Imperovo Foods
Whole-Egg Powder

Application	Suitable for baked products, ready meals, meat products etc.
Functionality	The advantages of this product include its texture and emulsifying properties. A further advantage is the storage conditions, handling and shelf life of powder compared to liquid products.
Product description	Consists of 100% whole egg powder. Pasteurised and spray dried liquid whole egg mass. 100 g dissolved in 300 g of water corresponds to 400 g fresh whole egg (equivalent to approx. 8 shell eggs).
Ingredients	Whole egg powder.
Storage	Keep in a dry, dark and well ventilated area.
Shelf life	At 2°C: Minimum 24 months in an unopened package. At 20°C: Minimum 12 months in an unopened package.
Packaging	Blue polybag in a carton box or paper bag, 20 kg net.
Production date	On the package in the following order: date of production, month of production, year of production.

		Typical values	Guaranteed values
Analytical data	pH-value	8.7-9.2	8.7-9.2
	Moisture	3.5-4.5%	3.5-4.5%
	Fat content	38.0-42.0%	38.0-42.0%
	Protein	48.0-52.0%	48.0-52.0%
	Haenni value	21-24	21-24
	Solubility	>85.0%	>85.0%
Microbiological data	Total plate count	<30.000/g	<10.000/g
	Enterobacteriaceae	<10/g	<10/g
	Salmonella	Negative/25g	Negative/25g
	Staph. aureus	Negative/0.01g	Negative/0.01g
	Energy	Approx. 2400 kJ / or 560 kcal	Approx. 2400 kJ / or 560 kcal