



# PLOMBIERE

## PASTEURIZED SUGARED LIQUID EGG YOLK

### PRODUCT DESCRIPTION



Le meilleur de l'Oeuf



**Ingredients:** 50 % of egg yolk and 50 % of sugar.

**Application:** This product is recommended for ice-cream, biscuits, custard, confectioner's custard, etc.

Analysis	Appearance	Method	Value
<b>Physicals</b>	Colour	Visual	Yellow to orange
	Appearance	Visual	Viscous liquid
<b>Chemicals</b>	pH	PH-meter	6.3 +/- 0.3
	Total solid count (%)	Desiccation at 103°C (5h min)	72 +/- 3
	Aw		0.85 +/- 0.02
<b>Bacteriological</b> (1) microbiological criteria, (2) security criteria - according to the European law n° 2073/2005 (concerning the microbiological criteria applicable to foodstuffs)	Mesophilic aerobic micro organisms / g	NF EN ISO 4833	≤ 5 000 (Tolerance ≤10 000)
	Enterobacteria (1) /g	V 08-054	≤ 10
	Salmonella (2) /25g	BIO 12/16-09/05 BIO 12/23-05/07	absence
	Yeast /g	NF ISO 7954	≤100
	Moulds /g		≤100
<b>Food-Value</b> (calculated based on bibliographical data) - for 100g of product	Energy (Kcal/KJ)		356.5 / 1490.2
	Fat (%)		13.8
	Saturates		4.58
	Protein (%)		7.5
	Carbohydrates (%)		50.3
	Sugar		50.3
	Salt (%)	Sodium x 2,5	0.09

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### REGULATION AND RECOMMENDATION

- Egg product treated by heat treatment
- Obtained from hen shell eggs originated from (especially France, Spain and Italia)
- Conform to the communitary decree n° 178/2002 (food stuffs security), 852/2004, 853/2004 (food stuffs hygiene), 598/2008 et 589/2008 (sales of eggs)
- Allergen product
- Without ionized treatment and not submitted to GMO labelling according to regulation n° 1829/2003 and recommendation of 19/07/07 (EFSA)
- Conform to the current European regulation concerning pesticide, dioxin, dioxin like PCB, growth inhibitor
- Suitable for vegetarian and Halal Food

### CONSERVATION AND PACKAGING CONDITIONS

Keep at room temperature. (between 5 and 25°C)

After opening, preserve between 0 and +4°C during 24 to 48 hours max.

Conditioned under protective atmosphere.

Packaging	Net Qty / unit	Net Qty / pack	Net Weight / pallet	Shelf life	DLUO at reception	Code Article
<b>DOYPACK</b> Aluminium pocket Cardboard	1 kg	10 x 1 kg	840 kg	1 year	6 months	JF25210
<b>BAG IN BOX</b> Plastic bag Cardboard	5 kg	5 kg	875 kg	1 year	6 months	JF25213
	20 kg	20 kg	900 kg	1 year	6 months	JF25216

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