

PRODUCT SPECIFICATION

Product name: Egg liqueur classic

Article number: 10702

Name of the food: Egg liqueur

Customs tariff number: 22087090

Country of origin: Germany

Field of application: For pure consumption, for preparing fine confectionery, whipped cream,

creams, desserts, ice cream, fillings for chocolates and pastries and as a

dessert sauce for ice cream and fruit.

Product description:

Appearance:viscous, yellow liquidOdor:typically egg-like, alcoholic

Taste: typically egg-like, strongly alcoholic

Recommended dosage: usable pure

Ethanol content (calculated): 20 vol%

Labeling recommendation for prepacked foods:

EGG liqueur (contains EGG, CREAM).

Labeling recommendation for non-prepacked foods:

Contains EGG, CREAM.

Physico-chemical parameters:

Parameter	Value	Specification
Density (20°C; refractometric)	g/cm ³	1.080 +/- 0.005

Microbiological parameters:

	Reference value
Aerobic mesophilic plate count (cfu/g)	<104
Yeasts (cfu/g)	<102
Molds (cfu/g)	<102

Version 10 / PR 14/12/2023 Article no. 10702 Page 1 of 3



für das Bäcker- & Konditorenhandwerk und die handwerkliche Speiseeiszubereitung

Nutritional information per 100 g (calculated):

Energy:	1186 kJ / 284 kcal
Fat:	7.1 g
of which saturates:	3.1 g
Carbohydrate:	25 g
of which sugars:	24 g
Fiber:	< 0.5 g
Protein:	2.4 g
Salt:	0.08 g

Allergens according to Regulation (EU) 1169/2011:

Allergen	yes	no
Cereals containing gluten and products thereof		Χ
Wheat		Χ
Rye		X
Barley		Χ
Oats		Χ
Spelt		Χ
Khorasan wheat		Χ
Crustaceans and products thereof		Χ
Eggs and products thereof	X	
Fish and products thereof		Χ
Peanuts and products thereof		Χ
Soybeans and products thereof		Χ
Milk and products thereof (including lactose)	X	
Nuts and products thereof		Χ
Almonds (Amygdalus communis L.)		Χ
Hazelnuts (Corylus avellana)		Χ
Walnuts (Juglans regia)		Χ
Cashews (Anacardium occidentale)		Χ
Pecan nuts (Carya illinoiesis (Wangenh.) K. Koch)		X
Brazil nuts (Bertholletia excelsa)		X
Pistachio nuts (Pistacia vera)		Χ
Macadamia or Queensland nuts (Macadamia ternifolia)		Χ
Celery and products thereof		Χ
Mustard and products thereof		Χ
Sesame seeds and products thereof		Χ
Sulphur dioxide and sulphites (> 10 mg/kg or 10 mg/l SO ₂)		Χ
Lupin and products thereof		Χ
Molluscs and products thereof		Χ

Information on GMO according to Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003:

The product does not contain genetically modified organisms (GMO) as defined in Regulation (EC) 1829/2003 in conjunction with Regulation (EC) 1830/2003, does not consist of GMO, has not been produced from GMO and does not contain ingredients produced from GMO.

This excludes adventitious or technically unavoidable contamination with GMO up to a threshold of 0.9%, based on the individual ingredient.

Version 10 / PR 14/12/2023 Article no. 10702 Page 2 of 3



für das Bäcker- & Konditorenhandwerk und die handwerkliche Speiseeiszubereitung

Information on nanotechnology and ionizing radiation:

This product and its raw materials neither have been irradiated nor manufactured using nanotechnology.

Information about specific diets:

	Suitable	Certificate available
kosher	no	no
halal	no	no
vegetarian	yes	
vegan	no	

Declaration of conformity for packaging materials:

We hereby confirm that all primary packaging materials used are intended to come into contact with food and - if applicable to the respective packaging material - comply with the following legal and normative bases:

- Regulation (EC) 1935/2004
- Regulation (EC) 2023/2006
- Regulation (EU) 10/2011
- Regulation (EC) 1907/2006
- Directive 94/62/EC
- Directive 85/572/EEC
- German Lebensmittel- und Futtermittelgesetzbuch (LFGB)
- DIN EN 602:2004

Minimum shelf life: 12 months

Storage conditions: Cool (8-22 °C), dark, dry, in original sealed containers.

Once opened, store in a cool place (2-8 °C) and consume as soon as possible.

Packaging:

10702-54-01 0.25 I glass bottle; 20 bottles per cardboard box

10702-02-01 0.5 I glass bottle; 6 bottles per cardboard box;

18 cardboard boxes per layer; 4 layers per palette; 72 cardboard boxes per palette

10702-05-01 5 kg plastic jerry can;

32 jerry cans per layer; 3 layers per palette; 96 jerry cans per palette

10702-10-01 10 I plastic jerry can;

20 jerry cans per layer; 2 layers per palette; 40 jerry cans per palette

10702-44-01 Standard inliner in foldable IBC / Bag in Box system 500 I

This document was created electronically and is valid without signature. With the creation of this specification, all previous versions lose their validity. The specification is valid from the date of printing until revoked, it is not subject to an automatic amendment service.

The information presented here is based on our current and best knowledge and has been determined with all due care. However, this should not be regarded as a warranty claim and, furthermore, does not release the purchaser from his duty of care to carry out his own quality and suitability tests for the intended use in accordance with applicable law.

Deviations may occur in individual cases due to technical production reasons, due to different provenances and due to the fluctuation margins customary with natural raw materials. Against this background and due to possible changes in the law, no guarantee can be given for the correctness of the information. Improper transport and/or improper storage may result in quality changes that are beyond our control.

In the case of the specified regulations, reference is made to the applicable law in the currently valid version.

Version 10 / PR 14/12/2023 Article no. 10702 Page 3 of 3