

PRODUCT INFORMATION

See also www.organic.nl

Product	Organic Egg white powder
Code	20300
Country of origin	The Netherlands
Last update	21-08-2018
Date of Issue	12-04-2017
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic chicken egg white powder
Additives	No Additives
Process	Egg white, obtained by the individual breaking and separating fresh organic hen's eggs, fermented, concentrated, spray dried and pasteurised in dry form.

Sensorial properties	
Smell	Typical chicken egg white
Colour	Light yellow
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 polythene inner bag
Pieces per pallet	24

Shelf life	
Storage conditions	Avoid direct sunlight, high temperature and high humidity
Maximum shelf life	24 months after production

Nutritional values (per 100 gram)		(from USDA Database)
Energy	1600 KJ 381 Kcal	
Protein (g)	84	
Fat (g)	-	Saturated: -
Carbohydrates (g)	-	Sugars: -
Moisture (g)	5.80	
Salt (g)	3.14	

Analytical properties	
Foam stability (%)	> 75
pH	6.0 – 7.50
Dry matter (%)	92 – 100
Ash (g)	5.2

Microbiological Properties	
Total Plate Count (cfu/g)	< 5.000
Enterobacteria (cfu/g)	< 10
Staphylococcus aureus (cfu/g)	Absent
Salmonella (cfu/25g)	Absent

Allergy list (+ = present, - = absent and * 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	Yes
Halal-certified	Yes
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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