

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 -18C
- 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 12.0
	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