



EIFIX RANGE

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**So easy,
so safe.**



www.eipro.eu



EIFIX WHOLE EGG, EGG YOLK, EGG WHITE

Better quality – safety assured.



As naturally as possible – that's the principle according to which we produce our liquid egg products with their superb quality, which is why we don't use preservatives. To make eggs guaranteed safe to eat, all Eifix whole egg, Eifix egg yolk and Eifix egg white products are packed in aseptic packaging and available in practical Tetra Brik packs. Thanks to the screw cap, the product can be stored hygienically once it's been opened. This makes our liquid egg products simple to use and helps make demanding everyday situations so much easier.

YOUR ADVANTAGES AT A GLANCE

- whole egg, egg yolk and egg white in liquid and frozen form, aseptic, safe packaging
- Tetra Brik pack with practical resealable screw cap
- no preservatives or flavour enhancers
- easy to use
- available in a range of sizes
- long shelf life – makes it easy to keep stocks on hand



Further information and delicious recipes:
liquid-egg.eipro.eu



EIFIX CONFECTIONERS' EGG WHITES

Excellent stability. Perfect for beating.



Practical tests in professional environments have shown that Eifix confectioners' egg whites last much longer without drying out than beaten egg whites from conventional shell eggs or egg white powder. This results in long-lasting, voluminous beaten egg whites with a stable, stiff consistency, making the product perfect for unlimited uses in all stages of the food production process.

YOUR ADVANTAGES AT A GLANCE

- perfect for beating
- more stable consistency
- useable for longer periods
- improved stability
- practical screw cap



Further information and delicious recipes:
confectioners-egg-whites.eipro.eu



Always the right choice.



NUTRITIONAL VALUES (Average nutritional value per 100 g)

Article description	Energy	Fat	of which saturated fats	Carbohydrates	of which sugar	Protein	Salt
Eifix whole egg	577 kJ/139 kcal	9,7g	3,2g	1,2g	< 0,5g	12g	0,35g
Eifix egg yolk	1155 kJ/279 kcal	25g	8,5g	0,9g	< 0,5g	14g	0,17g
Eifix egg white	196 kJ/46 kcal	< 0,5g	0,2g	1,0g	< 0,5g	9,5g	0,36g
Eifix confectioners' egg whites	196 kJ/46 kcal	< 0,5g	0,1g	1,7g	< 0,5g	9,2g	0,41g

TECHNICAL DATA (Excerpt from our product range. Additional articles available on request.)

Article description	Packaging type	Content	Units/ Sales unit	Sales units/ Layer	Sales units/ Pallet	Best before date
Eifix whole egg, liquid	Tetra Brik pack	1kg	12	12	60	49 days
Eifix whole egg, liquid	bag-in-box	10 kg	-	24	72	38 days
Eifix baker's egg, liquid	bag-in-box	10 kg	-	24	72	30 days
❄ Eifix whole egg, frozen	Tetra Brik pack	1kg	12	12	60	18 months
❄ Eifix whole egg, frozen	bag-in-box	10 kg	-	12	72	18 months
Eifix egg white, liquid	Tetra Brik pack	1kg	12	12	60	49 days
Eifix egg white, liquid	bag-in-box	10 kg	-	24	72	38 days
❄ Eifix egg white, frozen	Tetra Brik pack	1kg	12	12	60	18 months
❄ Eifix egg white, frozen	bag-in-box	10 kg	-	24	72	18 months
Eifix confectioners' egg whites, liquid	Tetra Brik pack	1kg	12	12	60	49 days
Eifix confectioners' egg whites, liquid	bag-in-box	10 kg	-	24	72	49 days
Eifix egg yolk, liquid	Tetra Brik pack	1kg	12	12	60	49 days
Eifix egg yolk, liquid	bag-in-box	10 kg	-	24	72	33 days
❄ Eifix egg yolk, frozen	Tetra Brik pack	1kg	12	12	60	12 months
❄ Eifix egg yolk, frozen	bag-in-box	10 kg	-	24	72	12 months

We only use eggs from selected, animal-friendly production systems, especially our organic products. It's our customer's choice.

Liquid egg products must be cooled between 0 °C and + 4 °C at all times. Frozen products must be stored below at least -18 °C at all times. Do not refreeze after defrosting; use immediately.