DATASHEET Version 4.0 / February 2023



## 355 – 3535 OVODAN Whole Hen Egg Powder, 33% Glucose

Pasteurized and spray dried

Art no:	OVODAN Eiprodukte: 355		
	OVODAN FOODS: 3535		
Application:	Suitable for bakeries, to be used in biscuits, cakes etc.		
Product description:	Pasteurized and spray dried whole hen eggs with Glucose Syrup, Gallus gallus. 100 g of powder dissolved in 200 ml of water correspond to approx. 270 g fresh whole hen eggs (approx. 4,5 shell eggs) and 33 g of glucose syrup. 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 cage shell eggs (may also contain eggs from barn and free-range eggs), glucose.		
Statements:	GMO, allergen etc. available at <u>www.ovodan.com</u>		
Certificates:	BRC, Kosher, Halal etc. available at <u>www.ovodan.com.</u> SMETA accessible through <u>SEDEX</u> .		
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.		
	Fowder structure, yenowish.		
Odour and taste:		egg matter, without foreign odou	rs and tastes.
Odour and taste:	Natural, characteristic for her		
Odour and taste: Analytics:		egg matter, without foreign odou Values 6,0 – 8,0	rs and tastes. Methods Electrochemical (25% solution)
Odour and taste:	Natural, characteristic for her Parameter	Values	Methods
Odour and taste: Analytics:	Natural, characteristic for her Parameter pH-value	Values 6,0 - 8,0	Methods Electrochemical (25% solution)
Odour and taste: Analytics: Chemical / physical:	Natural, characteristic for her Parameter pH-value Moisture Fat*	Values 6,0 - 8,0 ≤ 5,0 % 32 - 35 %	Methods Electrochemical (25% solution) EN ISO 5537***
Odour and taste: Analytics:	Natural, characteristic for her Parameter pH-value Moisture	Values         6,0 - 8,0         ≤ 5,0 %         32 - 35 %         < 10.000 cfu / g	Methods Electrochemical (25% solution) EN ISO 5537*** Calculated
Odour and taste: Analytics: Chemical / physical:	Natural, characteristic for her Parameter pH-value Moisture Fat* Total plate count	Values 6,0 - 8,0 ≤ 5,0 % 32 - 35 %	Methods Electrochemical (25% solution) EN ISO 5537*** Calculated DIN EN ISO 4833-1
Odour and taste: Analytics: Chemical / physical:	Natural, characteristic for her Parameter pH-value Moisture Fat* Total plate count Enterobacteriaceae	Values         6,0 - 8,0         ≤ 5,0 %         32 - 35 %         < 10.000 cfu / g         < 10 cfu / g	Methods Electrochemical (25% solution) EN ISO 5537*** Calculated DIN EN ISO 4833-1 DIN ISO 21528-2
Odour and taste: Analytics: Chemical / physical: Microbiology:	Natural, characteristic for her Parameter pH-value Moisture Fat* Total plate count Enterobacteriaceae Salmonella Staphylococcus aureus	Values         6,0 - 8,0         ≤ 5,0 %         32 - 35 %         < 10.000 cfu / g         < 10 cfu / g         Not detectable / 250 g         < 10 cfu / g	Methods Electrochemical (25% solution) EN ISO 5537*** Calculated DIN EN ISO 4833-1 DIN ISO 21528-2 DIN EN ISO 6579-1***
Odour and taste: Analytics: Chemical / physical: Microbiology: Nutritional Data	Natural, characteristic for her Parameter pH-value Moisture Fat* Total plate count Enterobacteriaceae Salmonella Staphylococcus aureus Energy	Values         6,0 - 8,0         ≤ 5,0 %         32 - 35 %         < 10.000 cfu / g         < 10 cfu / g         Not detectable / 250 g         < 10 cfu / g         2.205 kJ / 527 kcal	Methods Electrochemical (25% solution) EN ISO 5537*** Calculated DIN EN ISO 4833-1 DIN ISO 21528-2 DIN EN ISO 6579-1***
Odour and taste: Analytics: Chemical / physical: Microbiology:	Natural, characteristic for her Parameter pH-value Moisture Fat* Total plate count Enterobacteriaceae Salmonella Staphylococcus aureus	Values         6,0 - 8,0         ≤ 5,0 %         32 - 35 %         < 10.000 cfu / g         < 10 cfu / g         Not detectable / 250 g         < 10 cfu / g	Methods Electrochemical (25% solution) EN ISO 5537*** Calculated DIN EN ISO 4833-1 DIN ISO 21528-2 DIN EN ISO 6579-1*** DIN EN ISO 6888-1 Based on the United States
Odour and taste: Analytics: Chemical / physical: Microbiology: Nutritional Data	Natural, characteristic for her Parameter pH-value Moisture Fat* Total plate count Enterobacteriaceae Salmonella Staphylococcus aureus Energy Protein (g)	Values         6,0 - 8,0         ≤ 5,0 %         32 - 35 %         < 10.000 cfu / g         < 10 cfu / g         Not detectable / 250 g         < 10 cfu / g         2.205 kJ / 527 kcal         32,2	Methods Electrochemical (25% solution) EN ISO 5537*** Calculated DIN EN ISO 4833-1 DIN ISO 21528-2 DIN EN ISO 6579-1*** DIN EN ISO 6888-1 Based on the United States Department of Agriculture,
Odour and taste: Analytics: Chemical / physical: Microbiology: Nutritional Data	Natural, characteristic for her Parameter pH-value Moisture Fat* Total plate count Enterobacteriaceae Salmonella Staphylococcus aureus Energy Protein (g) Carbohydrate (g)	Values $6,0 - 8,0$ $\leq 5,0 \%$ $32 - 35 \%$ $< 10.000 \text{ cfu / g}$ $< 10 \text{ cfu / g}$ Not detectable / 250 g $< 10 \text{ cfu / g}$ $2.205 \text{ kJ / 527 \text{ kcal}}$ $32,2$ $33,4$	MethodsElectrochemical (25% solution)EN ISO 5537***CalculatedDIN EN ISO 4833-1DIN ISO 21528-2DIN EN ISO 6579-1***DIN EN ISO 6888-1Based on the United States Department of Agriculture, National Nutrient Database
Odour and taste: Analytics: Chemical / physical: Microbiology: Nutritional Data	Natural, characteristic for her Parameter pH-value Moisture Fat* Total plate count Enterobacteriaceae Salmonella Staphylococcus aureus Energy Protein (g) Carbohydrate (g) of which sugars (g)	Values $6,0 - 8,0$ $\leq 5,0 \%$ $32 - 35 \%$ $< 10.000 \text{ cfu / g}$ $< 10 \text{ cfu / g}$ Not detectable / 250 g $< 10 \text{ cfu / g}$ $2.205 \text{ kJ / 527 kcal}$ $32,2$ $33,4$ $33,4$	MethodsElectrochemical (25% solution)EN ISO 5537***CalculatedDIN EN ISO 4833-1DIN EN ISO 21528-2DIN EN ISO 6579-1***DIN EN ISO 6888-1Based on the United States Department of Agriculture, National Nutrient Database for Standard Reference.
Odour and taste: Analytics: Chemical / physical: Microbiology: Nutritional Data	Natural, characteristic for herParameterpH-valueMoistureFat*Total plate countEnterobacteriaceaeSalmonellaStaphylococcus aureusEnergyProtein (g)Carbohydrate (g)of which sugars (g)Fat (g)	Values $6,0 - 8,0$ $\leq 5,0 \%$ $32 - 35 \%$ $< 10.000 \text{ cfu / g}$ $< 10 \text{ cfu / g}$ Not detectable / 250 g $< 10 \text{ cfu / g}$ $2.205 \text{ kJ / 527 \text{ kcal}}$ $32,2$ $33,4$ $33,4$ $29,4$	MethodsElectrochemical (25% solution)EN ISO 5537***CalculatedDIN EN ISO 4833-1DIN ISO 21528-2DIN EN ISO 6579-1***DIN EN ISO 6888-1Based on the United States Department of Agriculture, National Nutrient Database
Odour and taste: Analytics: Chemical / physical: Microbiology: Nutritional Data	Natural, characteristic for her         Parameter         pH-value         Moisture         Fat*         Total plate count         Enterobacteriaceae         Salmonella         Staphylococcus aureus         Energy         Protein (g)         Carbohydrate (g)         of which sugars (g)         Fat (g)         Saturated fatty acids (g)         Dietary fibres (g)         Salt (Sodium)** (g)	Values         6,0 - 8,0         ≤ 5,0 %         32 - 35 %         < 10.000 cfu / g         < 10 cfu / g         Not detectable / 250 g         < 10 cfu / g         2.205 kJ / 527 kcal         32,2         33,4         33,4         29,4         10,1	MethodsElectrochemical (25% solution)EN ISO 5537***CalculatedDIN EN ISO 4833-1DIN EN ISO 21528-2DIN EN ISO 6579-1***DIN EN ISO 6888-1Based on the United States Department of Agriculture, National Nutrient Database for Standard Reference.
Odour and taste: Analytics: Chemical / physical: Microbiology: Nutritional Data	Parameter         pH-value         Moisture         Fat*         Total plate count         Enterobacteriaceae         Salmonella         Staphylococcus aureus         Energy         Protein (g)         Carbohydrate (g)         of which sugars (g)         Fat (g)         Saturated fatty acids (g)         Dietary fibres (g)	Values $6,0 - 8,0$ $\leq 5,0 \%$ $32 - 35 \%$ $< 10.000 \text{ cfu / g}$ $< 10 \text{ cfu / g}$ Not detectable / 250 g $< 10 \text{ cfu / g}$ $2.205 \text{ kJ / 527 kcal}$ $32,2$ $33,4$ $33,4$ $29,4$ $10,1$ $< 0,1$ $0,8$	MethodsElectrochemical (25% solution)EN ISO 5537***CalculatedDIN EN ISO 4833-1DIN EN ISO 21528-2DIN EN ISO 6579-1***DIN EN ISO 6888-1Based on the United States Department of Agriculture, National Nutrient Database for Standard Reference.

\*\*\* 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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