



IGRECA



# WHOLE EGG POWDER EP0102

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## Pasteurised spray dried whole egg powder

**Raw material** Hen shell eggs 100%

**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

<i>Salmonella</i>	absence /25g
<i>Staph.aureus</i>	absence /g
<i>Moisture</i>	< 5%
<i>pH</i>	7,5– 9,5
<i>Aw</i>	0,3 environ
<i>Colour</i>	slightly orange

### Nutritional value

<i>Proteins</i>	around 48%
<i>Carbohydrates</i>	around 3.5%
<i>Lipids</i>	38% minimum
<i>Ash (minerals)</i>	around 3.5%
<i>Energy value</i>	around 2488 kJ /100g Around 595 kcal /100g

### Packaging / storage

<i>Shelf life</i>	12 months
<i>Storage</i>	dry environment Away from direct lighting. Optimum temperature 15-20°C

<i>Identification</i>	batch number 1312.51 : 1 = year 312 = date of production 51 = internal code
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<i>Quantity per pallet</i>	600kg
<i>Packaging</i>	25kg Polyethylen bag in cardboard box

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