IMPEROVO FOODS

THE IMPEROVO FOODS EGG PROCESSING PLANT

The Imperovo Foods egg processing plant is one of the most technologically advanced facilities for processing eggs in Europe, which has been operating in the Ukrainian dry egg products market since 2007. Imperovo Foods is part of AVANGARDCO IPL, the largest vertically integrated producer of shell eggs and dry egg products in Ukraine and Europe.

SOME OF IMPEROVO FOODS' MAJOR STRENGTHS INCLUDE:

- Leading position: Leader in the Ukrainian market with a 66% share of the production of dry egg products.
- Use of modern technology: State-of-the art equipment for egg transportation, breaking, fermentation, pasteurisation and drying processes by SANOVO, a leading company within egg handling and processing equipment.
- Enhanced production capacities: The processing capacity has grown to 6 million eggs per day. In the future, we expect to increase the plant's processing capacity to 10 million eggs per day.
- Own raw material base: We use our own poultry farm eggs to produce the egg powder. This ensures both full traceability and the excellent quality of our products. We operate 19 poultry farms across Ukraine and their produce can meet the plant's needs in shell eggs for processing in full.

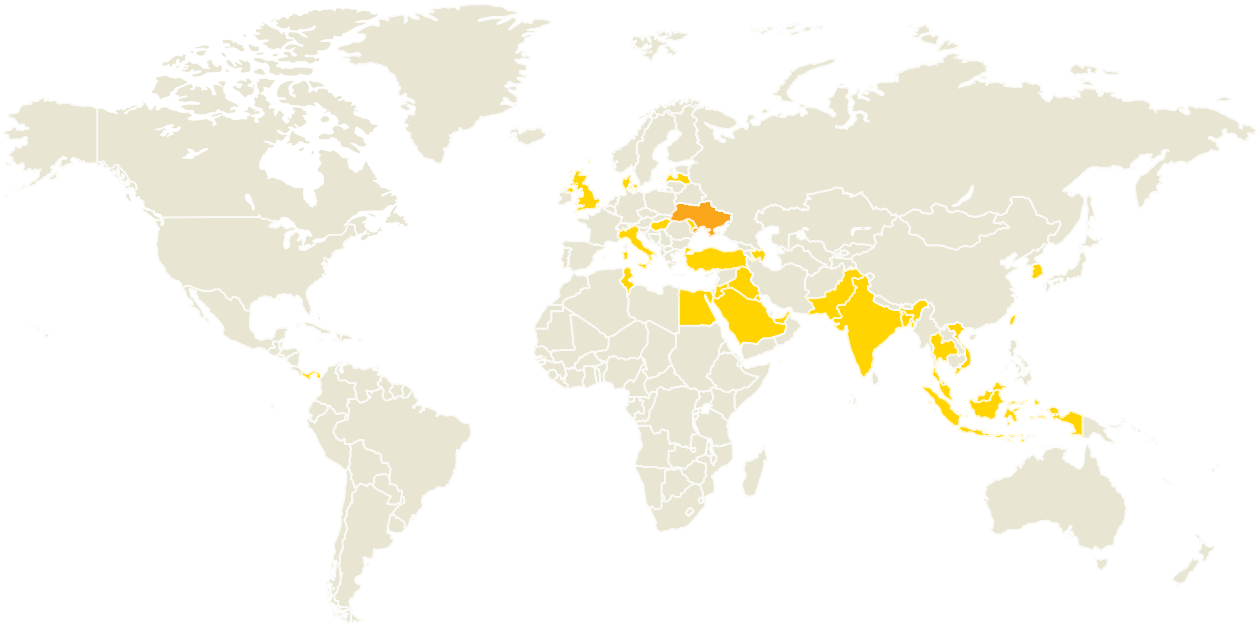
- High quality and safe products:
  Throughout the whole production process, the egg mass remains in a closed system of pipes and tanks in order to avoid any contamination. As a result of the automated processes, our products are completely sterile. By employing innovative approaches, we are able to preserve the egg's calorie content and nutritional value, keeping the natural benefits of our products to a maximum.

- Strict adherence to food safety protocols:
  We implement integrated quality control systems at our Imperovo Foods egg processing plant, in compliance with the best international standards, as well as apply a wide range of additional biosecurity measures and carefully manage our flocks' dietary and sanitary standards to ensure top quality produce. Currently, Imperovo Foods maintains an integrated quality and safety management systems that have been certified to ISO 22000:2005, ISO 9001:2015, FSSC 22000. Our egg products comply with the Halal requirements as well as certified for export to the European Union.

OUR CUSTOMERS

Thanks to its commitment to high food safety standards, the Imperovo Foods' egg products are renowned worldwide for their quality and reliability, and are therefore the preferred choice to many domestic and international food manufacturers.

EXPORT DESTINATIONS



2009-2018 EXPORT MARKETS

- Imperovo Foods is the largest exporter of dry egg products from Ukraine.
- Main export markets are the EU, Asia, the Far East, MENA and the CIS.
- Export portfolio of over 25 countries.

EGG WHITE POWDER, HIGH GEL

APPLICATON & FUNCTIONALITY

Suitable for the confectionery, bakery and meat industry, for production of crab sticks. The advantages of this product include premium gelling and water binding properties. 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 pasteurised 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 wait before the solution absorbs all the water.

INGREDIENTS

Egg white powder.

STORAGE AND SHELF LIFE

Storage: Keep in a dry, dark and well ventilated area.
Shelf life:
At 2 ˚C and the relative humidity up to 75%: 24 months in an unopened package.
At 20 ˚C and the relative humidity up to 75%: 12 months in an unopened package.

PACKAGING

Blue polybag in a carton box, 20 kg net.

PRODUCT CHARACTERISTICS

		TYPICAL VALUES	GUARANTEED VALUES
ANALYTICAL DATA:	pH-value	6.5 – 8.0	6.5 – 8.0
	Moisture	6.0-8.0%	6.0-8.0%
	Gel strength	>650 g/cm²	650 g/cm²
	Protein	>80.0%	>80.0%
	Fat content	<0.5%	<0.5%
	Solubility	>90%	>90%
MICROBIOLOGICAL DATA:	Total plate count	<5.000/g	<5.000/g
	Enterobacteriaceae	<10/g	<10/g
	Salmonella	Negative/ 25g	Negative/ 25g
	Staph. aureus	Negative/ 0.01g	Negative/ 0.01g
	Energy	Approx. 1450 kJ/ 320 kcal	Approx. 1450 kJ/ 320 kcal

EGG WHITE POWDER, HIGH WHIP

APPLICATON & FUNCTIONALITY

Suitable for the confectionery and bakery industry. 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 pasteurised 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 wait before the solution absorbs all the water.

INGREDIENTS

Egg white powder.

STORAGE AND SHELF LIFE

Storage: Keep in a dry, dark and well ventilated area.
Shelf life:
At 2 ˚C and the relative humidity up to 75%: 24 months in an unopened package.
At 20 ˚C and the relative humidity up to 75%: 12 months in an unopened package.

PACKAGING

Blue polybag in a carton box, 20 kg net.

PRODUCT CHARACTERISTICS

		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%	>90%
MICROBIOLOGICAL DATA:	Total plate count	<5.000/g	<5.000/g
	Enterobacteriaceae	<10/g	<10/g
	Salmonella	Negative/ 25g	Negative/ 25g
	Staph. aureus	Negative/ 0.01g	Negative/ 0.01g
	Energy	Approx. 1450 kJ/ 320 kcal	Approx. 1450 kJ/ 320 kcal

EGG YOLK POWDER

APPLICATON & FUNCTIONALITY

Suitable for mayonnaise, dressings, pasta, ice cream, baked products, cake mix or other products where egg yolk is needed. 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 pasteurised 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. Depending on the client's preferences, we can also add salt or sugar as additives to our egg products.

STORAGE AND SHELF LIFE

Storage: Keep in a dry, dark and well ventilated area.
Shelf life:
At 2 ˚C and the relative humidity up to 75%: 24 months in an unopened package.
At 20 ˚C and the relative humidity up to 75%: 12 months in an unopened package.

PACKAGING

Blue polybag in a carton box or paper bag, 20 kg net.

PRODUCT CHARACTERISTICS

		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/ 0.01g	Negative/ 0.01g
	Energy	Approx. 2700 kJ/ 640 kcal	Approx. 2700 kJ/ 640 kcal

HEAT-STABLE EGG YOLK POWDER

APPLICATON & FUNCTIONALITY

This type is used mainly in the production of mayonnaise, as it is characterised by thermostability as well as excellent emulsifying properties. 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 pasteurised 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. Depending on the client's preferences, we can also add salt or sugar as additives to our egg products.

STORAGE AND SHELF LIFE

Storage: Keep in a dry, dark and well ventilated area.
Shelf life:
At 2 ˚C and the relative humidity up to 75%: 24 months in an unopened package.
At 20 ˚C and the relative humidity up to 75%: 12 months in an unopened package.

PACKAGING

Blue polybag in a carton box or paper bag, 20 kg net.

PRODUCT CHARACTERISTICS

		TYPICAL VALUES	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 plate count	<10.000/g	<10.000/g
	Enterobacteriaceae	<10/g	<10/g
	Salmonella	Negative/ 25g	Negative/ 25g
	Staph. aureus	Negative/ 0.01g	Negative/ 0.01g
	Energy	Approx. 2700 kJ/ 640 kcal	Approx. 2700 kJ/ 640 kcal

WHOLE EGG POWDER

APPLICATON & FUNCTIONALITY

Suitable for baked products, ready meals, meat products etc. 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. Depending on the client's preferences, we can also add salt or sugar as additives to our egg products.

STORAGE AND SHELF LIFE

Storage: Keep in a dry, dark and well ventilated area.
Shelf life:
At 2 ˚C and the relative humidity up to 75%: 24 months in an unopened package.
At 20 ˚C and the relative humidity up to 75%: 12 months in an unopened package.

PACKAGING

Blue polybag in a carton box or paper bag, 20 kg net.

PRODUCT CHARACTERISTICS

		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%	>85%
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/ 560 kcal	Approx. 2400 kJ/ 560 kcal

PASTEURISED COOLED/LIQUID EGG MÉLANGE

APPLICATON & FUNCTIONALITY

Suitable for confectionery and baked products, ready meals, dressings etc. The advantage of this product is its homogeneous texture. The product is free from shell fragments and cross-contamination.

PRODUCT DESCRIPTION

Pasteurised liquid whole egg. 1 kilogram of mélange corresponds to 20-24 fresh eggs.

INGREDIENTS

Shell egg.

STORAGE AND SHELF LIFE

Storage: Keep in a clean and well ventilated area.
Shelf life: At 0°C - + 4°C: 24 days.

PACKAGING

Aseptic package in a carton box, 20 kg net.

PRODUCT CHARACTERISTICS

		TYPICAL VALUES	GUARANTEED VALUES
ANALYTICAL DATA:	Total solids	24.0±0.5%	24.0±0.5%
	Crude protein	11.0 -12.5%	11.0 -12.5%
	Total lipids	9.8-10.2%	9.8-10.2%
	pH-value	7.0-7.9	7.0-7.9
	Carbohydrates	0.8-1.05%	0.8-1.05%
	Ash	0.63-1.0%	0.63-1.0%
MICROBIOLOGICAL DATA:	Total plate count	<10.000 CFU/g	<10.000 CFU/g
	Coliform bacterias	Negative/ 0.1g	Negative/ 0.1g
	Coagulase-positive staphylococci	Negative/ 1.0g	Negative/ 1.0g
	Salmonella	Negative/ 25g	Negative/ 25g
	Proteus bacterias	Negative/ 1.0g	Negative/ 1.0g
	Listeria Monocytogenbes	Negative/ 25g	Negative/ 25g

PACKAGING

Packaging process at the facility

Packaging in blue polybag in a carton box

Packaging in paper bags

Liquid egg mélange packaging

CERTIFICATION

All production processes at our poultry farms and the Imperovo Foods plant comply with national and international food industry standards. Currently, Imperovo Foods maintains the following quality certificates:

QUALITY MANAGEMENT SYSTEM CERTIFIED to ISO 9001:2015

IQNET and DQS CFS GMBH ISO 9001:2015

FOOD SAFETY MANAGEMENT SYSTEM CERTIFIED to ISO 22000:2005

IQNET and DQS CFS GMBH ISO 22000:2005

FSSC 22000

HALAL CERTIFICATE

EU COMPLIED

CONTACT INFORMATION:

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PLANT LOCATION:

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EXPORT AND DOMESTIC SALES OF EGG PRODUCTS:

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