



Safe Egg



On the safe side with pasteurised eggs.

Our Safe Eggs take the risk out of creating outstanding egg specialities. They give you back the freedom to cook soft-boiled eggs, tiramisu and other delicacies – secure in the knowledge that you are maintaining the highest food safety levels.



Safe Egg

On the safe side with pasteurised eggs.

- natural barn-laid or free-range eggs
- special thermal process guarantees highest safety levels
- ideal for use in canteen kitchens
- easy to identify with our Safe Egg stamp
- Environmentally sound, fibre-based recyclable packaging
- no separate storage required



free from preservatives



gluten-free



lactose-free



no added salt



ovo-vegetarian

حلال

halal quality

Use & Preparation

Perfect for preparing dishes that require raw egg.

Shelf life & Storage

52 days at +1°C to +7°C

Packaging units

4 Trays of 30 eggs

4 Trays of 12 eggs

