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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, |
| 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 | 2 050 kJ/480 kcal |
| | Fat | 36.9 g | 55.0 g | 0 g |
| | -saturated fatty acids | 11.3 g | 18.0 g | 0 g |
| | Carbohydrate | 3.0 g | 4.6 g | 6.0 g |
| | -sugar | 1.6 g | 1.4 g | 4.0 g |
| | Food fibre | 0 g | 0 g | 0 g |
| | Protein | 44.8 g | 30.0 g | 83.0 g |
| Other data | Salt | 1.27 g | 0.27 g | 3.8 g |
| | Trans fatty acids (TFA) | < 0.1 g/100 g fat | < 0,1 g/100 g fat | 0 g |
| | Chemical reaction (pH) | 7.0 -9.0 | 5.0 -7.0 | 7.5 -9.0 |
| | 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. | | Plastic bucket,or |
| 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 |

