DATASHEET
Version 4.0 / February 2023

156 - 1565

OVODAN Hen Egg Yolk Powder

Pasteurized and spray dried with 1% TCP

Art no:
OVODAN Eiprodukte: 156
OVODAN FOODS: 1565

Application:
Suitable for mayonnaise, dressings, pasta, ice cream, baked products, cake mix or other products where egg yolk is needed.

Product description:
Pasteurized and spray dried hen egg yolk, Gallus gallus.
100 g of powder dissolved in 125 g of water corresponds to approx. 225 g liquid egg yolks.
The technical process of manufacturing OVODAN egg products includes the following steps: Shell eggs breaking, liquid eggs filtering and clarifying, pasteurizing, and drying, sieving and metal detection, packaging and storing.

Ingredients:
Hen egg Yolk powder from cage shell eggs and tricalcium phosphate as Free Flowing Agent. (Can also contain eggs from barn and free range eggs.)

Statements:
GMO, allergen etc. available at www.ovodan.com

Certificates:
BRC, Kosher, Halal etc. available at www.ovodan.com. SMETA accessible through SEDEX.

Storage / shelf-life:
18 months in non-condensing atmosphere at ambient temperatures (15-25°C). Alternative storage conditions may affect shelf-life.

Packaging:
15 kg Paperbags with PE-Inner liner or customized.

Appearance / colour:
Powder structure, yellowish.

Odour and taste:
Natural, characteristic for hen egg matter, without foreign odours and tastes.

Analytics:

Parameter	Values	Methods
Chemical / physical:		
pH-value	6,0 - 7,0	Electrochemical (25% solution)
Moisture	≤ 5,0 %	EN ISO 5537***
Fat*	> 60 %	§ 64 LFGB L 05.00-14***
Microbiology:		
Total plate count	< 10.000 cfu / g	DIN EN ISO 4833-1
Enterobacteriaceae	< 10 cfu / g	DIN ISO 21528-2
Salmonella	Not detectable / 250 g	DIN EN ISO 6579-1***
Staphylococcus aureus	< 10 cfu / g	DIN EN ISO 6888-1
Nutritional Data per 100 g:		Based on the United States Department of Agriculture, National Nutrient Database for Standard Reference. https://fdc.nal.usda.gov
Energy	2.800 kJ / 669 kcal	
Protein (g)	33,6	
Carbohydrate (g)	0,7	
of which sugars (g)	0,2	
Fat (g)	59,1	
Saturated fatty acids (g)	20,3	
Dietary fibres (g)	< 0,1	
Salt ** (g)	0,4	

* based on random sampling

** based on natively occurring sodium x 2,5

*** or alternative method with identical result

Values above are based on literature, calculations, and analysis. Variations may occur since eggs are natural products. Enzymatical activity may occur due to its natural presence in eggs. All products and related packaging provided by Ovodan Eiprodukte GmbH & Co. KG and Ovodan Foods A/S comply with all relevant legislation in the scope of responsibility of Ovodan. Nevertheless, this does not release the user from his/her obligation to carry out all analysis required by the respective legislation. This specification has been issues technically and is valid without a signature.

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