

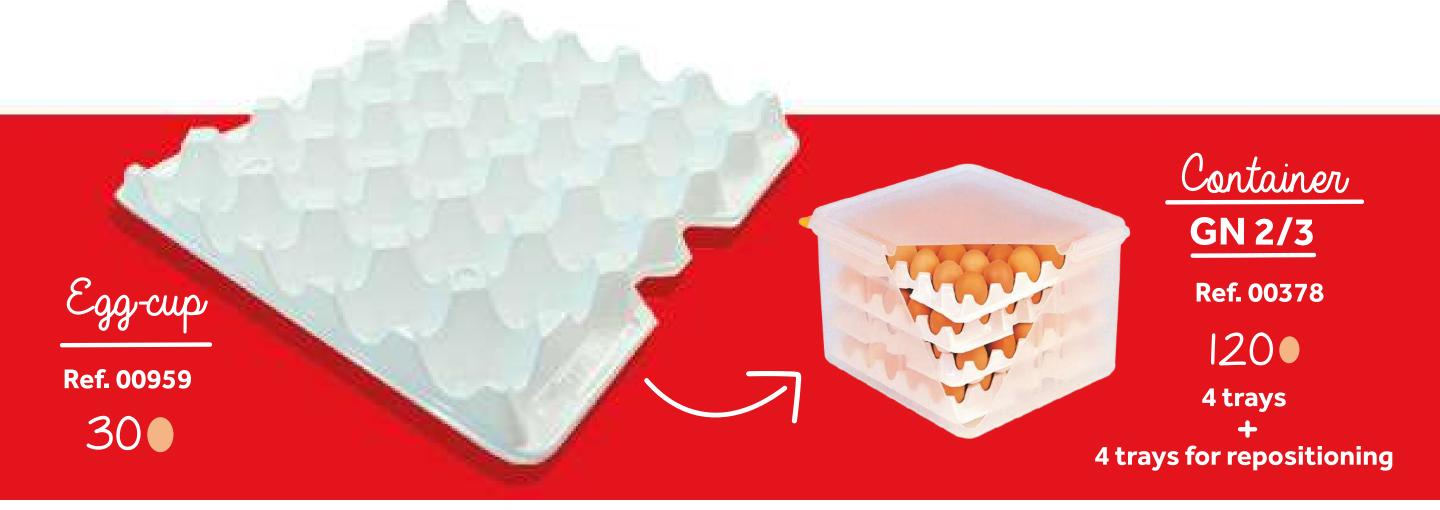




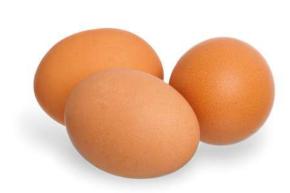
Replacing the suppliers original packaging avoids introducing new sources of contamination into the cold chamber. In the case of eggs, this practice is especially important as eggs are traditionally the source of transmission of Sal-monella (both the egg and the egg boxes), therefore it is a good idea to change the container.



araven's solutions:



Porous materials such as wood or cardboard are not authorised by regulations for use in cold chambers as they are totally unhygienic, they must be replaced by other materials such as plastic. It is also recommendable to have different rooms for different types of food and to store eggs in the vegetable cold chamber.







The eggs received from the producer are swapped from their cardboard box to ARAVEN's reusable plastic egg trays, (disposing of the cardboard box).

The product is placed in the cold room in a reusable ARAVEN container belonging to the establishment, this way guaranteeing the correct storage of the eggs until their use.





All the lot origin details are recorded on the container's **permanent label to keep track of the product's shelf life.**





The product is sent to the kitchen for use.

After use, the egg storage trays are returned to be washed. They are dishwasher-safe.





Finally, the clean egg trays are returned to the storage area, ready to be used again





Find out more on our website

www.araven.com