

# WHOLE EGG POWDER Standard

## WEP 0102



**EGGWAY**  
BEYOND FOOD INDUSTRY



### General Description and Application

- 100% from Hen shell eggs
- Whole Egg Powder is specially made for Bakery, Biscuits, Pasta, Noodles, Readymades, Food mixes, Pastry making products...

**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 12 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% Around 3.5% 38% Minimum <5% 7.5 - 9.5
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 0102

Last update 30th of Aug 2011

Quality Manager Validation

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Indian Halal Certificate