protein (g)	12.5
Sodium (g)	0.08
Equivalent as salt (g)	0.20



Moulded poached eggs  
Pouch of 8 eggs



Box of  
48 eggs  
(6 pouches x 8)

PACKAGING	SIZE*	NET WEIGHT	STANDARD	FREE-RANGE	USE BY
Moulded poached Box of 48	Small	1.920 kg	X	X	42 days (0 to 4°C)

\* Small: 43 / 53 g - Large: 63 / 73 g

PACKING
Box of 48 moulded poached eggs
29 x 21 x 10 cm
Pallet: 120 x 80 x 120 cm
Qty/pallet: 150 (15 x 10 levels)
No. eggs/pallet: 7 200 (48 x 150)
Net weight: 288 kg