



Performance Plus

Non Whipping Spray Dried Egg Whites

Chemical and Physical specifications	
Humidity	8% maximum
Protein	80% minimum
pH	6.5% (+/- 1.0)
Reducing sugar	0.1% maximum
Enzymes extracted	none
Onzanoleptic specifications	
Colour	creamy white
Odour	bland, typical
Functional specifications	
Gel strength	400 grams minimum
Microbiological specifications	
Total plate count	5,000 per gram maximum
Coliforms	10 per gram maximum
Yeast and Mould	10 per gram maximum
Salmonella	negative in 50 grams
All other parameters as per current EU legislation on egg products	

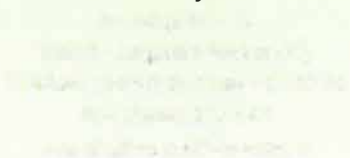
Applications

Surimi, fish cakes, beef and pork sausages, frozen hamburgers, breaded products, potato croquettes, batters, noodles fillings, health and diet foods, pet food, wine and spirit clarification and whenever a strong binding and gelling effect, combined with very light odour and taste, is desirable.

Depending on the needs of the customers this product is manufactured with free range, barn or caged eggs.



GF Ovodry S.r.l.



MI.08.BRC.114
GLOBAL STANDARD for FOOD SAFETY