

150 - 1505

OVODAN Hen Egg Yolk Powder

Pasteurized and spray dried

Art no:	OVODAN Eiprodukte: 150 OVODAN FOODS: 1505
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 (May 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:	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:																		
Chemical / physical:	<table border="1"> <thead> <tr> <th>Parameter</th> <th>Values</th> <th>Methods</th> </tr> </thead> <tbody> <tr> <td>pH-value</td> <td>6,0 - 7,0</td> <td>Electrochemical (25% solution)</td> </tr> <tr> <td>Moisture</td> <td>≤ 5,0 %</td> <td>EN ISO 5537***</td> </tr> <tr> <td>Fat*</td> <td>> 60 %</td> <td>§ 64 LFGB L 05.00-14***</td> </tr> </tbody> </table>	Parameter	Values	Methods	pH-value	6,0 - 7,0	Electrochemical (25% solution)	Moisture	≤ 5,0 %	EN ISO 5537***	Fat*	> 60 %	§ 64 LFGB L 05.00-14***					
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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.