

#### 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 enzymatic treated, aditivated with salt and maltodextrine, and pasteurized at 63,3°C minimum for 3,5 minutes and cooled at a temperature lower than 4°C. Spray dried in horizontal chamber and indirect heating.

#### USES:

Egg yolk powder is often used in these kinds of industries: mayonnaise, dressings, sweet bread, paneton, puddings, pound cake.

#### 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.

#### COMPOSITION:

Egg yolk (Allergen)	88,0%
Salt	6,5%
Maltodextrine	4,5%
Silicate	1,0%

**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.

Free of metabolites of nitrofurans and coccidiostats.

**ALLERGENS:**

Hen egg.

**CERTIFICATIONS:**

BRCGS FOOD V.08, HACCP, Kosher, Halal.

**CHANGES:**

Date	ModifiedItem	Reason

**PHYSICAL – CHEMICAL PROFILE:**

Analyse	Value	Method
Moisture	3,5% (Maximum)	Gravimetric
Proteins (Nx6,25)	26,0% (Minimum)	AOAC 925,31
Lipids	50,0% (Minimum)	Acid Hid. – AOAC 920,39
Ash	11,0% (Maximum)	Gravimetric
pH	5,5 – 7,0	Sc. 10%
Emulsion	Stable at 90°C	PG-28-IT01
Density	0,34 – 0,38 g/cm <sup>3</sup>	Gravimetric

**MICROBIOLOGICAL PROFILE:**

Analyse	Value	Method
Standard plate count	< 5.000 ufc/g	ISO 4833
Yeast and Moulds	< 10 ufc/g	ISO 21257-1/ 21257-2
Total Coliforms	< 10 ufc/g	ISO 4832
E. coli	Absent/1g	ISO 16649
St. Aureus	Absent /1g	ISO 6888-1
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 (18) months since production date.

Once the box is opened, keep closed and handle in compliance with the GMP, to preserve the shelf life of the product.