

Imperovo Foods

Whole-Egg Powder



Application	Suitable for baked products, ready meals, meat products etc.
Functionality	The advantages of this product include its texture and emulsifying properties. A further advantage is the storage conditions, handling and shelf life of powder compared to liquid products.
Product description	Consists of 100% whole egg powder. Pasteurised and spray dried liquid whole egg mass. 100 g dissolved in 300 g of water corresponds to 400 g fresh whole egg (equivalent to approx. 8 shell eggs).
Ingredients	Whole egg 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	8.7-9.2	8.7-9.2
	Moisture	3.5-4.5%	3.5-4.5%
	Fat content	38.0-42.0%	38.0-42.0%
	Protein	48.0-52.0%	48.0-52.0%
	Haenni value	21-24	21-24
	Solubility	>85.0%	>85.0%
Microbiological data	Total plate count	<30.000/g	<10.000/g
	Enterobacteriaceae	<10/g	<10/g
	Salmonella	Negative/25g	Negative/25g
	Staph. aureus	Negative/0.01g	Negative/0.01g
	Energy	Approx. 2400 kJ / or 560 kcal	Approx. 2400 kJ / or 560 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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