

OVODAN Hen Egg Albumen Powder (Barn KAT - High Whip)

OVODAN Eiprodukte art. no. 290 A KAT/ OVODAN FOODS art. no. 2509

- Application:** Suitable for the confectionary and the bakery industry.
- Product description:** Spray dried and Pasteurized Barn KAT hen egg albumen.
100 g of powder dissolved in 700 ml of water correspond to approx. 800 g fresh hen egg whites (approx. 25 shell eggs).

The technical process of manufacturing OVODAN egg products includes the following stages: Shell eggs breaking, liquid eggs filtering and clarifying, fermentation, drying, sieving and metal detection, packaging, pasteurizing and storing.
- Ingredients:** Hen egg albumen from Barn KAT shell eggs. (Can also contain eggs from Free Range KAT eggs.)
- Statements:** GMO, allergen etc. available via www.ovodan.com
- Certificates:** BRC, Kosher, Halal etc. available via www.ovodan.com
- Storage / shelf-life:** 24 months in non-condensing atmosphere at ambient temperatures (15-25°C).
Alternative storage conditions may affect shelf-life.
- Packaging:** 20/25 kg cardboard/bags with PE-Inner liner or customized.
- Appearance / colour:** Powder structure, cream white.
- Odour and taste:** Natural, characteristic for hen egg matter, without foreign odours and tastes.

Analytics:

Parameter	Values	Methods
pH-value	6,0 – 8,0	Electrochemical (10% solution)
Moisture	≤ 8,0 %	EN ISO 5537
Whipping Test	> 130 mm	OVODAN (10% solution)
Protein*	≥ 80,0 %	DIN 10334

Chemical / physical:

Total plate count	< 5.000 cfu / g	DIN EN ISO 4833-1
Enterobacteriaceae	< 10 cfu / g	DIN ISO 21528-2
Salmonella	Not detectable / 250 g	ISO 6579-1
Staphylococcus aureus	< 10 cfu / g	DIN EN ISO 6888-1

Nutritional Data per 100 g:

Energy	1.495 kJ / 357 kcal	} Based on the United States Department of Agriculture, National Nutrient Database for Standard Reference. https://ndb.nal.usda.gov/ndb/search/list
Protein (g)	84,1	
Carbohydrate (g)	4,5	
of which sugars (g)	0,0	
Fat (g)	<0,1	
Saturated fatty acids (g)	<0,1	
Dietary fibres (g)	< 0,1	
Salt** (g)	3,3	

*based on random sampling
** based on natively occurring sodium x 2,5

Values above are based on literature, calculations and analysis. Variations may occur since eggs are natural products. Enzymatical activity may occur due to its natural presence in eggs. All products produced by Ovodan Eiprodukte GmbH & Co. KG & Ovodan Foods A/S comply with all relevant legislation in the scope of responsibility of Ovodan. Nevertheless this does not release the user from his/her obligation to carry out all analysis required by the respective legislation. This specification has been issued technically and is valid without a signature.