

EGG YOLK POWDER Standard

EYP 0102



EGGWAY
BEYOND FOOD INDUSTRY



General Description and Application

- 100% from Hen shell eggs
- This powder is developed for use in bakery products (doughnuts), pastry making products, noodles, convenience foods/read meals, glazing, delicatessen, desserts, ice cream, pasta, mayonnaise and dressings...

Reconstitution: To obtain 1kg add 430g of powder and 570g 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 12 months

Batch Number

Explanations 1312.527

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

1kg of powder is equivalent of 115 shell eggs

Analysis	Parameters	Specifications
Chemical	Lipids Protein Ash(minerals) pH Carbohydrates	59% minimum Around 30% Around 3.5% 5.5-7 Around 2.5%
Microbiological	Salmonella Staphylococcus aureus	Absent/25g Absent/1g
Energy Values		2876 KJ/100g Around 688 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 EYP 0102

Last update 30th of Aug 2011

Quality Manager Validation

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Indian Halal Certificate