

Eggs boiled and shelle



EI-BUFFET RANGE

Easy to use.

More time for creative ideas.



Nothing could be simpler.

Ei-Buffet boiled and shelled eggs make work so much easier in demanding situations such as bakeries, restaurants, catering, canteens and industrial kitchens. All time-consuming and complex processing steps are eliminated. The eggs can be used directly for creative dishes such as sauces, spreads or salads. The optimised packaging gives the eggs a shelf life of up to 30 days when cooled.

YOUR ADVANTAGES AT A GLANCE

- boiled and shelled premium-quality eggs
- natural taste, ideal as a garnish
- fresh appearance perfect colour transition between egg white and egg yolk
- simple and practical packaging in brine
- square bucket: logistical advantages for storage and transport!
- or: plastic film modified atmosphere packaging perfect for all uses; natural, unadulterated taste
- uniquely practical and individually declared:
- · 8 x 5 eggs in portion pack
- · 6 x 26 eggs in ATMO pack



Further information and delicious recipes:

ei-buffet.eipro.eu



Rolled to perfection.

Our egg rolls – thanks to the perfectly centred yolk and the even yolk colour, a consistent quality and a fresh appearance are guaranteed. Our egg rolls are available finely sliced or unsliced. No shelling or cutting necessary – this saves valuable time in your daily work routine.

YOUR ADVANTAGES AT A GLANCE

- extremely versatile
- ideal as a garnish
- no offcut waste
- frozen, unopened packages have a shelf life of up to 18 months





egg-rolls.eipro.eu





EI-BUFFET BOILED AND DECORATED EGGS

A splash of colour.

Decorated eggs are an eye-catcher all year round. Our eggs are coloured using certified, bright colours. They taste natural and delicious and have a shelf life of at least 28 days. Our shipping boxes have an integrated sales display box which is easy to set up and comes with a compartment for salt sachets. The sales display box is an eye-catcher and means eggs can be sold directly without needing to transfer them to a separate display box.

NUTRITIONAL VALUES (Average nutritional value per 100 g)

Article description	Energy	Fat	of which saturated fats	Carbohydrates	of which sugar	Protein	Salt	Salt (eggs in brine)
Ei-Buffet boiled & shelled eggs	649 kJ/155 kcal	11,2 g	3,3 g	0,6 g	0,3 g	13,1 g	0,40 g	0,75 g
Ei-Buffet egg rolls, cooked & frozen	562 kJ/134 kcal	8,3 g	2,2 g	2,8 g	0,7 g	12 g	0,59 g	-

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

Article description	Packaging type	Content/ Box or Bucket	Box or Bucket/ Sales unit	Sales units/ Layer	Sales units/ Pallet	Best before date
Ei-Buffet boiled & shelled eggs in brine	bucket	150 pcs.	1	13	52	30 days
Ei-Buffet boiled & shelled eggs in brine	bucket	140 pcs.	1	13	52	30 days
Ei-Buffet boiled & shelled eggs in brine	bucket	60 pcs.	1	24	120	30 days
Ei-Buffet boiled & shelled eggs in brine	bucket	30 pcs.	1	24	144	30 days
Ei-Buffet boiled & shelled eggs, vac. packed in threes, perforated	box	10 x 3 pcs.	1	8	200	30 days
Ei-Buffet boiled & shelled eggs, wrapped in plastic, loose	box	3 x 50 pcs.	1	8	64	30 days
Ei-Buffet boiled & shelled eggs, wrapped in plastic, loose, ATMO pack	box	6 x 26 pcs.	1	8	64	30 days
Ei-Buffet boiled & shelled eggs, wrapped in plastic, ATMO pack	box	8 x 5 pcs.	1	18	180	30 days
Ei-Buffet boiled & shelled eggs, wrapped in plastic, size M, loose	box	6 x 20 pcs.	1	8	64	30 days
Ei-Buffet boiled eggs, transparent coating, size M	box	180 pcs.	1	6	48	28 days
Ei-Buffet frozen egg rolls	box	10 pcs. à 300 g	1	15	270	18 months
Ei-Buffet frozen egg rolls	box	50 pcs. à 300 g	1	10	50	18 months
Ei-Buffet frozen egg rolls, ready-sliced	box	10 pcs. à 300 g	1	15	270	18 months
Ei-Buffet frozen egg rolls, ready-sliced	box	50 pcs. à 300 g	1	10	50	18 months
Ei-Buffet boiled eggs, coloured (marbled)	display box	90 pcs.	1	8	48	28 days

We offer a wide range of brightly coloured eggs. Please contact us for further details.

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

Fresh products must be cooled between 0° C and $+4^{\circ}$ C at all times. Frozen products must be stored below at least -18° C at all times. Optimum defrosting conditions: 12 hours at 0° C to $+4^{\circ}$ C. Do not refreeze after defrosting; use immediately.



