



PASTEURISED EGGS



PEGGYS RANGE

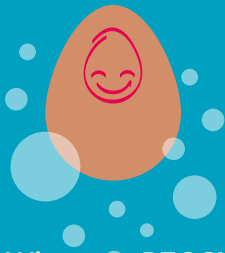
Thanks to PEGGYS, eggs gain completely new perspectives in the kitchen. Not only is this good for the chefs, it is also good for their guests:

- soft-boiled eggs, fried eggs with soft yolk or delicious desserts such as tiramisu can once again be offered without any concerns
- highest level of safety and risk-free use
- uncomplicated storage
- simple handling
- more efficient kitchen management
- natural and safe
- longer shelf life than unpasteurised eggs
- new target groups: PEGGYS are suited for young and old, for everyone who loves eggs



peggys.eipro.eu

PEGGYS – EGGS WITH NEW PERSPECTIVES.

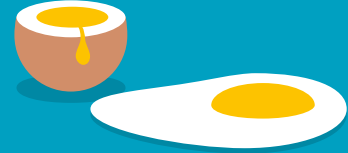


What are PEGGYS?

PEGGYS are pasteurised German barn eggs. Our eggs are carefully treated in the shell with a unique procedure. Thanks to this procedure, the risk of the transmission of pathogenic bacteria such as, e.g. salmonellae is averted. The eggs are hygienic, food safe and retain their naturalness. We have labelled PEGGYS with our seal, thus they are distinctive and easy to identify.

What can PEGGYS do?

With PEGGYS, finally, eggs can once again be offered without any limitation. Especially soft-boiled eggs and fried eggs with soft yolks. PEGGYS are suited for everyone who loves eating eggs. They are natural and safe at the same time. They allow uncomplicated handling in the kitchen, thereby saving a lot of time.



Who are PEGGYS particularly suited for?

PEGGYS are also valuable for the people in need of our protection and for whom safe nutrition is particularly important. From infants to the elderly – they all benefit from PEGGYS. You can enjoy every egg dish without any concerns.

PEGGYS – IDEAL FOR ALL KITCHEN PROFESSIONALS.



Hotel Industry & Gastronomy

Thanks to PEGGYS, you can extend your menu in an attractive way, for instance with fried eggs with soft yolks or a soft-boiled breakfast egg. You can serve every desired egg dish à la carte and respond to your guests' individual needs.



Company & Social Catering

Thanks to PEGGYS, you can offer your guests safe egg enjoyment. You can include every egg meal in your menu without any concerns. Thus you can delight your guests – and provide them with sufficient protein.



System Catering

Thanks to PEGGYS, you can include genuine innovations in your menu – for instance delicious burgers, refined with a fried egg with a soft yolk or, finally, a soft-boiled egg for breakfast once again – surprise your regular customers in a positive manner and help new customers acquire a taste for it.

NUTRITIONAL VALUES average nutritional value per 100g:

Energy	Fat	of which saturated fats	Carbohydrates	of which sugar	Protein	Salt
638kJ/153kcal	11g	3,3g	0,6g	<0,5g	13g	0,32g

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

Article description	Packaging type	Content/ Sales unit	Trays/ Sales unit	Sales unit/ Layer	Sales unit/ Pallet	Best before date
PEGGYS pasteurised eggs, class M	Plastic trays/Box	1Tray à 30 units	1	12	252	30 days
PEGGYS pasteurised eggs, class M	Plastic trays/Box	3Trays à 30 units	3	12	96	30 days
PEGGYS pasteurised eggs, class M	Plastic trays/Box	6Trays à 30 units	6	6	48	30 days
PEGGYS pasteurised eggs, class M	Plastic trays/Box	18Packs à 10 units	18	6	30	30 days

PEGGYS pasteurised eggs are made using German barn eggs.
Fresh products: Constant refrigeration from 0°C to +4°C.



Further information and delicious recipes:
peggys.eipro.eu



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