

## 192 KAT

**OVODAN Heatstable Hen Egg Yolk Powder, Barn KAT**

Pasteurized and spray dried

<b>Art no:</b>	OVODAN Eiprodukte: 192 KAT
<b>Application:</b>	Suitable for mayonnaise, dressings, pasta, sauces and other emulsified systems.
<b>Product description:</b>	Pasteurized and spray dried hen egg yolk with improved heat stability in emulsified systems, Gallus gallus. 40 g of powder dissolved in 60 ml of water correspond to approx. 100 g fresh liquid yolks with 3.3% salt, 1.6% maltodextrin and 0.8% tricalcium phosphate. 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.
<b>Ingredients:</b>	Hen egg yolk from Barn shell eggs (may also contain free range eggs) from KAT-certified farms, salt, maltodextrin, tricalcium phosphate.
<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>	18 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:****Chemical / physical:**

Parameter	Values	Methods
pH-value	6,0 - 7,0	Electrochemical (25% solution)
Moisture	≤ 5,0 %	EN ISO 5537***
Fat*	> 52 %	§ 64 LFGB L 05.00-14***
Salt content	7,5-8,5 %	§ 64 LFGB L 05.02-2
Maltodextrin	3,5-4,5 %	Calculated
<b>Microbiology:</b>		
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	2.526 kJ / 604 kcal
Protein (g)	29,6
Carbohydrate (g)	4,3
of which sugars (g)	3,9
Fat (g)	52,0
Saturated fatty acids (g)	17,9
Dietary fibres (g)	< 0,1
Salt ** (g)	8,3

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

\* based on random sampling and then calculated (100 – Ash – Protein - Carbohydrates (4,3) - Moisture)

\*\* 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.