



**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.

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.



**High quality egg products**

**Whole egg frozen**

**Egg white frozen**

**Egg yolk frozen**

**Scrambled egg frozen**



- 20 eggs
- High protein

- 30 egg whites
- Fat free

- 50 egg yolks
- Easy to use

- Ready to cook
- 18 eggs

- High protein

- Source of protein

- 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)
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100	25	4	600	111	650
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**Unit dimensions (cm)**



Primary packages

Secondary unit

Pallet overview



