

Imperovo Foods International

Heat-Stable Egg Yolk Powder



Application	This type is used mainly in the mayonnaise industry, as it is characterized by thermostability as well as excellent emulsifying properties.		
Functionality	Provides stable emulsion in high temperature conditions, long-term storage. 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 of edible chicken eggs, enzyme preparation.		
Storage	Store in a clean, dry, well-ventilated room.		
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 or in a paper bag, net weight - 20 kg.		
Production date	Indicated in the following order: production date, production month, production year.		
		Typical value	Guaranteed values
Analytical data:	pH-value	6.4-6.7	6.4-6.7
	Moisture	3.0- 4.0%	3.0- 4.0%
	Fat content	56.0-60.0%	56.0-60.0%
	Protein	35.0%	33.0-38.0%
	Free fatty acids	6.0-11.0%	6.0-11.0%
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
	Energy	Approx. 2643 kJ / 631 kcal	Approx. 2643 kJ / 631 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.