

2865

OVODAN Hen Egg Albumen Powder

Special Whip, pasteurized and spray dried

Art no:	OVODAN FOODS: 2865
Application:	Suitable for the confectionary and the bakery industry.
Product description:	Spray dried and Pasteurized 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, pasteurizing, and drying, sieving and metal detection, packaging and storing.
Ingredients:	Hen egg albumen from Cage shell eggs. (Can also contain eggs from Barn and Free Range eggs), citric acid (E330) and xanthan gum (E415).
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	4,5 – 5,5	Electrochemical (25% solution)
Moisture	< 8,0 %	EN ISO 5537***
Whipping Test	< 220 g/cm2	OVODAN / Glucose (10%)
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	1.375 kJ / 330 kcal
Protein (g)	82,0
Carbohydrate (g)	4,51
of which sugars (g)	0,00
Fat (g)	< 0,1
Saturated fatty acids (g)	< 0,1
Dietary fibres (g)	< 0,1
Salt ** (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.