



Product Specification

Egg White Powder

-Ewp-

Guiding product data:

Product description:	De-sugared, spray dried and pasteurised Egg White 100 g powder dissolved in 700 g water correspond to 800 g fresh egg white (approx. 25 eggs). It is recommendable to leave the solution stand a while, before use in order to absorb all the water
Application:	Suitable for the confectionery , bakery and meat industry.
Functionality:	The advantage of this product is especially the good gelling and water binding abilities. A further advantage is the storage conditions , handling and shelf life of powder compared to liquid products
Ingredients:	100% pure Egg White Powder
Storage:	Dry at room temperature
Shelf life :	24 months after production's date
Packaging:	Blue poly bags in carton boxes , 25 kg net.

Guiding analytical data:

Appearance:	Creamy-white
Odour / Taste	Neutral insipid, or typical of heat treated egg white powder, without foreign odour and foreign flavour
Consistency:	Fine, amorphous powder
pH:	5.5-8.5
Moisture:	≤ 8%
Protein	≥ 82 %
Total plate count:	<5,000/g
Enterobacteriaceae:	<10/g
Salmonella:	Negative/25g
Staph. Aureus:	Negative/0.1g

Rev.:	Date:	Description :	Written by:	Approved by:
1	25 08 2006	Product specification revision	Quality Assurance	General Management