

280 A KAT OVODAN Hen Egg Albumen Powder Free Range KAT- High Whip

Art no:	OVODAN Eiprodukte: 280 A KAT
Application:	Suitable for the confectionary, and the bakery industry.
Product description:	Spray dried and Pasteurized Free Range KAT 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 KAT 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:	Parameter	Values	Methods
Chemical / physical:	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:	Energy	1.495 kJ / 357 kcal	} Based on the United States Department of Agriculture, National Nutrient Database for Standard Reference. https://fdc.nal.usda.gov
	Protein (g)	84,1	
	Carbohydrate (g)	4,5	
	of which sugars (g)	0,1	
	Fat (g)	< 0,1	
	Saturated fatty acids (g)	< 0,1	
	Dietary fibres (g)	< 0,1	
	Salt (Sodium)** (g)	3,3	
* 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.