



WHOLE EGG POWDER EP0102



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 (BBD)</i>	12 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 25/07/2023

Quality Manager validation

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