



# POLVERE/POWDER

SC Z 177/X

## ALBUME D'UOVO IN POLVERE "ALTO GEL" EGG WHITE POWDER "HIGH GEL"

Rev. 9 Mar.'25

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### General description and product information:

Hen egg white, powdered, pasteurised, with distinct binding properties. The product can also be obtained from partially de-lysozymed liquid egg white. The product does not undergo ionisation and does not contain preservatives.

Produced in the plant: UE IT D 416 B; UE IT 08 OV.

**Method of use:** the product can be used as it is or rehydrated; to obtain 1 kg of liquid egg white, add one part of egg white powder (125 g) and 7 parts of water (875 g). Stir before use. For better performance blend with other powdered products before adding water.

**Applications:** preparations for baked goods like cookies or similar, meringues, nougat, savory pastries, sandwiches, nutrition bars, creams, desserts, prepared for breadings and creams dehydrated.

### Reference Law:

Egg products: Regulations EC 178/2002, 852/2004, 853/2004, 2073/2005, 915/2023 and following amendments.  
Reg. EU 1169/2011 concerning the provision of food information to consumers.  
Labelling concerning GMO's not required according to Regulations EC 1829/2003 and 1830/2003.

Packaging: In compliance with D.M. 21.03.73, Reg. 2004/1935/EC, 2006/2023/EC and Reg. EU 10/2011 and following amendments.

**Sensitive consumers (YOPI)\*:** if used in correctly balanced diet and in appropriate preparations, there are no restrictions to consumption. In case of metabolic illnesses, the physician may advise to avoid consumption. *Contraindication:* known allergy to egg proteins.

**Contained allergens:** hen eggs

| Characteristics                   | Parameters                       | Value                    | Method                                         |
|-----------------------------------|----------------------------------|--------------------------|------------------------------------------------|
| Organoleptic                      | Smell and taste                  | Typical                  | Sensory analysis                               |
|                                   | Aspect                           | Powder                   |                                                |
|                                   | Colour                           | Whitish                  |                                                |
| Nutritional information**: g/100g | Energy                           | Kj 1503 - Kcal 354       |                                                |
|                                   | Lipids                           | 0.2                      |                                                |
|                                   | — Of which saturated fatty-acids | 0.0                      |                                                |
|                                   | Carbohydrates                    | 6.7                      |                                                |
|                                   | — Of which sugars                | 0.1                      |                                                |
|                                   | Fiber                            | 0.0                      |                                                |
|                                   | Proteins                         | 81.2                     |                                                |
|                                   | Salt                             | 3.1                      |                                                |
| Chemical                          | Solids                           | ≥ 92.0 %                 | Oven (met.int. IA L 03/X)                      |
|                                   | Proteins                         | ≥ 80.0 %                 | AOAC -925.31 (N x 6.25)                        |
|                                   | Lipids                           | ≤ 0.3 %                  | ISO 3433:2008                                  |
|                                   | pH                               | 7.0 ± 1.0                | PH-meter (int. met. IA L 06/X)                 |
|                                   | Aw                               | 0.100 – 0.300            | ISO 21807: 2004                                |
|                                   | Sugar                            | ≤ 0.1 %                  | Enzimatic kit                                  |
|                                   | Gel strenght                     | ≥ 1200 g/cm <sup>2</sup> | Penetrometer (int. met. IA L23/X)              |
| Bacteriological                   | Total Plate Count                | < 10.000 ufc/g           | UNI EN ISO 4833-1:2022                         |
|                                   | Enterobacteriaceae               | < 10 ufc/g               | ISO 21528-2:2017                               |
|                                   | Salmonella                       | Not Detected / 25g       | AFNOR BRD 07/06-07/04<br>AFNOR BRD 07/11-12/05 |
|                                   | Staphylococcus Aureus            | Not Detectaed / 1 g      | UNI EN ISO 6888-1:2021                         |
|                                   | Yeasts and Moulds                | < 10 ufc/g               | ISO 21527-2:2008                               |

### Storage Conditions:

The product must be stored in a clean, cool and dry place (advised temperature 15 - 25°C), with no direct light nor presence of strong aromas. The respect of the expiry date strictly depends on the correct storage of the product. After the pack is opened, the product must be used as soon as possible (max one month if perfectly re-sealed and in perfect storage conditions).

| Item   | Packaging                                         | Shelf life | Certif. Halal by HIA     |
|--------|---------------------------------------------------|------------|--------------------------|
| 0-7025 | Cardboard boxes with inner polyethylene bag 25 kg | 36 months  | <b>HIA-ITA-00168-422</b> |
| 0-7024 | Cardboard boxes with inner polyethylene bag 10 kg |            |                          |
| 0-0346 | Paper bag with polyethylene bag 25 kg             |            |                          |
| 0-7000 | Paper bag with polyethylene bag 10 kg             |            |                          |
| 0-8430 | Paper bag with polyethylene bag 12,5kg            |            |                          |
| 0-7053 | Paper bag with polyethylene bag 20 kg             |            |                          |
| 0-7059 | Cardboard boxes with inner polyethylene bag 20 kg |            |                          |

\*YOPI: young, old, pregnant, immunocompromised

\*\* The declared values are average values established by the calculation made from the known average values

|                   |                  |
|-------------------|------------------|
| Verificato: RGQ/E | Approvato: RGQ/E |
|-------------------|------------------|