EGG WHITE POWDER

DESCRIPTION:

Product obtained from liquid egg white, as result of the mechanical and aseptic breakage of fresh, healthy, clean hen eggs produced on the farm located within the company. Filtered, homogenized and desugared. Spray dried in horizontal chamber and indirect heating. After packaging pasteurized at 60°C minimum for 7 days.

USES:

Egg white powder is often used in these kind of industries: bakery.

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:

Egg white   100%

ADITIONAL 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.

PHYSICAL – CHEMICAL PROFILE:

ANALYSE	VALUE	METHOD
Humidity	8,0% (maximum)	Gravimetric
Protein (Nx6.25)	78% (minimum)	AOAC 925,31
Lipids	0,1% (maximun)	Acid hid-AOAC 920,39
Ash	5% (maximum)	Gravimetric
pH	6.0 – 8.0	Sc. 10%
Density	200 - 300 gr/cm3	Gravimetric

MICROBIOLOGICAL PROFILE:

ANALYSE	VALUE	METHOD
Standard plate count	< 5000 ufc/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 8 parts of drinkable water

SHELF LIFE:

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