

EGG ALBUMEN POWDER Binding

EAP 0102



EGGWAY
BEYOND FOOD INDUSTRY



General Description and Application

- 100% from Hen shell eggs
- Egg Albumen powder is specially developed for use in curing, delicatessen, preserves, pasta, batter mixes, fish products (surimi), ham and sausage industries...

Reconstitution: To obtain 1kg add 125g of powder and 875g of water

Packing, Storage and Shelf Life

- 25 kg Polyethylene bag in cardboard box cartons
- Quantity per pallet : 600kg
- Temperature of 15-20°C
- Shelf life of 24 months

Batch Number

Explanations 1312.527

- 1 = Year
- 312 = Date of production
- 527 = Internal code

1kg of powder is equivalent of 250 shell eggs

Analysis	Parameters	Specifications
Chemical	Reducing sugar Lipids Protein Ash(minerals) pH Moisture Carbohydrates	0.1% Maximum Traces Around 82% Around 5% 6,0 - 8,5 8% Maximum Around 4%
Microbiological	Salmonella Staphylococcus aureus	Absent/25g Absent/1g
Energy Values		1574 KJ/100g Around 377 kcal/ 100g

Quality guarantee

Eggway products comply with the quality standards required by Export Inspection Agency (EIA), (Government of India) and the new EU hygiene directives for egg products and also stringent requirements such as USDA.

Data sheet EAP 0102

Last update 30th of Aug 2011

Quality Manager Validation

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Indian Halal Certificate