

OVODAN Whole Hen Egg Powder, 20% sugared (spraydried, pasteurized) OVODAN Eiprodukte art. no. 357 / OVODAN FOODS art. no. 3575

Application:	Suitable for bakeries, to be used in biscuits, cakes etc.
Product description:	Pasteurized and spray dried whole hen egg with sugar. 100 g of powder dissolved in 250 ml of water correspond to approx. 330 g fresh whole eggs (approx. 7 eggs) and 20 g sugar. The technical process of manufacturing OVODAN egg products includes the following stages: Shell eggs breaking, liquid eggs filtering and clarifying, pasteurizing and drying, sieving and metal detection, packaging and storing.
Ingredients:	Hen Egg Powder from cage shell eggs (may also contain eggs from barn and free range), sucrose, free flowing agent tricalcium phosphate.
Statements:	GMO, allergen etc. available via www.ovodan.com .
Certificates:	BRC, Kosher, Halal etc. available via www.ovodan.com .
Storage / Shelf life:	18 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, yellowish.
Smell / taste:	Natural, characteristic for hen egg matter, without foreign odours and tastes.

Analytics:	Parameter	Values	Methods
Chemical / physical:	pH-value	7,5 – 9,5	Electrochemical (25% solution)
	Moisture	≤ 5,0 %	EN ISO 5537***
	Sugar*	19 - 21 %	calculated
Microbiology:	Total plate count	< 10.000 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
Nutrition data per 100 g:	Energy	2.308 kJ / 552 kcal	Based on the United States Department of Agriculture, National Nutrient Database for Standard Reference. https://fdc.nal.usda.gov/index.html
	Protein (g)	38,4	
	Carbohydrate (g)	20,4	
	of which sugars (g)	20,4	
	Fat (g)	35,1	
	Saturated fatty acids (g)	12,1	
	Dietary fibres (g)	< 0,1	
	Salt** (g)	1,0	

*based on random sampling

** based on natively occurring sodium x 2,5; ***or alternative method with identical result

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.

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