

20009 Sunny Queen Albumen Cage Frozen

5 x 2kg



DESCRIPTION	Frozen Pasteurised Albumen. This product consists of fresh egg liquid albumen pasteurised and then frozen. Clear Yellow colour. Characteristic of fresh albumen flavour and odour once thawed.			
INGREDIENT LISTING	Egg White (Albumen)			
ALLERGENS	Contains: Egg			
EGG PRODUCTION SYSTEM	Cage			
COUNTRY OF ORIGIN	Product of Australia			
STORAGE & DISTRIBUTION CONDITIONS	Product should be stored and transported at or below -18°C.			
USE BY / BEST BEFORE DATE CODING	DD/MM/YYYY, Eg: 16/10/2025			
SHELF LIFE - PRIMARY	24 months when stored at or below -18°C from date of manufacture in the original packaging.			
SHELF LIFE - SECONDARY	Once thawed, the product should be kept refrigerated between 0°C and 5°C and used within 72 hours.			
PACKAGING AX 20009 (5x2kg)	Packaging Parameter	Packaging Level		
		Primary	Secondary	Tertiary
	Barcode	APN: 9310625013707	TUN SQA code: 19310625013704	SSCC number/label (must contain contain SQA generated TUN
	Weight	Unit: 2kg 5 units / carton	10.0kg nett weight	
	Packaging Material	91202 Vertical form fill seal film	91685 Generic carton plain non-printed; product details ink coded to carton	Chep pallet with stretch pallet wrap (91302): 500mm X 23µm
	Dimensions	325mm x 190mm x 35mm	598mm x 258mm x 100mm	
	Pallet Configuration			8 cartons/layer, 11 layers/pallet, 88 cartons/pallet
ID & TRACEABILITY	OUTER CARTON <ul style="list-style-type: none">Product nameBest before date: DD/MM/YYYYLot/Batch Code(Manufacturing Batch Number) MBXXXXXXXX This information is ink coded onto the plain carton.			
ACCREDITATION AND SPECIFIC DIET SUITABILITY	Halal Suitable: Yes/No			Yes
	Halal Certified: Yes/No			Yes
	Kosher Suitable: Yes/No			Yes
	Kosher Certified: Yes/No			Yes
	HACCP Certified:			Yes
	Ovo-lacto vegetarian: (eggs & dairy only)			Yes
	Lacto-vegetarian: (dairy only)			No
	Ovo vegetarian: (eggs only)			Yes
	Vegan: (no meat, eggs or dairy)			No
	Gluten Free:			Yes
GMO	This product does not contain any ingredients which have been produced using gene technology as per FSANZ Food Standards ‘1.5.2 Food produced using			

Document number:	QA-PP-SP-20009	Date created:	03 December 2014	Authorised by:	R&D	
Version number	01	Version date:	15 May 2026	Est. No.:	CP-1188	PP-5807

20009 Sunny Queen Albumen Cage Frozen

5 x 2kg



	gene technology'		
MICROBIOLOGICAL CRITERIA	SPC	<100 000 cfu/g	
	E.coli	ND in 1g	
	Salmonella	ND in 125g	
PHYSICAL CRITERIA	Weight	Minimum 2kg	
	Colour	Clear Yellow colour	
CHEMICAL CRITERIA	Total Solids: 10.0 - 15.0%	pH: 8.5 – 9.5	
LEGAL REQUIREMENTS/ CLAIMS	Nil		
INTENDED USE	This product is intended to be used as an ingredient in a wide range of processed and prepared foods.		
USAGE INSTRUCTIONS	THAWING INSTRUCTIONS Note: Heat should not be applied to the package to accelerate thawing. 1. Remove the plastic inner from the carton and place in a clean, sanitised tub – label with product code and time. 2. Place in a chiller, temperature less than 5°C. Thawing process should take approx 48 hours. It may take longer depending on refrigeration temperatures. 3. Once thawed, the product should be kept refrigerated between 0°C and 5°C and used within 72 hours. Mix well before use. 4. Massage each bag individually to achieve uniform consistency after thawing.		
	COOKING INSTRUCTIONS To be used as an ingredient for further processing.		
NUTRITION INFORMATION PANEL	Servings per package:100	Serving size: 100g	
		Average Quantity per Serve	Average Quantity per 100g
	Energy	196kJ (47Cal)	196kJ (47Cal)
	Protein	11.2g	11.2g
	Gluten	Nil Detected	Nil Detected
	Fat –Total	0.0g	0.0g
	-Saturated	0.0g	0.0g
	-Trans	0.0g	0.0g
	-Polyunsaturated	0.0g	0.0g
	-Monounsaturated	0.0g	0.0g
	Cholesterol	0mg	0mg
	Carbohydrate	0.4g	0.4g
	- Sugars	0.4g	0.4g
	Sodium	175mg	175mg

OUTER CARTON

Document number:	QA-PP-SP-20009	Date created:	03 December 2014	Authorised by:	R&D
Version number	01	Version date:	15 May 2026	Est. No.:	CP-1188 PP-5807

20009 Sunny Queen Albumen Cage Frozen
5 x 2kg



Document number:	QA-PP-SP-20009	Date created:	03 December 2014	Authorised by:	R&D	
Version number	01	Version date:	15 May 2026	Est. No.:	CP-1188	PP-5807