



合興家禽工業私人有限公司

Hup Heng Poultry Industries Pte Ltd

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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



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.

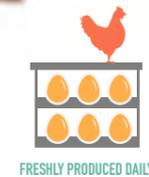


Egg Story Pasteurized Fresh Eggs



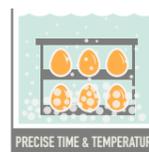
Egg Story Fresh Eggs Pasteurization Process

- Ⓟ 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**

