Egg Albumin Powder high whipe

Ingredients: Desugared, spray dried caged egg white, E 1505, E 330

Product description: Desugared, spray dried caged egg white

The origin of row

material:

Poland, UE countries

Technological process: Fresh hen caged eggs breaking, white separation, filtration, desugarisation (fermentative or

enzymatic), drying, packaging, pasteurization, storage

Equivalent Indicators: 100 g of egg albumin powder and 900 ml of water = 1 kg liquid egg white ~ 34 hen egg whites of

average weight

Powder solubility: Recommended solution: 100-300 g of egg albumin powder in 700-900 ml of water about 20°C

Density of powder pouring:

430±20 kg/m³

Organoleptic features: • Homogeneous dry substance without any solid contamination

■ Natural smell and taste adequate to essence of egg white

■ Colour – white to cream, homogeneous

Microbiological data:

	Typical parameters	Guaranteed parameters
■ Total Viable Count	<10 000	<1x10 ⁵
■ Enterobacteriaceae	<10 in 1g	<100 in 1g
■ Staphylococcus aureus	Negativ	e in 1g
■ Salmonella	Negative	e in 25g
■ Yeast	<10 in 1g	<100 in 1g
■ Mould	<10 in 1g	<100 in 1g

Analytical data:

	Typical parameters	Guaranteed parameters	
■ pH	6,0-8,0	6,0-8,5	
■ Moisture	5%-8%	max. 9%	
■ Solubility	92%-95%	min. 92%	
■ Reduction Sugars	0,1%	max. 0,2%	
■ Whipping test	180-210 mm	min. 150 mm	
■ Whip stability	≤280 ml	max. 310 ml	
(outflow after 2 hours) ■ Butvric acid content	max. 10 mg/kg of dry substance		















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Analytical data: ■ Lactic acid content		acid content	max. 1 g/kg of dry substance (in dry substance of row material)		
	membra	ues of egg shells, nes and other es in product	< 10 mg/kg	< 100 mg/kg	
	■ Veteri	nary residues	al	osent	
Harmful metals			Typical parameters		
content: ■ Lead (Pb)		Pb)	no more than 0,1 mg/kg		
	■ Cadmi	um (Cd)	no more than 0,03 mg/kg		
	■ Mercury (Hg)		no more than 0,01 mg/kg		
■ Arsenic (As)		no more than 0,1 mg/kg			
Nutritious value			Typical	Guaranteed	
in 100g :			parameters	parameters	
	■ Energeti		1520 kJ /	1480 – 1610 kJ /	
			366 kcal	340 – 380 kcal	
	■ Fat		0,1 g	0,1 - 0,3 g	
	Inclu- ding:	Saturated fatty acids	0,03 g	0,03 - 0,1 g	
		Monounsaturated fatty acids	0,05 g	0,05 – 0,15 g	
		Polyunsaturated fatty acids	0,02 g	0,02 – 0,05 g	
	■ Carbohydrates		6,5 g	4,5 – 8 g	
	■ Protei	n	83,5 g	82 – 86 g	
	Sodiur	n	0,65 g	0,6 - 0,8 g	
	■ Salt		1,62 g	1,5 – 2,0 g	
	(salt equivalent: sodium x 2,5)				
	■ Fibre		0 g	0 g	
Dioxins:				Typical parameters	
	■ Sum of dioxins (WHO-PCDD/F-TEQ)			< 2,5 pg/g of fat	
	■ Suma	of dioxins (WHO-PCDD) a	nd F-PCB-TEQ	< 5,0 pg/g of fat	
	■ Sum of PCB28, PCB52, PCB101, PCB138, PCB153 I PCB 180 (ICES-6)			< 40,0 ng/g of fat	

Radiation and nanoparticles:

We state that OVOVITA egg products were not subjected to ultraviolet radiation and to ionization process. They do not include nanoparticles and were not produced using nanoparticles

	Typical parameters
■ CS ₁₃₄	< 4,0 Bq/kg
■ CS ₁₃₇	< 4,0 Bq/kg

Substances or products
causing allergies or
intolorances

	The presence in product YES*/NO**	The possibility of cross - contamination	Component
Cereals containing gluten, namely:	NO	NO	
wheat, rye, barley, oats, spelt, kamut or			
their hybridised strains, and products			
thereof			
Crustaceans and products thereof	NO	NO	
Eggs and products thereof	YES	YES	Hen egg white
Fish and products thereof	NO	NO	
Peanuts and products thereof	NO	NO	
Soybeans and products thereof	NO	NO	
Milk and products thereof	NO	NO	
Nuts, namely: almonds (Amygdalus	NO	NO	
communis L.), hazelnuts (Corylus avellana),			
walnuts (Juglans regia), cashews			
(Anacardium occidentale), pecan nuts			
(Carya illinoinensis (Wangenh.) K.Koch),			
Brazil nuts (Bertholletia excelsa), pistachio			
nuts (Pistacja vera), macadamia or			
Queensland nuts (Macadamia ternifolia) and			
products thereof			
Celery and products thereof	NO	NO	
Mustard and products thereof	NO	NO	
Sesame seeds and products thereof	NO	NO	
Sulphur dioxide and sulphites at	NO	NO	
concentrations of more than 10 mg/kg or			
10 mg/litre in terms of the total SO ₂			
Lupin and products thereof	NO	NO	
Molluscs and products thereof	NO	NO	
*YES- product contains allergenic ingredient			

Information on diet:

- Kosher product certified by KLBD (status: Pareve non-Passover)
- Product suitable for vegetarians and ovo-lacto vegetarians
- Product not suitable for vegans
- Gluten-free product
- Product suitable for diabetic

Minimum durability period:

24 months from production date

Storage conditions:

Dry and clean, free from foreign smell, with free circulation of air (recommended storage

temperature: 0-26 °C), relative humidity should not be higher than 75%

Packaging material:

• HDPE bag + protection cardboard (unit packages: 10; 12,5; 25 kg)

• paper bag with foil insert (unit packages: 10; 12,5 kg)

Certificates:

ISO 9001, ISO 22000, BRC (grade A)

Use:

Suitable for food processing: baked products, confectionery, pharmaceutical products

^{**}NO- product does not contain allergenic ingredient, contamination excluded, other allergens are not