



Żylice 35a, 63-900 Rawicz
PL 30221501 WE

PRODUCT SPECIFICATION

Hen egg white powder

Issue:

3

Date of issue:

10.02.2017 r.

Page:

1/2

PRODUCT DESCRIPTION

Composition	Desugared, dried hen egg white, E-330
Origin of raw material	Poland
Technological process	Mechanically breaking, separation, filtering, desugaring, drying, sieving, packing, pasteurization
Reconstitution	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, pasta, mayonnaise, dietary supplement
Allergens	Chicken egg
GMO	Free from GMO
Radiation	The product is not expose to ultraviolet radiation and ionisation

ORGANOLEPTIC CHARACTERISTICS

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

PHYSICO-CHEMICAL CHARACTERISTICS

Water content	Max. 8%
Fat content	<0,2%
Protein content	82-86%
pH	6-8
Solubility	Min. 95%
Lactic 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 u.f.c./ml
Enterobacteriaceae	<10 u.f.c./ml
Staphylococcus aureus	Absent in 1 g
Salmonella	Absent in 25 g
Listeria Monocytogenes	Absent in 1 g
Yeast and mould	<10 in 1 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

WARTOŚĆ ODŻYWCZA [/100 g]

Caloric value	350-380 kcal/1465-1590 kJ
Protein content (N x 6,25)	82-86 g
Carbohydrate	4,0-8,0 g
Fat	0,1-1,0 g
Saturated fatty acids	<0,5 g
Fibre	<0,5 g
Ash	3,0-5,0 g

Niniejszy dokument jest własnością firmy Eggs Product. Zabrania się kopiowania i rozpowszechniania dokumentu bez zgody osób uprawnionych.



Żyłice 35a, 63-900 Rawicz
PL 30221501 WE

PRODUCT SPECIFICATION

Hen egg white powder

Issue:	3	Date of issue:	10.02.2017 r.	Page:	2/2
--------	---	----------------	---------------	-------	-----

Sodium	0,5-1,1 g
Salt equivalent (Na x 2,5)	1,25-2,75 g
PACKAGING AND EXPIRE DATE	
Polybag in carton box (20 kg)	24 months from production date
Polybag in paper bag (20 kg)	24 months from production date
STORAGE AND TRANSPORT	
Storage	Store in clean, free from foreign smell, with free air circulation, temperature: 15-25°C
Transport	Trucks have to be adapted for food transport



Resu