

Egg yolk powder

- Ingredients:** Pasteurized and spray dried caged egg yolk
- Product description:** Pasteurized and spray dried caged egg yolk
- The origin of raw material:** Poland, UE countries
- Technological process:** Fresh caged hen eggs breaking, yolk separation, cooling, filtration, homogenisation, pasteurization, drying, packaging, storage
- Equivalent Indicators:** 500 g of yolk egg powder and 500 ml of water = 1 kg of liquid egg yolk ~ 56 hen egg yolks of average weight
- Powder solubility:** Recommended solution: 500 g of yolk egg powder in 500 ml of water about 20° C
- Density of powder pouring:** 380±20 kg/m³
- Organoleptic features:**
- Homogeneous dry substance without any solid contamination
 - Natural smell and taste adequate to essence of egg yolk
 - Colour - yellow to dark yellow, 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
■ pH	6,2-6,7	6,0-7,0
■ Moisture	3%-4%	max. 5%
■ Solubility	85%-90%	min. 85%
■ Butyric acid content 3-OH	max. 10 mg/kg of dry substance (in dry substance of product)	
■ Lactic acid content	max. 1 g/kg of dry substance (in dry substance of raw material)	
■ Residues of egg shells, membranes and other molecules in product	< 10 mg/kg	< 100 mg/kg
■ Veterinary residues	absent	

Harmful metals content:

- Lead (Pb)
- Cadmium (Cd)
- Mercury (Hg)
- Arsenic (As)

Typical parameters
no more than 0,1 mg/kg
no more than 0,03 mg/kg
no more than 0,01 mg/kg
no more than 0,1 mg/kg

Nutritious value in 100g :

g/100g		Typical parameters	Guaranteed parameters
■ Energetic value		2740 kJ/ 667 kcal	2640 – 2840 kJ/ 620 – 690 kcal
■ Fat		58 g	56 – 60 g
Including:	Saturated fatty acids	18,8 g	18,4 – 20,5 g
	Monounsaturated fatty acids	27,9 g	26,0 – 29,0 g
	Polyunsaturated fatty acids	10,9 g	9,2 – 11,3 g
■ Carbohydrates		2 g	1,7 – 3 g
■ Protein		33 g	32 – 35 g
■ Sodium		0,15 g	0,13 – 0,17 g
■ Salt		0,37 g	0,32 – 0,42 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) and 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



causing allergies or intolerances:

	in product YES*/NO**	cross - contamination	
Cereals containing gluten , namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	NO	NO	
Crustaceans and products thereof	NO	NO	
Eggs and products thereof	YES	YES	Hen egg yolk
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 (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K.Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>) and products thereof	NO	NO	
Celery and products thereof	NO	NO	
Mustard and products thereof	NO	NO	
Sesame seeds and products thereof	NO	NO	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂	NO	NO	
Lupin and products thereof	NO	NO	
Molluscs and products thereof	NO	NO	
*YES- product contains allergenic ingredient			
**NO- product does not contain allergenic ingredient, contamination excluded, other allergens are not used in plant			

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:

18 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, pasta, mayonnaise, cream alcohols, sauces, pharmaceutical products