

High Gel EGG WHITE POWDER

Product information



Guiding product data:

Product:	Desugared, spray dried and pasteurised egg white powder. Suitable for meat and fish industry.
Ingredients:	100% pure egg white powder.
Storage:	Best at 15-20°C and dry.
Shelflife:	Minimum 24 months in unopened package.
Packaging:	Blue polybags in white paperbag, 25 kg.

Guiding application:

100 g powder dissolved in 700 g water correspond to 800 g fresh egg white (approx. 25 eggs). For some purpose, 1000 g of water can be used.

Guiding analytical data:

pH:	5,5-8,5	Gel-strength:	Min. 800 g/cm2
Water:	Max. 8,0%	Total platecounts:	<5.000 /g
Protein:	Min 82,0%	Enterobacteriaceae:	Negative /0,1g
Glucose:	Max 0,05%	Salmonella:	Negative /25g

Guiding nutritional data:

Energy:	App. 1450 Kj /240 Kcal
Protein:	Approx. 80%
Carbon:	Approx. 5%
Fat:	Approx. 0%

Additional information:

The advantage of this product is especially the good gelification and waterbinding ability, which makes this product very suitable to ready prepared dishes etc. A further advantage is the storage conditions and shelf life of powder compared to liquid products.