

Fischer Eier AG
Mettlenmatte 7
CH-6102 Malters

Diese Übersicht beinhaltet Resultate unserer Produktionen und Lieferungen der vergangenen Woche. Die Analysen werten wir täglich aus. Wir versichern Ihnen, dass wir Sie bei einer Überschreitung der Werte umgehend informieren.

Rückfragen bitte an Constanze Spangenberg
+41 41 497 23 32
CS@fischereier.ch

Jahr.KW	Chargen-Nr.	Artikelbezeichnung	Koscher	Aerobe, mesophile Keime	Enterobacteriaceae	Salmonellen	Listeria monocytogenes	Bacillus cereus	Brix	pH	Salz %	MHD	Bemerkung
Toleranzwert (T:) / Grenzwert (G:) / Sollwert (S:)			T: ≤1,0 ⁵	T: ≤10	G: nn in 25g	S: ≤100	S: ≤1000	23,5 - 26,0	7,0 - 8,0				
SOLL-Werte													
		Vollei nature		≤1,0x10 ⁵	≤10	nn	≤100	≤1000	23,5 - 26,0	7,0 - 8,0			
		Vollei 1,9% Salz		≤1,0x10 ⁵	≤10	nn	≤100	≤1000	27,0 - 30,0	7,0 - 8,0	2,1-2,4%		
		Vollei 3,3% Salz		≤1,0x10 ⁵	≤10	nn	≤100	≤1000	28,0 - 31,0	7,0 - 8,0	3,4-3,9%		
		Vollei 10,0% Salz		≤1,0x10 ⁵	≤10	nn	≤100	≤1000	33,0 - 38,0	7,0 - 8,0	>10,0%		
		Vollei 33,3% Zucker		≤1,0x10 ⁵	≤10	nn	≤100	≤1000	46,0 - 53,0	7,0 - 8,0			
		Vollei-Eiweiss-Mix (66.6%, 33.3%)		≤1,0x10 ⁵	≤10	nn	≤100	≤1000	19,0 - 23,0	7,5 - 8,7			
		Eiweiss0 + 1		≤1,0x10 ⁵	≤10	nn	≤100	≤1000	13,4 - 16,5	8,5 - 9,5			
		Eiweiss2		≤1,0x10 ⁵	≤10	nn	≤100	≤1000	13,4 - 16,5	8,5 - 9,5			
		Eiweiss E 270		≤1,0x10 ⁵	≤10	nn	≤100	≤1000	12,0 - 15,0	7,0 - 9,0			
		Eigelb nature		≤1,0x10 ⁵	≤10	nn	≤100	≤1000	39,0 - 46,0	6,1 - 7,5			
		Eigelb 9% & 11% Salz		≤1,0x10 ⁵	≤10	nn	≤100	≤1000	48,5 - 52,0	5,8 - 6,5			
		Eigelb 33,3% Zucker		≤1,0x10 ⁵	≤10	nn	≤100	≤1000	54,0 - 60,0	6,0 - 7,2			
		Eistreiche GLANZ VE-EW-NC		≤1,0x10 ⁵	≤10	nn	≤100	≤1000	24,5 - 28,0	7,0 - 8,0			
		Vollei-Pulver		≤1,0x10 ⁵	≤10	nn	≤100	≤1000	≥ 95,5	8,0 - 9,5			
		Vollei-Pulver Pigment		≤1,0x10 ⁵	≤10	nn	≤100	≤1000	≥ 95,0	7,0 - 9,5			
		Eiweiss-Pulver Standard		≤1,0x10 ⁵	≤10	nn	≤100	≤1000	≥ 92,0	6,0 - 8,5			
		Eiweiss-Pulver m/E 270		≤1,0x10 ⁵	≤10	nn	≤100	≤1000	≥ 92,0	6,5 - 8,5			
		Eiweiss-Pulver high gel		≤1,0x10 ⁵	≤10	nn	≤100	≤1000	≥ 92,0	6,5-10,5			
		Eiweiss-Pulver high gel INSTANT		≤1,0x10 ⁵	≤10	nn	≤100	≤1000	≥ 92,0	6,5-10,5			
		Eiweiss-Pulver high whip		≤1,0x10 ⁵	≤10	nn	≤100	≤1000	≥ 92,0	5,5 - 8,0			
		Eiweiss-Pulver high whip INSTANT		≤1,0x10 ⁵	≤10	nn	≤100	≤1000	≥ 92,0	6,0 - 6,5			
		Eigelb-Pulver		≤1,0x10 ⁵	≤10	nn	≤100	≤1000	≥ 95,0	5,5 - 7,0			
		Eigelb-Pulver hitzestabil		≤1,0x10 ⁵	≤10	nn	≤100	≤1000	≥ 95,0	5,5 - 7,0			
		Vollei GustOvo		≤1,0x10 ⁵	≤10	nn	≤100	≤1000	23,5 - 26,5	6,4 - 6,8			
		Eiweiss GustOvo		≤1,0x10 ⁵	≤10	nn	≤100	≤1000	13,0 - 16,0	6,0 - 7,0			
		Eigelb GustOvo		≤1,0x10 ⁵	≤10	nn	≤100	≤1000	39,0 - 44,0	5,9 - 6,3			
		Rührei GustOvo		≤1,0x10 ⁵	≤10	nn	≤100	≤1000	20,5 - 25,0	6,4 - 6,8			
2025.02	52203 Eipro	EIBUFFET Eier, gekocht und geschält		10	<10							27.01.25	
2025.02	01503 Eipro	EIBUFFET Eier, gekocht und geschält		<10	<10							04.02.25	
2025.02	362-2 Eipro	PEGGY's past. Eier, braun			<10	nn						09.02.25	
2025.02	EPP4323002411 Nive	Eiweiss-Pulver Bodenhaltung EU high gel KAT		<100		nn			5,5	7,94		06.12.26	
2025.02	EPP4324000387 Nive	Eiweiss-Pulver Bodenhaltung EU high gel KAT		<100		nn			6,3	6,13		21.02.27	