

EGG ALBUMEN POWDER

Free Range Binding type

BP0105

BRCS

Food Safety

CERTIFICATED**LRQA**
CERTIFIED

ISO 9001

Pasteurised spray dried egg albumen powder

Raw material

Egg Albumen from Hen shell eggs 100 % (from "Free range" farms)

Applications

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

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 & 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 (BBD)</i>	36 months
<i>Storage</i>	dry environment Away from direct lighting. Optimum temperature 15-20°C
<i>Transport</i>	ambient
<i>Identification</i>	batch number 2312.41 2 = year 312 = date of production 41 = internal code
<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.

Last update 27/06/2022

Quality Manager validation

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