

396 - 3564

OVODAN Hen Whole egg powder, Barn Eggs-Cage Free

Pasteurized, spray dried, with 1% TCP

Art no:	OVODAN Eiprodukte: 396 OVODAN FOODS: 3564
Application:	Suitable as ingredient for confectionary, the bakery and the meat industry or other products where whole egg is needed.
Product description:	Pasteurized and spray dried whole hen eggs, Gallus gallus. 100 g of powder dissolved in 300 ml of water correspond to approx. 400 g fresh whole eggs (approx. 8 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 powder from Barn shell eggs and tricalcium phosphate as Free Flowing Agent. (Can also contain eggs from Free Range 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, yellowish.
Odour and taste:	Natural, characteristic for hen egg matter, without foreign odours and tastes.

Analytics:																			
Chemical / physical:	<table border="1"> <thead> <tr> <th>Parameter</th> <th>Values</th> <th>Methods</th> </tr> </thead> <tbody> <tr> <td>pH-value</td> <td>7,5 – 9,5</td> <td>Electrochemical (25% solution)</td> </tr> <tr> <td>Moisture</td> <td>≤ 5,0 %</td> <td>EN ISO 5537***</td> </tr> <tr> <td>Fat*</td> <td>> 40 %</td> <td>§ 64 LFGB L 05.00-14***</td> </tr> </tbody> </table>	Parameter	Values	Methods	pH-value	7,5 – 9,5	Electrochemical (25% solution)	Moisture	≤ 5,0 %	EN ISO 5537***	Fat*	> 40 %	§ 64 LFGB L 05.00-14***						
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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.