

PRODUCT INFORMATION

See also www.organic.nl

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|--------------------------|---|
| Product | Chicken egg yolk powder org 25kg |
| Code | 20320 |
| Certificate | Skal |
| Country of origin | The Netherlands |
| Last update | 12-4-2016 |
| Issue date | 12-4-2016 |
| This product is | Organic and not genetically modified or irradiated |

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| Production | |
| Ingredients | Dried organic chicken egg yolk (100%) |
| Additives | No additives |
| Process | Selecting eggs, breaking, separating white and yolks, pasteurized ,spray-dried and packed |

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| Sensorial properties | |
| Smell | Typical egg yolk |
| Colour | Yellow |
| Taste | Typical egg yolk, no after taste |
| Appearance | Powder |

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| 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 |

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| Shelflife | |
| Storage conditions | Room temperature (15-25 °C) and dry |
| Maximum shelflife | Max 24 months after production |

| Nutritional values (per 100 gram) | | (from USDA Database) |
|-----------------------------------|--|--|
| Energy | 2843 KJ 679 Kcal | |
| Protein (g) | 33.73 | |
| Fat (g) | 58.13 | Saturated: 18.12 Mono-unsaturated: 23.68 Poly-unsaturated: 8.77 Cholesterol: 2307 |
| Carbohydrates (g) | 2.10 | Sugars: 0.07 Poly-saccharides: - % |
| Dietary fibre (g) | - | |
| Moisture (g) | 2.73 | |
| Mineral (mg) | Calcium (Ca): 307 Iron (Fe): 9.50 Potassium(K): 264 | Sodium (Na): 163 Phosphor (P): 1040 Magnesium (Mg): 26 |
| Vitamins (mg) | Vitamin A: 0,27 Vitamin B1: 0,6 Vitamin B2: 0,8 Niacin: 0,6 | Vitamin B6: 0,05 Vitamin D: 0,3 Vitamin E: 0,9 |

| Analytical properties | |
|------------------------|---------------|
| pH | 6,0 - 7,0 |
| Dry matter (%) | > 96 |
| 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 |
| Enterobacteriaceae (cfu/g) | < 10 |
| St. Aureus (cfu/1g) | Absent |
| 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 |

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| Use | <p>To restore to liquid egg-yolk, use about 1 kg of egg yolk powder and 1 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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