

Imperovo Foods

Egg Albumen Powder, High-Whip



Application	Suitable for confectionery and bakery industry.
Functionality	The advantages of this product include excellent whipping qualities and good foam stability. A further advantage is the storage conditions, handling and shelf life of powder compared to liquid products.
Product description	Consists of 100% natural de-sugared, spray dried and pasteurized egg white. 100 g of powder dissolved in 700 g of water corresponds to 800 g of fresh egg white (equivalent to approx. 25 eggs). It is recommended to leave the solution to stand a while before use in order to absorb all the water.
Ingredients	Egg white powder.
Storage	Keep in a dry, dark and well ventilated area.
Shelf life	At 2°C: Minimum 24 months in an unopened package. At 20°C: Minimum 12 months in an unopened package.
Packaging	Blue polybag in a carton box, 20 kg net.
Production date	On the package in the following order: date of production, month of production, year of production.

		Typical values	Guaranteed values
Analytical data	pH-value	6.0-8.0	6.0-8.0
	Moisture	6.5-8.0%	6.5-8.0%
	Foam whipping test	>16 cm	16-20 cm
	Protein	>80.0%	>80.0%
	Fat content	<0.5%	<0.5%
	Solubility	>90.0%	>90.0%
Microbiological data	Total plate count	<5.000/g	<5.000/g
	Enterobacteriaceae	<10/g	<10/g
	Salmonella	Negative/25g	Negative/25g
	Staph. aureus	Negative/0.01 g	Negative/0.01 g
	Energy	Approx. 1450 kJ / >320 kcal	Approx. 1450 kl / >320 kcal

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. Statements contained herein should not be considered as a warranty of any kind, expressed or implied; the infringement of any patents shall trigger responsibilities and obligations.