

PASTEURIZED FROZEN HEN EGG YOLK (11% Salt)

EYF 1302



EGGWAY
BEYOND FOOD INDUSTRY



General Description and Application

- 100% from Hen shell eggs
- Hen Egg Yolk with 11% salt is pasteurized and is specially developed for applications as Mayonese, Sauces, Pasta, Noodles Preserves, Convenience food, delicatessen...

Packing, Storage and Shelf Life

- Packed in 25kgs bucket or carton with plastic inner bag.
- Temperature of -12°C max
- Shelf life of 12 months

Batch Number

Explanations 1312.527

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

Analysis	Parameters	Specifications
Chemical	Hen Egg Yolk	89%
	Solids	Minimum 46%
	Protein	Minimum 12%
	Fat	Minimum 21%
	Ash	Minimum Around 12%
	pH	6.0 - 6.5
	Salt	10.5 - 11.5
Microbiological	Salmonella	Absent/25g
	Staphylococcus aureus	Absent/1g
Energy Values		1030 KJ 246 kcal

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 EYF 1302

Last update 30th of Aug 2011

Quality Manager Validation

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Indian Halal Certificate