

## 合興家禽工業私人有限公司 Hup Heng Poultry Industries Pte Ltd

30 Senoko Crescent, Woodlands East Industrial Estate Singapore 758279  
Fax: (65) 6257 5276 Sales Line: 6257 0366 (6 lines)  
Email: huphengp@singnet.com.sg Website: https://huphengp.com.sg/

*Quality poultry is our specialty and prompt delivery is our Service.*



**Fresh and Hygienically** packed poultry available for restaurant, hotels, caterers, food industries, markets and minimart.

**Chicken Whole & Parts, Marination and Value Added Services, Beef & Mutton Cutting Service**



## N & N Agriculture Pte Ltd

1 Lim Chu Kang Lane 9A Singapore 718845  
Tel: (65) 6792 9745/6 Fax: (65) 6792 9747



[www.eggstory.com.sg](http://www.eggstory.com.sg)

[www.facebook.com/eggstorysg](https://www.facebook.com/eggstorysg)



Established since 2001, N & N Agriculture produces about 400,000 fresh eggs daily. Freshness, Food Safety and Product Value are our priorities. N & N built the 1st and only egg pasteurization facility in Singapore to stringently pasteurize fresh shell eggs and egg products.

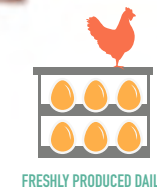


### Egg Story Pasteurized Fresh Eggs



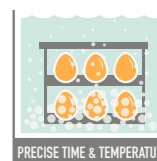
### Egg Story Fresh Eggs Pasteurization Process

- 📍 Singapore's **1st and Only** pasteurized fresh eggs
- 📍 Pasteurized to kill **Salmonella** and **Bird Flu Virus** if present inside and outside the eggs
- 📍 Contain **Omega 3 & 6** and **Vitamin D3** or **E**
- 📍 Contain **Lower Cholesterol**
- 📍 Beneficial for **individuals with lower immunity**
- 📍 Reduced risk of egg-related **cross-contamination** in food preparation areas
- 📍 Ideal for recipes with lightly cooked eggs with runny yolks
- 📍 Stringently Pasteurized using **multi-patented pasteurization technology** from USA



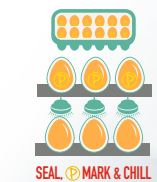
#### 1: Quality Eggs

Our hens are fed a nutritious diet to ensure that our eggs are healthier with lower in cholesterol and enhanced with Omega and Vitamin nutrition.



#### 2: Pasteurization Bath

Nutritious fresh eggs are submerged in a warm water bath, where a computer-controlled combination of time and temperature heats the eggs to the exact temperature needed to **kill Salmonella Enteritidis (SE) bacteria and Bird Flu Virus** if present inside and outside the eggs. The pasteurization process does not cook the eggs; no chemicals or radiations are used.



#### 3: Protective Coating

Our pasteurized fresh eggs are then sealed with a protective food-grade coating to prevent contaminants from entering the eggs. Egg Story eggs are marked with a 📍 for assured pasteurization quality and stored in the chiller for maximum freshness.



### Egg Story Pasteurized Egg Products

#### Pasteurized Product Range

- \* Pasteurized Liquid Egg
- \* Pasteurized Soft Yolk Eggs
- \* Pasteurized Poached Eggs
- \* Pasteurized Hard Boiled Eggs
- \* Tamagoyaki

#### Product Highlights

- Stringent Pasteurization to ensure **food safety**
- **No added** preservatives, chemicals or artificial colouring
- Made from fresh eggs produced in **Singapore daily**
- Ready-to-use products for **time- and cost-savings**

