

PRODUCT INFORMATION

See also www.organic.nl

Product	Whole chicken egg powder
Code	20310
Certificate	Skal
Country of origin	The Netherlands
Last update	03 June 2013
Date of Issue	3-6-2013
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic chicken whole egg
Additives	No additives
Process	Selecting eggs, breaking, homogenize, spray-dried and pasteurized and packed

Sensorial properties	
Smell	Typical egg
Colour	Dark Yellow
Taste	Typical egg, without any foreign taste
Appearance	Slightly lumpy powder

Packing	
Net content	25 Kg
Kind of packing	Carton box with polylined inner-bag
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 36 months after production

Nutritional values (per 100 gram)		(from NEVO Database)
Energy	2403 KJ 574 Kcal	
Protein (g)	46.0	
Fat (g)	42.0	Saturated: 13.8 Mono-unsaturated: 17.3 Poly-unsaturated: 3.2 Cholesterol: 1638.0
Carbohydrates (g)	3.0	Sugars: 3.0 Poly-saccharides: - %
Dietary fibre (g)	0.0	
Moisture (g)	5.0	
Mineral (mg)	Calcium (Ca): 225 Iron (Fe): 11.0 Potassium(K): 600	Sodium (Na): 500 Phosphor (P): 900 Magnesium (Mg): 46
Vitamins (mg)	Vitamin A: 0,2 Vitamin B1: 0,1 Vitamin B2: 0,3	Vitamin B6: 0,12 Vitamin D: 1,9 Vitamin E: 6,7

Analytical properties	
Ash (%)	Max. 4%
pH	7.5 – 9.0
Dry matter (%)	> 95
B-hydroxy butyric acid	< 10 mg/kg
Lactic acid	< 1.000 mg/kg
Succinic acid	< 25 mg/kg

Microbiological Properties	
Total Plate Count (cfu/g)	< 25.000
Yeast (cfu/g)	< 100
Mould (cfu/g)	< 100
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	<p>To restore to liquid egg, use about 1 kg of whole egg powder and 3 kg of water. If applicable, mix the powder with other dry ingredients before adding the water. Recommendation is to use the solution within 4 hours</p>
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