

3563

## OVODAN Hen Whole egg powder, Free Range

Pasteurized, spray dried and 1% TCP

|                              |                                                                                                                                                                                                                                                                                                                                                                                                                               |
|------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Art no:</b>               | OVODAN FOODS: 3563                                                                                                                                                                                                                                                                                                                                                                                                            |
| <b>Application:</b>          | Suitable as ingredient for confectionary, the bakery and the meat industry or other products where whole egg is needed.                                                                                                                                                                                                                                                                                                       |
| <b>Product description:</b>  | <p>Pasteurized and spray dried whole hen eggs, Gallus gallus.</p> <p>100 g of powder dissolved in 300 ml of water correspond to approx. 400 g fresh whole eggs (approx. 8 eggs).</p> <p>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.</p> |
| <b>Ingredients:</b>          | Hen egg powder from Free Range shell eggs and tricalcium phosphate as Free Flowing Agent.                                                                                                                                                                                                                                                                                                                                     |
| <b>Statements:</b>           | GMO, allergen etc. available at <a href="http://www.ovodan.com">www.ovodan.com</a>                                                                                                                                                                                                                                                                                                                                            |
| <b>Certificates:</b>         | BRC, Kosher, Halal etc. available at <a href="http://www.ovodan.com">www.ovodan.com</a> . SMETA accessible through <a href="http://SEDEX">SEDEX</a> .                                                                                                                                                                                                                                                                         |
| <b>Storage / shelf-life:</b> | 24 months in non-condensing atmosphere at ambient temperatures (15-25°C). Alternative storage conditions may affect shelf life.                                                                                                                                                                                                                                                                                               |
| <b>Packaging:</b>            | 20/25 kg cardboard/bags with PE-Inner liner or customized.                                                                                                                                                                                                                                                                                                                                                                    |
| <b>Appearance / colour:</b>  | Powder structure, yellowish.                                                                                                                                                                                                                                                                                                                                                                                                  |
| <b>Odour and taste:</b>      | Natural, characteristic for hen egg matter, without foreign odours and tastes.                                                                                                                                                                                                                                                                                                                                                |

| Analytics:                                      | Parameter                 | Values                | Methods                                                                                                                                                                              |
|-------------------------------------------------|---------------------------|-----------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Chemical / physical:                            | pH-value                  | 7,5 – 9,5             | Electrochemical (25% solution)                                                                                                                                                       |
|                                                 | Moisture                  | ≤ 5,0 %               | EN ISO 5537***                                                                                                                                                                       |
|                                                 | Fat*                      | > 37 %                | § 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 / 25 g | DIN EN ISO 6579-1***                                                                                                                                                                 |
|                                                 | Staphylococcus aureus     | < 10 cfu / g          | DIN EN ISO 6888-1                                                                                                                                                                    |
| Nutritional Data<br>per 100 g:                  | Energy                    | 2.442 kJ / 584 kcal   | Based on the United States<br>Department of Agriculture,<br>National Nutrient Database<br>for Standard Reference.<br><a href="https://fdc.nal.usda.gov">https://fdc.nal.usda.gov</a> |
|                                                 | Protein (g)               | 47,6                  |                                                                                                                                                                                      |
|                                                 | Carbohydrate (g)          | 1,1                   |                                                                                                                                                                                      |
|                                                 | of which sugars (g)       | 0,6                   |                                                                                                                                                                                      |
|                                                 | Fat (g)                   | 43,5                  |                                                                                                                                                                                      |
|                                                 | Saturated fatty acids (g) | 14,9                  |                                                                                                                                                                                      |
|                                                 | Dietary fibres (g)        | < 0,1                 |                                                                                                                                                                                      |
|                                                 | Salt ** (g)               | 1,3                   |                                                                                                                                                                                      |
|                                                 |                           |                       |                                                                                                                                                                                      |
| *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 issued technically and is valid without a signature.