



Żyłce 35a, 63-900 Rawicz  
PL 30221501 WE

## PRODUCT SPECIFICATION

# Hen egg albumin powder high whip (cage)

Issue: 7 Date of issue: 08.07.2022 r. Page: 1/2

### PRODUCT DESCRIPTION

Composition	Desugared, dried hen egg white, E-330 – acidity regulator, E-1505 – foam stabilizer
Origin of raw material	Poland, cage quality
Technological process	Mechanically breaking, separation, filtering, desugaring, drying, sieving, packing, pasteurization
Reconstruction	100 g of powder dissolved in 900 ml of water correspond to about 1 kg of liquid egg white (about 34 pieces of chicken egg white with an average weight of 55-60 g)
Application	Industrie of confectionery, bakery
Allergens	Hen egg
GMO	Free from GMO
Radiation	The product is not expose to ultraviolet radiation and ionisation
Certificates	BRC Food, Halal, Kosher, HG

### ORGANOLEPTIC CHARACTERISTICS

Colour	From white to creamy
Smell and taste	Smell and taste of the dried the hen eggs white
Structure	Homogenous, powder structure without an contamination

### PHYSICO-CHEMICAL CHARACTERISTICS

Water content	Max. 8%
Fat content	<0,5%
Protein content	82-88%
pH	6-8
Solubility	Min. 92%
Whipping index	Min. 150 mm
Foam stability (leak after 2 h)	Max. 280 ml
Butyric acid content	Max. 10 mg/kg in dry mass matter
Remainder of the shells and eggs membranes	Absent

### MICROBIOLOGICAL CHARACTERISTICS

Mesophilic Aerobic Microorganisms	<10 000 cfu/g
Enterobacteriaceae	<10 cfu/g
Staphylococcus aureus	Absent in 1 g
Salmonella	Absent in 25 g
Listeria Monocytogenes	Absent in 25 g
Escherichia coli	Absent in 1 g
Coliform group	Absent in 1 g
Bacillus cereus	<100 cfu/g
Yeast and mould	<10/ g

### DIOXINS

The sum of dioxins (WHO-PCDD/F-TEQ)	<2,5 pg/g of fat
The sum of dioxins polychlorinated biphenyls (WHO-PCDD/F-PCB-TEQ)	<5 pg/g of fat





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**NUTRITIONAL VALUE [/100g]**

Caloric value	350-380 kcal/1465-1590 kJ
Protein (N x 6,25)	82-88 g
Carbohydrate	4,0-8,0 g
Total sugars after inversion	<0,2%
Fat	0,1-0,5 g
Saturated fatty acids	<0,5 g
Fibre	<0,5 g
Ash	3,0-5,0 g
Sodium	0,5-1,5 g
Salt equivalent (Na x 2,5)	1,25-3,75 g

**ALLERGENS**

Allergen	Present in product	Cross contamination	Present in factory
Cereals containing gluten and derivatives	No	No	No
Crustaceans and derivatives	No	No	No
Eggs and derivatives	<b>Yes</b>	<b>Yes</b>	<b>Yes</b>
Fishes and derivatives	No	No	No
Peanuts and derivatives	No	No	No
Soyabeans and derivatives	No	No	No
Milk and dairy products containing lactose	No	No	No
Nuts and derivatives (almonds, pecan, walnut, Brazil nut, cashew, chestnut, hazel nut, macadamia nut, pine nut, pistachio)	No	No	No
Celery and derivatives	No	No	No
Mustard and derivatives	No	No	No
Sulphur dioxide and sulphites at concentrations of more 10 mg/kg or mg/l expressed as SO <sub>2</sub>	No	No	No
Lupine and derivatives	No	No	No
Molluscs and derivatives	No	No	No

**PACKAGING AND EXPIRE DATE**

Polybag in carton box (20 kg, 25 kg)	36 months from production date
Polybag in paper bag (20 kg, 25 kg)	36 months from production date

**STORAGE AND TRANSPORT**

Storage	Store in clean, free from foreign smell, with free air circulation, recommended temperature: 15-25°C
Transport	Trucks have to be adapted for food transport

Developed	Checked	Approved
Specjalista ds. HACCP <i>Michalina Pruchnik</i> Michalina Pruchnik	Kierownik Działu Jakości <i>Aleksandra Markowska</i> Aleksandra Markowska	<i>Alicja R...</i> Alicja R... Kierownik Produkcji

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