

# Quick-Egg



Quick-Egg Pasteurized Liquid Egg Product ("Quick-Egg") is a line of egg products that have been removed from its shell, homogenized, and pasteurized to destroy bacteria and viruses. The process of pasteurization involves the use of heat to destroy harmful microorganisms present in the eggs without changing its composition and consistency. Quick-Egg is free from any additives or preservatives.

## Quick & Safe Quick & Save

**Quick**

Quick-Egg is ready to use. No more breaking, separating, and mixing. Just open and pour!

**Safe**

Quick-Egg is free from salmonella and microbes to assure you that the product is safe for consumption even when raw.

**Save**

### Eliminate steps in your production process!

Because Quick-Egg is ready to use, there is no need to manually break, separate and mix your eggs. No need to classify eggs by size! Just pour and measure based on our gram to egg conversion rates. Furthermore, clean-up and waste disposal are a breeze because there is no need to deal with discarded egg shells.

### Extend the life of your eggs and egg products!

Because we have destroyed the unwanted bacteria and microbes, Quick-Egg boasts of a longer shelf life compared to ordinary fresh eggs thus reducing the chance of spoilage. The same is true for food products made with Quick-Egg as compared to those made with ordinary eggs.

### No need to immediately discard unused eggs!

If you are unable to use up the whole batch, just re-seal and keep refrigerated for future use.



### No more bad eggs!

With Quick-Egg, you can be sure of a consistent and quality product all the time. All eggs used in the production are 3 days old or less and go through pre-inspection and cleaning. After being broken, eggs are filtered to ensure that there are no unwanted debris in the product.

### Easy storage and handling!

No need to worry about breaking eggs in transit and storage. Quick Egg products are packaged in food-grade re-sealable bib bags and stored in plastic pails with lids that are stackable for easy handling and storage.



## Product Line

Pasteurized Liquid Whole Eggs  
Pasteurized Liquid Egg Yolks  
Pasteurized Liquid Egg Whites

## Sizes

1 kg, 5 kg, 10 kg, 20 kg

## Packaging

### 1 kg:

Food Grade PET Bottle

### 5 kg and above:

Inner: Re-sealable Food Grade Bib Bag

Outer: Plastic Pail

*May be customized based on customer specifications*



## Conversion Factor

### Based on Medium Sized Whole Eggs

*(1 medium whole egg = 50 g)*

1 kg = 20 whole eggs

1 kg = 30 egg whites

1 kg = 50 egg yolks



## Storage

Refrigerate at 0-4 degrees Celsius

## Shelf Life

### Whole Eggs

Unopened: 21 days

Opened: 3 days

### Egg Whites

Unopened: 28 days

Opened: 3 days

### Egg Yolks

Unopened: 14 days

Opened: 3 days



## About the Producer

The Batangas Egg Producers Cooperative (BEPCO) was established on September 30, 2010 with the aim of actively supporting the development and livelihood of its 54 member farms through the production and marketing of fresh eggs. 90% of the cooperative's members operate their farms in San Jose, Batangas – the egg basket of the Philippines. BEPCO can supply approximately 2.4M eggs for pasteurization daily.



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