





Güres Pasteurized Liquid Egg Factory



We use the state of art devices that are specially brought from abroad in Güres Pasteurized Liquid Egg Factory, which was established within Güres Group with 8 million Euros of investment. Having increased its brand and technological power by focusing on professional organization and institutionalization since its foundation, Güres can pasteurize 60 tons of egg a day in its pasteurized liquid egg factory with advanced production capacity.

We feed chicken with feed produced in Güres Group Feed Factory and pick and rate the eggs obtained untouched by human hand, and deliver to pasteurized liquid egg factory.

Güres Group Pasteurized Egg facilities are ISO 9001 (Quality Management System) Halal and Kosher certified and FSSC 22000 Food Safety Management Systems are implemented.

Pasteurization Process

We perform the controls of eggs, decide for their conformity and send them to egg braking machines.

Coming from egg braking machine, eggs are broken untouched by human hands in full automatic machines and sorted as yolk, glair or whole. Following sorting operation, they are passed through special filters, cooled up to 0 -/+ 4°C, and brought to pasteurization stage.

Egg pasteurization process is very delicate and does not accept any fault. We monitor each stage of pasteurization and record all of them.

We apply duration and temperature combinations that vary by product in order to ensure pasteurization effectiveness and correct results. Following pasteurization, product is cooled up to 0 -/+ 4°C and taken into cold storage rooms operating at such temperature.

We perform filling in 1 kg boxes, 5 kg, 10 kg and 20 kg bag in boxes and 500 kg and 1000 kg tanks.

Under the control of our expert food engineers, product samples taken at every stage of production are delivered to you, our consumers, in safe, high quality and hygienically refrigerated (cold chain) vehicles, by performing the final product quality control (microbiological, physical and chemical analyzes) in our state-of-the-art laboratories.



Pasteurized Liquid Egg Yolk

Obtained from shelled eggs we produce conscientiously in our own farm, Güres Pasteurized Liquid Yolk is composed of 1 kg Egg Yolk. It is equal to approximately 56 Egg Yolks. It contains protein and fat, and has a shelf life of 30 days when preserved in 0 / +4°C. When taken out of storage environment, it must be kept waiting until it reaches the ambient temperature in which it will be used, and must be shaken before use. It is used everywhere where shelled egg is used (in mayonnaise production, by overlaying on yeasty products and pastries etc.).



Pasteurized Liquid Egg White

Obtained from shelled eggs we produce conscientiously in our own farm, Güres Pasteurized Egg White is composed of 1 kg of glair and contains approximately 32 Egg Whites. It is pure albumin and does not contain oil and cholesterol. It has a shelf life of 45 days when preserved in 0 / +4°C. When taken out of storage environment, it must be kept waiting until it reaches the ambient temperature in which it will be used, and must not be shaken before use. It is used everywhere where shelled egg is used (in making of puff, bag cookies, white molasses etc.).



Pasteurized Liquid Whole Egg

Obtained from shelled eggs we produce conscientiously in our own farm, Güres Pasteurized Liquid Whole Egg is composed of 1 kg of whole egg and contains approximately 22 whole eggs. has a shelf life of 30 days when preserved in 0 / +4°C. When taken out of storage environment, it must be kept waiting until it reaches the ambient temperature in which it will be used, and must be shaken before use. It is used everywhere where shelled egg is used (in making of cake, sponge cake, dessert, omelet etc.).

PRODUCTS



1 kg - 5 kg - 10 kg - 20 kg - 1000 kg
Pasteurized Liquid
Egg Yolk



1 kg - 5 kg - 10 kg - 20 kg - 1000 kg
Pasteurized Liquid
Egg White



1 kg - 5kg - 10kg
20kg- 1000 kg
Pasteurized Liquid
Whole Egg

ADVANTAGES



QUALITY

Obtained from natural and fresh eggs, GÜRES Pasteurized Liquid Egg is produced in accordance with quality standards and by keeping human health in first place. It has the same characteristics with the shelled egg in terms of nutritional value, taste and naturalness. It contains no protective or additive material. Products reach to consumer without breaking the cold chain.

PRACTICE

We produce pasteurized liquid egg as Egg Yolk, grail and whole separately by considering time, manpower and economic losses that cause loss to consumer. Thus, we both minimize losses and provide ease.

HYGIENIC

During the transportation, storage and use of shelled eggs, contact with the product is prevented, and all kinds of harmful factors that may occur due to egg shells are eliminated.

EASY STORAGE

Since pasteurized liquid egg package is convenient for storage, it provides easier and more proper storage and a space saving of 65%.

SAFE

Microbiological, physical and chemical analyses conducted at every stage of production provide quality and hygiene to our products. Moreover, thanks to pasteurization process, all kinds of harmful effects that may arise from egg shell are prevented in areas of use, and the risk of shell contamination on used products is eliminated.

ECONOMICAL

Purchase of egg, 12-16% of which is composed of shell, on piece basis causes serious economic loss to businesses, while pasteurized liquid egg purchased on weight basis eliminates this loss. Moreover, compulsory purchase of the portion out of necessity is prevented in cases where only the Egg Yolk or Egg White is to be used.

In addition, workmanship, time and manpower losses such as breaking and sorting of shelled eggs are eliminated. Through use of pasteurized liquid egg, high transportation costs of shelled egg and losses that arise during transportation are eliminated.

STANDARDIZATION

We ensure use of product at same weight and characteristics by preventing grammage faults that may arise due to size differences of shelled eggs.

AREAS OF USE



Preferred due to numerous advantages it provides everywhere where shelled egg is used, and in industrial areas of use, Güres Pasteurized Liquid Egg is used confidently in puff making, bakery products, mayonnaise making, chocolate, sweets, biscuits and cream making, convenience food sector and many other areas.

* Güres Group Pasteurized Egg facilities are ISO 9001 (Quality Management System) Halal and Kosher certified, Zero Waste certified and FSSC 22000 Food Safety Management Systems are implemented.

* It is compatible with Turkish Food Codex Egg and Egg Products Communiqué.



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GÜRES TAVUKÇULUK ÜRETİM PAZARLAMA VE TİC A.Ş

f @ in /guresgroup

www.gures.com.tr

www.guresonline.com

gures@gures.com.tr

Production Facilities:

Mütevelli Mah.Değirmen Yolu Sk.

No:83/1 Saruhanlı / MANİSA

Phone: +90 236 398 70 06 / 71 16

Fax: +90 236 398 75 57

