



IGRECA



EGG ALBUMEN POWDER Free Range

Binding type

BP0105

FR
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CE

Pasteurised spray dried egg albumen powder

Raw material Egg Albumen from Hen shell eggs (from “Free range” farms)

Applications Curing, Delicatessen, Preserves, Pasta, Batter mixes, Fish products (Surimi), Ham and sausage industries

Ingredients Acidity regulator (citric acid)

Reconstitution :

To obtain 1kg : add 125g of powder to 875g 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 250 shell eggs.

Our product is produced in accordance with European regulation (852/2004, 853/2004 et 2073/2005)

Characteristics

<i>Salmonella</i>	absence /25g
<i>Staph.aureus</i>	absence /g
<i>Moisture</i>	< 8%
<i>pH</i>	6,0– 8,5
<i>Aw</i>	0,3 environ
<i>Colour</i>	off white

Nutritional value

<i>Proteins</i>	around 82%
<i>Carbohydrates</i>	around 4%
<i>Reducing sugar</i>	0.1% maximum
<i>Lipids</i>	traces
<i>Ash (minerals)</i>	around 5%
<i>Energy value</i>	around 1574 kJ /100g Around 377 kcal /100g

Packaging / storage

<i>Shelf life</i>	36 months
<i>Storage</i>	dry environment Away from direct lighting. Optimum temperature 15-20°C

<i>Identification</i>	batch number 1312.121 : 1 = year 312 = date of production 121 = internal code
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Quantity per pallet 600kg

Packaging 25kg
Polyethylen bag in cardboard box

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