### Whole egg powder

**Ingredients:** Pasteurized and spray dried whole caged eggs

**Product description:** Pasteurized and spray dried whole caged eggs

The origin of raw material:

Poland, UE countries

Technological process: Fresh hen caged eggs breaking, cooling, filtration, homogenisation, pasteurization, drying,

packaging, storage

Equivalent Indicators: 250g of whole egg powder and 750ml of water = 1kg of liquid whole egg ~ 20 hen eggs of

average weight

**Powder solubility:** Recommended solution: 250g whole egg powder in 750ml water about 20°C

Density of powder pouring:

310±20 kg/m<sup>3</sup>

Organoleptic features: • Homogeneous dry substance without any solid contamination

■ Natural smell and taste adequate to essence of egg

■ Colour - bright to dark yellow, homogeneous

Microbiological data:

	Typical parameters	Guaranteed parameters
■ Total Viable Count	<30 000	<1x10 <sup>5</sup>
■ 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	8,5-9,3	7,0-9,5
■ Moisture	3%-4%	max. 5%
<ul><li>Solubility</li><li>Butyric acid content</li><li>3-OH</li><li>Lactic acid content</li></ul>	85%-95% min. 85% max. 10 mg/kg of dry substance (in dry substance of product) max. 1 g/kg of dry substance (in dry substance of row material)	
<ul> <li>Residues of egg shells, membranes and other molecules in product</li> <li>Veterinary residues</li> </ul>	< 10 mg/kg	< 100 mg/kg

## 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:

		Typical	Guaranteed
		parameters	parameters
■ Energetic value		2352 kJ/	2180 - 2520 kJ/
		568 kcal	520 – 610 kcal
■ Fat		39,0 g	37 – 42 g
Inclu- ding:	Saturated fatty acids	13,1 g	12 – 15 g
	Monounsaturated fatty acids	18,6 g	17,6 – 20,5 g
	Polyunsaturated fatty acids	7,1 g	5,0 – 7,8 g
■ Carboh	ydrates	6,0 g	4 – 8 g
■ Protein		47,5 g	44 – 48,5 g
■ Sodium	1	0,5 g	0,4 - 0,6 g
■ Salt		1,25 g	1 – 1,5 g
(salt equi	valent: 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 <sub>134</sub>	< 4,0 Bq/kg
Cs <sub>137</sub>	< 4,0 Bq/kg













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causing	allergies or
intolera	nces:

	YES*/NO**	contamination	
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 eggs
Fish and products thereof	NO	NO	
<b>Peanuts</b> and products thereof	NO	NO	
<b>Soybeans</b> 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 <sub>2</sub>			
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

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, meat products,

delicatessen