

WHOLE EGG POWDER Desugared

WEP 3101



EGGWAY
BEYOND FOOD INDUSTRY



General Description and Application

- 100% from Hen shell eggs
- This Powder is specially developed for use in bakery products, biscuits, pastry making products, pasta, noodles, convenience foods, mayonnaise, ice cream, baby foods, sauces, food mixes/blends...

Reconstitution: To obtain 1kg add 250g of powder and 750g 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 18 months

Batch Number

Explanations 1312.527

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

1kg of powder is equivalent of 84 shell eggs

Analysis	Parameters	Specifications
Chemical	Protein Carbohydrates Lipids Moisture pH	Around 48% Traces 38% Minimum >5% 6 - 8.5
Microbiological	Salmonella Staphylococcus aureus	Absent/25g Absent/1g
Energy Values		2488 KJ/100g Around 595 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 WEP 3101

Last update 30th of Aug 2011

Quality Manager Validation

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Indian Halal Certificate