

# Imperovo Foods International

## De-sugared egg white powder - foaming grade



|                         |   |
|-------------------------|---|
| Intended use            | Used in the production of confectionery and bakery products, desserts, creams, meringues, soufflés, and other applications where stable foaming is required   |
| Properties              | The product provides good aeration and stable foam, and is more convenient to handle, use, and store compared to liquid egg products. Suitable for industrial and professional applications.  |
| Product characteristics | Pasteurized de-sugared egg white powder obtained by spray-drying. 100 g of powder dissolved in 700 g of water corresponds to 800 g of fresh egg white (approximately 25 eggs). Before use, it is recommended to allow the solution to stand until full water absorption is achieved |
| Ingredients             | Chicken egg white, food-grade citric acid monohydrate, baker's yeast.   |
| Storage                 | Keep in a clean, dark and well ventilated area.   |
| Shelf life              | At temperatures not exceeding +2 °C: 24 months.<br>At temperatures not exceeding +20 °C: 12 months.   |
| Packaging               | Blue polyethylene bag in a cardboard box, net weight - 20 kg.   |
| Date of manufacture     | Indicated in the following order: day of manufacture, month of manufacture, year of manufacture.  |

|                            |                             | Typical values                 | Guaranteed values              |
|----------------------------|-----------------------------|--------------------------------|--------------------------------|
| Analytical data            | pH-value                    | 6.0-8.0                        | 6.0-8.0                        |
|                            | Moisture                    | <8.0%                          | <8.0%                          |
|                            | Whipping test (foam height) | >16 cm                         | 16-20 cm                       |
|                            | Protein                     | >80.0%                         | >80.0%                         |
|                            | Fat content                 | <0.5%                          | <0.5%                          |
|                            | Solubility                  | >90.0%                         | >90.0%                         |
| Microbiological parameters | Total bacterial count       | <10.000 CFU/g                  | <10.000 CFU/g                  |
|                            | Enterobacteriaceae          | <10/g                          | <10/g                          |
|                            | Salmonella                  | Negative/25g                   | Negative/25g                   |
|                            | Staph. aureus               | Negative/0.01 g                | Negative/0.01 g                |
|                            | Energy                      | Approx. 1424 kJ /<br>>340 kcal | Approx. 1424 kl /<br>>340 kcal |

**Please note!** As the sampling procedure and package of this sample are not part of a typical production cycle of a commercial product, its microbiological quality might be inferior to a standard quality of the given type of product.  
To the best of our knowledge, the information contained herein is accurate and reliable as of the date of publication. However, customers should conduct their own tests to determine if the quality of our products satisfies their specific purposes.  
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