



PRODUCT CARE GUIDE

PASTEURIZED EGGS

BAG



GALLON



PAIL



HANDLING AND STORAGE PROCEDURES



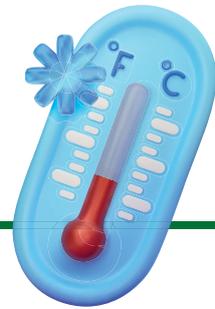
Ensure that loading and unloading operations are conducted in covered areas, protected from sun and rain. Immediately transfer the product to the appropriate storage location.

Adhere to the palletization and stacking instructions specified on the packaging to maintain product integrity.

Store boxes on clean, lined pallets, maintaining a distance of at least 30 cm from walls, away from moisture, and at a temperature of -20°C or below.



TEMPERATURE AND ENVIRONMENTAL CONTROL



Loading docks should be equipped with a truck coupling system to minimize cold loss and temperature fluctuations.

Avoid storing pasteurized eggs near dock doors, as airflow can cause thermal shock and increase the risk of spoilage.

Refrain from using storage environments with excessive humidity or leaks to prevent product degradation.



ROTATION AND DAMAGE MANAGEMENT



Minimize storage duration to reduce exposure to temperature variations. Prioritize swift transfer to production or distribution.

When transferring products to production or distribution, limit the quantity to immediate demand avoiding returns. Temperature fluctuations can lead to microbiological contamination.

Keep packaging sealed and protected within the production area to prevent physical contamination.

Store damaged goods separately from regular stock and ensure they are properly identified.



THAWING GUIDELINES

- During the thawing process of Just Eggs and Just Egg Yolks products, a change in color may occur.
- If there is any change in odor, the product must be discarded.



STORE THE PRODUCT FROZEN

Keep the product frozen at temperatures equal to or lower than -20°C . Avoid actions that cause thermal shocks to the product.



MOVE IT TO A COOLING CHAMBER FROM 0 TO 5°C

Start the thawing process by moving the product to a cooling chamber with an operating temperature between 0 to 5°C .



MONITOR THE DEFROSTING PROCESS

Check the thawing progress every 24 hours; keep the product in the cooling chamber until it has thawed completely or is in a condition that allows it to be used.



OPEN THE PRODUCT AND DO NOT REFREEZE IT

Once thawed, the product must be separated for consumption and after opened, the product must be used within 24 hours and cannot be frozen again.

IT'S MORE THAN EGGS,
IT'S AVINE!

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