

	PRODUCT SPECIFICATION
	Whole egg powder
Supplier:	ALPEN FOOD GROUP BV

Updated: October 2020

PRODUCT DESCRIPTION	
<i>Composition</i>	100% whole egg powder produced caged eggs
<i>Origin of shell eggs</i>	Poland
<i>Origin of the product</i>	Slovakia
<i>Certificates</i>	FSSC 22000, HALAL
<i>Reconstitution</i>	250 g of powder dissolved in 750 ml of water corresponds to about 20 chicken eggs with an average weight of 55-60 g
<i>Application</i>	Industrie of confectionery, bakery, pasta, mayonnaise
<i>Allergens</i>	Chicken egg
<i>GMO</i>	Free from GMO. The product is produced according to the EU regulation 1881/2006
<i>Radiation</i>	The product is not expose to ultraviolet radiation and ionisation
ORGANOLEPTIC CHARACTERISTICS	
<i>Colour</i>	From light yellow to dark yellow
<i>Smell and taste</i>	Smell and taste of the dried content of chicken eggs
<i>Structure</i>	Homogenous, powder structure without an contamination
PHYSICO-CHEMICAL CHARACTERISTICS	
<i>Water content</i>	Max. 5%
<i>Fat content</i>	38-44%
<i>Protein content</i>	44-49%
<i>pH</i>	7,0-9,5
<i>Ash</i>	Max 4 %
<i>Butyric acid content</i>	Max. 10 mg/kg in dry mass matter
<i>Remainder of the shells and eggs membranes</i>	Absent
MICROBIOLOGICAL CHARACTERISTICS	
<i>Mesophilic Aerobic Microorganisms</i>	<max 100 000.f.c./g
<i>Enterobacteriaceae</i>	<100 u.f.c./g
<i>Staphylococcus aureus</i>	Absent in 1 g
<i>Salmonella</i>	Absent in 25 g
<i>Listeria Monocytogenes</i>	Absent in 1 g
<i>Yeast and mould</i>	<100 in 1 g
PACKAGING AND EXPIRE DATE	
Polybag in box or in bag (20-25kg)	24 months from production date
STORAGE AND TRANSPORT	
<i>Storage</i>	Store in clean, free from foreign smell, with free air circulation, temperature: 15-25°C
<i>Transport</i>	Trucks have to be adapted for food transport

NUTRITION VALUE [/100 g]	
<i>Nutrition value</i>	565-585 kcal/2365-2449 kJ
<i>Protein (Nx6,25)</i>	46,0-51,0 g
<i>Carbohydrates</i>	4,0-6,0 g
<i>Sugar in total</i>	<0,2 g
<i>Fat</i>	38,0-42,0 g
<i>Fatty acid</i>	13,0-15,0 g
<i>Fibre</i>	<0,5 g
<i>Ash</i>	3,4-3,6 g
<i>Sodium</i>	0,5-0,6 g

According to the EU regulation (EU) Nr. 1169/2011)