

## SPECIFICATION

<b>Product</b>	<b>Egg white powder, type Low Whip</b>
<b>Product code</b>	41101
<b>Legal requirements</b>	Complies with Dutch and European Food Laws, especially EU-Directives 178/2002, 852/2004 and 853/2004.
<b>Composition</b>	Dried hen's egg white (100 %)
<b>Description</b>	Egg white, obtained by individually breaking and separating fresh hen's eggs, fermented, concentrated, spray-dried and pasteurised in dry form.
<b>Appearance</b>	Powder, white.
<b>Organoleptic characteristics</b>	Typical for egg albumen powder.

<b>Chemical and physical characteristics</b>	
PH	6,0 – 7,5
Dry matter	>92,0 %

<b>Microbiological characteristics</b>	
Standard Plate Count	< 5.000 / g
Enterobacteriaceae	< 10/g
Salmonella	Negative in 25 g
Staphylococcus aureus	Negative in 1 g

<b>Storage</b>	<b>Shelf-life</b>
Avoid direct sunshine, high temperature and high humidity	24 Months after production date

<b>Packaging</b>
25 kg cartons with polythene inner bag.

<b>Application</b>
Mix 1 part egg white powder low whip with 7 parts of water. Recommendation is to use the solution within 4 hours. Egg albumen powder low whip produces only little foaming when processed, and is therefore suitable for meat and fish products, protein drinks, potato products and pastry.

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