

280 - 5

## OVODAN Sweetmix Topping

<b>Art no:</b>	OVODAN FOODS: 2805004
<b>Application:</b>	Is especially suitable for decorations on top of ice creams, wafers, cupcakes, cakes etc. Suitable for the confectionary and bakery industry.
<b>Product description:</b>	A mix product consisting of sugars, OVODAN pasteurized EGG white powder and stabilizers, Gallus gallus. Dissolve 140 g powder in 100 g water and whip for 10-15 min. to an airy and stiff foam. The advantage of this products is especially its good whipping abilities and foam stability. Furthermore, dried products have advantages with regards to storage, shelf-life and handling compared to liquid products The technical process of manufacturing OVODAN egg products includes the following steps: Shell eggs breaking, liquid eggs filtering and clarifying, fermentation, drying, pasteurizing, sieving & packing, metal detection and storing.
<b>Ingredients:</b>	Sugar, dextrose, EGG WHITE powder, modified starches, glucose syrup, citric acid (E330), xanthan gum (E415).
<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 at 15-20°C in unopened packaging. Alternatively, storage can affect the shelf-life.
<b>Packaging:</b>	8 kg. net plastic bucket with PE-Inner liner.
<b>Appearance / colour:</b>	Powder structure, white.
<b>Odour and taste:</b>	Natural, characteristic for hen EGG matter, without foreign odours and tastes.

### Analytics:

#### Chemical / physical:

Parameter	Values	Methods
pH-value	4,0 - 5,0	Electrochemical (25% solution)
Moisture	≤ 4 %	EN ISO 5537***
Whipping test	< 225 g/l	Intern OVODAN-method
<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	1.630 kJ / 390 kcal
Protein (g)	3,0
Carbohydrate (g)	94
of which sugars (g)	72
Fat (g)	< 0,1
Saturated fatty acids (g)	< 0,1
Dietary fibres (g)	< 0,1
Salt ** (g)	< 0,1

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

\* based on random sampling

\*\* based on natively occurring sodium x 2,5

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.