

280 A – 2503

OVODAN Hen Egg Albumen Powder

Free Range - High Whip

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| Art no: | OVODAN Eiprodukte: 280 A OVODAN FOODS: 2503 |
| Application: | Suitable for the confectionary, and the bakery industry. |
| Product description: | Spray dried and Pasteurized Free Range hen egg albumen, Gallus gallus. 100 g of powder dissolved in 700 ml of water correspond to approx. 800 g fresh hen egg whites (approx. 25 shell eggs). 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. |
| Ingredients: | Hen Egg Albumen from Free Range shell 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: | 24 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, cream white. |
| Odour and taste: | Natural, characteristic for hen egg matter, without foreign odours and tastes. |

Analytics:**Chemical / physical:**

| Parameter | Values | Methods |
|-----------------------|------------------------|--------------------------------|
| pH-value | 6,0 – 8,0 | Electrochemical (10% solution) |
| Moisture | ≤ 8,0 % | EN ISO 5537*** |
| Whipping Test | > 130 mm | OVODAN (10% solution) |
| Protein* | ≥ 80,0 % | DIN 10334 |
| Microbiology: | | |
| Total plate count | < 5.000 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:

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|---------------------------|---------------------|
| Energy | 1.495 kJ / 357 kcal |
| Protein (g) | 84,1 |
| Carbohydrate (g) | 4,5 |
| of which sugars (g) | 0,0 |
| Fat (g) | < 0,1 |
| Saturated fatty acids (g) | < 0,1 |
| Dietary fibres (g) | < 0,1 |
| Salt (Sodium)** (g) | 3,3 |

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

*** 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.