

Egg Albumin Powder

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

Product description: Desugared, spray dried caged egg white

The origin of raw

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		Negative in 1g
■ Salmonella		Negative in 25g
■ Yeast	<10 in 1g	<100 in 1g
■ Mould	<10 in 1g	<100 in 1g

Analytical data:

Typical parameters	Guaranteed parameters
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