

PRODUCT INFORMATION

See also www.organic.nl

Product	Egg-white powder
Code	20300
Certificate	Skal
Country of origin	The Netherlands
Last update	03 June 2013
Date of Issue	15 January 2015
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic hen egg albumen
Additives	No Additives
Process	Selecting eggs, breaking, separating white and yolks, fermented, concentrated, spray-dried and pasteurized and packed

Sensorial properties	
Smell	Typical chicken egg white
Colour	White to light cream
Taste	Typical chicken egg white without any foreign taste
Appearance	Fine dusty powder, light lumpy

Packing	
Net content	25 Kg
Kind of packing	Carton box with plastic innerbag
Packing size (L x W x H)	
Packing/layer	Layers/pallet

Shelf life	
Storage conditions	Room temperature (15-25 °C) and dry
Maximum shelf life	Max. 24 months (when stored at 5-10 °C even longer)

Nutritional values (per 100 gram)		(from USDA Database)
Energy	1599 KJ 382 Kcal	
Protein (g)	81.10	
Fat (g)	Traces	Saturated: - Mono-unsaturated: - Poly-unsaturated: -
Carbohydrates (g)	7.80	Sugars: 5.40 Poly-saccharides: - %
Moisture (g)	5.80	
Mineral (mg)	Calcium (Ca): 62 Iron (Fe): 0.15 Potassium(K): 1125	Sodium (Na): 1280 Phosphor (P): 111 Magnesium (Mg): 88
Vitamins (mg)	Vitamin A: IU/ RE Vitamin B1: 0,02 Vitamin B2: 0,25	Niacin: Vitamin B6: Vitamin C:

Analytical properties	
Ash (%)	Max 6,0
pH	6,0 – 7.50
Dry matter (%)	92 - 100

Microbiological Properties	
Total Plate Count (cfu/g)	< 2.000
Yeast (cfu/g)	< 50
Mould (cfu/g)	< 50
Enterobacteria (cfu/g)	< 10
Staphylococcus aureus	Absent in 1 gram
Salmonella (cfu/25g)	Absent

Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)			
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	+	Sesame	-
Soya protein (-derivatives)	-	Sesame-oil	-
Soya oil	-	Glutamate (added E620-E625)	-
Gluten	-	Sulfite (E220-E228)	-
Wheat	-	Benzoic acid/Parabens (E210-E213)	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine (E102)	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	-	Mollusc (- derivates)	-
Nut-oil	-		

Acceptable for:	
Vegetarians	Yes
Vegans	No
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No

Use	To restore to liquid egg-white, use about 1 kg of egg-white powder and 7 kg of water. Recommendation is to use the solution within 4 hours
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