Imperovo Foods International
Desugared Gel-Forming Dried Egg White

Application	Used in the production of meat, fish, bakery, and confectionery products, as well as products such as crab sticks.
Properties	The product provides high gel-forming capacity and is more convenient for use and storage compared to liquid egg products. Suitable for industrial and professional use.
Product Characteristics	Pasteurized desugared dried egg white obtained by spray drying. 100 g of powder dissolved in 700 g of water corresponds to 800 g of fresh egg white (approximately 25 eggs). Before use, it is recommended to let the solution stand until complete water absorption.
Ingredients	Hen egg white, food-grade citric acid monohydrate, baker's yeast.
Storage	Keep in a clean, dark and well ventilated area.
Shelf life	At temperatures not exceeding +2 °C: 24 months. At temperatures not exceeding +20 °C:12 months.
Packaging	Blue polyethylene bag in a cardboard box, net weight - 20 kg.
Production date	Indicated in the following order: day of production, month of production, year of production.

		Typical value	Guaranteed values
Analytical data:	pH-value	6.5-8.0	6.5-8.0
	Moisture	<8.0%	<8.0%
	Gel strength	>650 g/cm^2	650 g/cm^2
	Protein	>80.0%	>80.0%
	Fat content	<0.5%	<0.5%
	Solubility	>90.0%	>90.0%
Microbiological data	Total bacterial count	<10.000 CFU/g	<10.000 CFU/g
	Enterobacteriaceae	<10/g	<10/g
	Salmonella	Negative/25g	Negative/25g
	Staph. aureus	Negative/0.01g	Negative/0.01g
	Енергетична цінність	Близько 1424 кДж / > 340 ккал	Близько 1424 кДж / >340 ккал

Please note! As the sampling procedure and package of this sample are not part of a typical production cycle of a commercial product, its microbiological quality might be inferior to a standard quality of the given type of product.

To the best of our knowledge, the information contained herein is accurate and reliable as of the date of publication. However, customers should conduct their own tests to determine if the quality of our products satisfies their specific purposes.

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