

# Imperovo Foods

## Egg Yolk Powder



Application	Suitable for mayonnaise, dressings, pasta, ice-cream, baked products, cake mix or other products where egg yolk is needed.		
Functionality	The advantages of this product include its emulsifying qualities, taste, colour and texture. A further advantage is the storage conditions, handling and shelf life of powder compared to liquid products.		
Product description	Consists of 100% natural pasteurized and spray dried liquid egg yolk. 100 g of powder dissolved in 125 g of water corresponds to approx. 225 g of liquid egg yolk.		
Ingredients	Egg yolk 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 or paper bag, 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	6.5-7.0	6.5-7.0
	Moisture	3.0-4.0%	3.0-4.0%
	Fat content	58.0-62.0%	58.0-62.0%
	Protein	35.0%	33.0-37.0%
Microbiological data	Total plate count	<10.000/g	<10.000/g
	Enterobacteriaceae	<10/g	<10/g
	Salmonella	Negative/25g	Negative/25g
	Staph. aureus	Negative/0.01 g	Negative/0.01 g
	Energy	Approx. 2700 kJ / or 640 kcal	Approx. 2700 kJ / or 640 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.  
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