



FROZEN

All Balticovo egg products have been pasteurized to provide lasting freshness, but frozen egg products will be the right choice when shelf life is priority.

Shock freezing occurs at -35 °C. The shock-freezing method is used to make ice crystals in the frozen product as small as possible. In this way, the melting ice crystals will not damage the cell membranes of the product and will preserve the functional properties that existed before freezing.

High quality egg products

The product must be thawed at temperature of +18...+20 °C for a defrosting time of 10 h, after thawing, stored at a temperature of 0...+4 °C, must be used within 24 h. After thawing, freezing is no longer recommended.

Recyclable packaging, made of renewable materials.



Whole egg (pasteurized)



20
eggs

High
protein

Egg white (pasteurized)



30 egg
whites

Fat
free

High
protein

Egg yolk (pasteurized)



50 egg
yolks

Easy
to use

Source
of protein

Scrambled egg (pasteurized)



Ready
to cook

18
eggs

Dairy
free

High
protein

Logistics (EPAL)

Box per pallet
(pcs)

Secondary units per
pallet layer (pcs)

Layer per
pallet (pcs)

Packages per
pallet (pcs)

Pallet height
(cm)

Weight pallet
gross (kg)

100

25

4

600

111

635

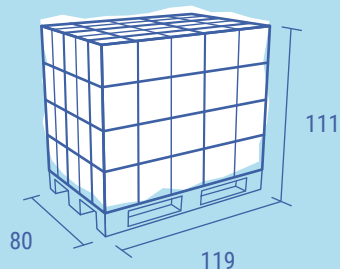
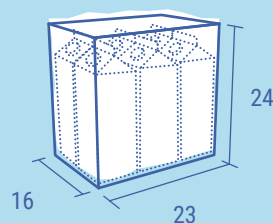
Unit dimensions (cm)



Primary packages

Secondary unit

Pallet overview



Product Information

Unit

Packaging

Units in box

Gross weight per
secondary packaging

1kg

Tetra Rex Bio-based

6 kg = 6 packs*1 kg

6,1 kg

Content

Shelf life and storage

Allergens



Whole egg (pasteurized)

Pasteurised whole hen **egg** mass
(100%)

Storage: frozen -18 °C,
Shelf life frozen: 24 months

Eggs

Storage after defrosting: 0..+4 °C,
Shelf life after defrosting: 24 hours



Egg white (pasteurized)

Pasteurized hen **egg** white
(100%)

Storage: frozen -18 °C,
Shelf life frozen: 24 months

Eggs

Storage after defrosting: 0..+4 °C,
Shelf life after defrosting: 24 hours



Egg yolk (pasteurized)

Pasteurized whole hen **egg** yolks
(100%)

Storage: frozen -18 °C,
Shelf life frozen: 24 months

Eggs

Storage after defrosting: 0..+4 °C,
Shelf life after defrosting: 24 hours



Scrambled egg (pasteurized)

Pasteurised and chilled hen whole
egg (94%), water, salt, natural
flavourings, spice extracts
(pepper, nutmeg, marjoram, basil),
stabiliser: xanthan gum, acidity
regulator: citric acid

Storage: frozen -18 °C,
Shelf life frozen: 24 months

Eggs

Storage after defrosting: 0..+4 °C,
Shelf life after defrosting: 24 hours

Nutrition facts (100 g product contain)

Energy

Fat

Of which
saturates

Carbo-
hydrates

Of which
sugars

Protein

Salt

Whole egg
(pasteurized)

571 kJ
/ 137 kcal

10,2 g

2,7 g

0,4 g

0,4 g

11 g

0,3 g

Egg white
(pasteurized)

165 kJ
/ 39 kcal

0 g

0 g

0,7 g

0,7 g

9 g

0,35 g

Egg yolk
(pasteurized)

1291 kJ
/ 312 kcal

28 g

7,5 g

0,5 g

0,5 g

14,5 g

0,13 g

Scrambled egg
(pasteurized)

487 kJ
/ 117 kcal

8,1 g

2,6 g

0,7 g

0,5 g

10,0 g

0,98 g

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