OVODAN
RELIABLE EGG SOLUTIONS

190 KAT

OVODAN Hen Egg Yolk Powder, Barn KAT

Pasteurized and spray dried

Art no: OVODAN Eiprodukte: 190 KAT

Application: Suitable for mayonnaise, dressings, pasta, sauces, and other emulsified systems.

Product description: Pasteurized and spray dried hen eggs, Gallus gallus.
100 g of powder dissolved in 125 g of water correspond to approx. 225 g liquid egg yolk.
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 powder from barn eggs (may also contain egg-yolk from free-range eggs) from KAT-certified farms.

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: 20/25 kg cardboard/bags 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:

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 the United States Department of Agriculture, National Nutrient Database for Standard Reference. https://fdc.nal.usda.gov

* 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.

OVODAN FOODS A/S
Havnegade 33-35-36, DK-5000 Odense C
Tel.: +45 66 11 17 32
Authorization no.: DK-P20-EC

OVODAN EIPRODUKTE GMBH & CO. KG
Frankenbosteler Kamp 4, DE-27404 Zeven
Tel.: +49 4281 756 0
Authorization no.: DE-NI 11001-EG

a THORNICO company