



Pasteurised spray dried whole egg powder

Raw material Hen shell eggs 100% (from "free range" farms)

Applications

Bakery, Biscuits and Pastry making products, Pasta, Noodles, Convenience foods/Ready meals, Mayonnaise, Ice cream, Baby foods, Sauces, Food mixes/blends

Reconstitution:

To obtain 1kg: add 250g of powder to 750g of water.

Practical benefits may result by first blending the egg powder with other powdered ingredients prior to reconstituting the compound.

1kg of powder is equivalent to 84 shell eggs

Our product is produced in accordance with European regulation (852/2004, 853/2004 & 2073/2005)

Characteristics		Packagin	Packaging / storage	
Salmonella	absence /25g	Shelf life (BBD)	12 months	
Staph.aureus	absence /g	, ,		
Moisture	< 5%	Storage	Dry environment Away from direct lighting.	
рН	7,5 - 9,5		Optimum temperature 15-20°C	
Aw	0,3 environ		·	
Colour	slightly orange	Transport	Ambient	
Nutritional value		Identification	Batch number 2312.41 2= year	
Proteins	around 48%		312 = date of production	
Carbohydrates	around 3.5%		41 = internal code	
Lipids	38% minimum	Quantity per pallet	600kg	
Ash (minerals)	around 3.5%		G	
Energy value	around 2488 kJ /100g	Packaging	25kg	
	Around 595 kcal /100g		Polyethylen bag in cardboard box	

These specifications are standard products. For customised specification or for additional information, please contact us.

Last update 05/10/2022

Quality Manager validation



