



## 395 - 3534 OVODAN Hen Whole egg powder, Barn, 33% Glucose

Pasteurized, spray dried

Art no:	OVODAN Eiprodukte: 395 OVODAN FOODS: 3534		
Application:	Suitable 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 stages: Shell eggs breaking, liquid eggs filtering and clarifying, mixing, pasteurizing and drying, sieving and metal detection, packaging and storing.		
Ingredients:	Hen egg powder from Barn shell eggs. (Can also contain eggs from Free Range eggs), glucose and Citric acid.		
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.		
Odour and taste:	Natural, characteristic for hen egg matter, without foreign odours and tastes.		
Analytics:	Parameter	Values	
Chemical / physical:		Values	Methods
enermean, physican	pH-value	6,0 - 8,0	Methods Electrochemical (25% solution)
enemiear, physican	pH-value Moisture		
	•	6,0 - 8,0	Electrochemical (25% solution)
	Moisture	6,0 – 8,0 <u>&lt;</u> 5,0 %	Electrochemical (25% solution) EN ISO 5537***
Microbiology:	Moisture Sugar (Glucose)*	6,0 − 8,0 <u>&lt;</u> 5,0 % 32 - 35 %	Electrochemical (25% solution) EN ISO 5537*** calculated
	Moisture Sugar (Glucose)* Total plate count	6,0 − 8,0 <u>&lt;</u> 5,0 % 32 - 35 % < 10.000 cfu / g	Electrochemical (25% solution) EN ISO 5537*** calculated DIN EN ISO 4833-1
	Moisture Sugar (Glucose)* Total plate count Enterobacteriaceae	6,0 - 8,0 <ul> <li>5,0 %</li> <li>32 - 35 %</li> <li>&lt; 10.000 cfu / g</li> <li>&lt; 10 cfu / g</li> </ul>	Electrochemical (25% solution) EN ISO 5537*** calculated DIN EN ISO 4833-1 DIN ISO 21528-2
Microbiology:	Moisture Sugar (Glucose)* Total plate count Enterobacteriaceae Salmonella Staphylococcus aureus	6,0 − 8,0 ≤ 5,0 % 32 - 35 % < 10.000 cfu / g < 10 cfu / g Not detectable / 250 g < 10 cfu / g	Electrochemical (25% solution) EN ISO 5537*** calculated DIN EN ISO 4833-1 DIN ISO 21528-2 DIN EN ISO 6579-1***
Microbiology: Nutritional Data	Moisture Sugar (Glucose)* Total plate count Enterobacteriaceae Salmonella Staphylococcus aureus Energy	6,0 - 8,0 <ul> <li>5,0 %</li> <li>32 - 35 %</li> <li>&lt; 10.000 cfu / g</li> <li>&lt; 10 cfu / g</li> </ul> <li>Not detectable / 250 g</li> <li>&lt; 10 cfu / g</li> <li>2.205 kJ / 527 kcal</li>	Electrochemical (25% solution) EN ISO 5537*** calculated DIN EN ISO 4833-1 DIN ISO 21528-2 DIN EN ISO 6579-1***
Microbiology:	Moisture Sugar (Glucose)* Total plate count Enterobacteriaceae Salmonella Staphylococcus aureus Energy Protein (g)	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	Electrochemical (25% solution) EN ISO 5537*** calculated DIN EN ISO 4833-1 DIN ISO 21528-2 DIN EN ISO 6579-1***
Microbiology: Nutritional Data	Moisture Sugar (Glucose)* Total plate count Enterobacteriaceae Salmonella Staphylococcus aureus Energy Protein (g) Carbohydrate (g)	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	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,
Microbiology: Nutritional Data	Moisture Sugar (Glucose)* Total plate count Enterobacteriaceae Salmonella Staphylococcus aureus Energy Protein (g)	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	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, National Nutrient Database
Microbiology: Nutritional Data	Moisture Sugar (Glucose)* Total plate count Enterobacteriaceae Salmonella Staphylococcus aureus Energy Protein (g) Carbohydrate (g) of which sugars (g) Fat (g)	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	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, National Nutrient Database for Standard Reference.
Microbiology: Nutritional Data	Moisture Sugar (Glucose)* Total plate count Enterobacteriaceae Salmonella Staphylococcus aureus Energy Protein (g) Carbohydrate (g) of which sugars (g) Fat (g) Saturated fatty acids (g)	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	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, National Nutrient Database
Microbiology: Nutritional Data	Moisture Sugar (Glucose)* Total plate count Enterobacteriaceae Salmonella Staphylococcus aureus Energy Protein (g) Carbohydrate (g) of which sugars (g) Fat (g)	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	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, National Nutrient Database for Standard Reference.
Microbiology: Nutritional Data	Moisture Sugar (Glucose)* 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)	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 < 0,1	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, 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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