



Kft. SZIGETCSÉP
2317 Szigetcsép, Dunasor 073/72 hrsz. Tel.: +36 24 513 660, 513 661
www.capriovus.hu E-mail: capriovus@capriovus.hu

Product specification
WHOLE EGG POWDER, EGG-YOLK AND EGG-WHITE POWDER

The **whole egg powder, egg-yolk and egg-white powder** is made from „A” classified fresh hen egg by drying with diffuser of homogenized and pasteurized whole egg liquid, egg-yolk liquid, egg-white liquid. The finished product complies with the regulations of 1308/2013/EU, EU 2023/2465, 853/2004/EC, 2073/2005/EC and EU 2023/915. The product contains no allergen content but the egg.

1 kg of whole egg powder contains 88-90 pieces of egg dry matter, 1 kg of egg yolk powder contains 120-140 pieces of egg yolk dry matter, 1 kg of egg white powder contains 240-260 pieces of egg white dry matter.

They are used with dilution and smooth mixing, 1 part by weight of whole egg powder and 3 parts by weight of drinking water, 1 part by weight of egg yolk powder and 1.3 parts by weight of drinking water, 1 part by weight of egg white powder and 8 parts by weight of drinking water.

Produced and distributed: Capriovus Kft., HU 2317 Szigetcsép, Dunasor 073/72 hrsz.

Phone: +36 24 418 296

Production: HU 2317 Szigetcsép, Dózsa György u. 0116/15 hrsz. (HU 343 EK)

Country of origin: Hungary

Quality Assurance System: ISO 9001:2015, HACCP

Physical and Chemical Parameters			
Parameter	Whole egg powder	Egg-yolk powder	Egg-white powder
Component	Egg	Egg yolk	Egg white
Colour	Light yellow, does not contain strange material, contamination, burnt grain.	Yellow,	White,
Taste and smell	Pleasant, typical of whole egg powder,	Pleasant, typical of egg-yolk powder,	Pleasant, typical of egg-white powder, free from any strange smell and taste.
Texture	Steady, the potential grains can be easily crushed.		
Moisture	≤ 5 %	≤ 5 %	≤ 8 %
Average nutritio-nal value in 100 g product	Energy	2 516 kJ/518 kcal	3 200 kJ/770 kcal
	Fat	36.9 g	55.0 g
	-saturated fatty acids	11.3 g	18.0 g
	Carbohydrate	3.0 g	4.6 g
	-sugar	1.6 g	1.4 g
	Food fibre	0 g	0 g
	Protein	44.8 g	30.0 g
Other data	Salt	1.27 g)	0.27 g
	Trans fatty acids (TFA)	< 0.1 g/100 g fat	0 g
	Chemical reaction (pH)	7.0 -9.0	5.0 -7.0
	Solubility	≥ 85 %	≥ 70 %
			≥ 90 %

Mikrobiological parameters		
Parameter	Value	Method of examination
Salmonella	0/25 g	MSZ EN ISO 6579:2006
Number of microbe	≤ 10 ⁵ /1g	MSZ EN ISO 4833-1:2014
Enterobacteriaceae	≤ 10 ² /1g	MSZ EN ISO 21528-2:2007

Other data			
Parameter	Whole egg powder	Egg-yolk powder	Egg-white powder
Best before	24 months. Marking: It retains its quality until the end of the indicated month: mm.yyyy.		
Batch identification	TTP00-000	TSP00-000	TFP00-000
Package	boxes padded with polyethylene foil or multy-ply paper bags (closed with sewing) padded with polyethylene foil.		
Storage	In a cool, dry place, protected from direct sunlight, clean, free of foreign odors.		
Packing unit	5, 20 kg	10 kg	0.15, 0.5, 1, 3, 10 kg

