

BAKERY WHOLE EGG POWDER

DESCRIPTION:

Product obtained from whole egg, as result of the mechanical and aseptic breakage of fresh, healthy, clean hen eggs produced on the farm located within the company. Filtered, enzymatic treated, with modern technology, homogenized and pasteurized at 63°C minimum for 3,5 minutes and cooled at 3°C. Spray dried in horizontal chamber and indirect heating.

USES:

Whole egg powder is often used in these kind of industries: bakery, sponge products, cakes, pudding.

FEATURE:

The product is packed in 60 microns blue polybag, inside of a carton box. Package of 25 Kg net weight.

IDENTIFICATION:

Visible and clear labeled with lot number, product description, storage condition, ingredients, certifications, production date and shelf life.

COMPONENTS:

Whole egg	100%
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PHYSICAL – CHEMICAL PROFILE:

ANALYSE	VALUE	METHOD
Humidity	3,5% (maximum)	Gravimetric
Protein (Nx6.25)	44%(minimum)	AOAC 925,31
Lipids	38% (minimum)	Acid hid-AOAC 920,39
Ash	6% (maximum)	Gravimetric
pH	7.0 – 9.5	Sc. 10%
Density	340 - 380 gr/cm3	Gravimetric

MICROBIOLOGICAL PROFILE:

ANALYSE	VALUE	METHOD
Standard plate count	< 5000 cfu/g	APHA
Yeast and Moulds	< 10 ufc/g	APHA
Total Coliforms	< 10 ufc/g	APHA
E. Coli	Absent/1g	APHA
St. Aureus	Absent/1g	APHA
Salmonella spp.	Absent/100g	ISO 6579:2002

RECONSTITUTION:

1 part of egg product in 3 parts of drinkable water

SHELF LIFE:

Keeping the box closed, in cool place, without light, characteristics are maintained for twentyfour months since production date.

ADDITIONAL INFORMATION:

Product not treated with ionizant energy or UV radiation, GMO free

ZOOSANITARY DECLARATION:

Product obtained from free high patogenity flue birds eggs according to EU regulation n°798/2008 and Newcastle disease.

ALERGENS:

Hen egg

CERTIFICATIONS

HACCP, Kosher, Halal.