

EGG YOLK POWDER

DESCRIPTION:

Product obtained from liquid egg yolk, 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 pasteurized at 63°C minimum for 3,5 minutes and cooled at 3°C. Spray dried in horizontal chamber and indirect heating.

USES:

Egg yolk powder is often used in these kinds of industries: bakery, pasta, meat, ice cream, mayonnaise

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 yolk	100%
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PHYSICAL – CHEMICAL PROFILE:

ANALYSE	VALUE	METHOD
Humidity	3,5% (maximum)	Gravimetric
Protein (Nx6.25)	30% (minimum)	AOAC 925,31
Lipids	58% (minimum)	Acid hid-AOAC 920,39
Ash	5% (maximum)	Gravimetric
pH	6.0–7.0	Sc. 10%
Density	340 - 380 gr/cm ³	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 1,2 parts of drinkable water

SHELF LIFE:

Keeping the box closed, in cool place, without light, characteristics are maintained for eighteen 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.