

# OVODAN Heatsstable Hen Egg Yolk Powder (pasteurized and spray dried)

OVODAN Eiprodukte art. no. 151 / OVODAN FOODS art. no. 1515

- Application:** Suitable for mayonnaise, dressings, pasta, sauces and other emulsified systems.
- Product description:** Pasteurized and spray dried hen egg yolk with improved heat stability in emulsified systems. 40 g of powder dissolved in 60 ml of water correspond to approx. 100 g fresh liquid yolks with 3.3% salt and 1.6% maltodextrin.
- 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 storage
- Ingredients:** Hen egg yolk from cage shell eggs (may also contain eggs from barn and free range eggs), salt, maltodextrin, Silicium Dioxide.
- Statements:** GMO, allergen etc. available via [www.ovodan.com](http://www.ovodan.com)
- Certificates:** BRC, Kosher, Halal etc. available via [www.ovodan.com](http://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.
- Odour and taste:** Natural, characteristic for hen egg matter, without foreign odours and tastes.

Analytics:	Parameter	Values	Methods
<b>Chemical / physical:</b>	pH-value	6,0 - 7,0	Electrochemical (25% solution)
	Moisture	≤ 5,0 %	EN ISO 5537
	Fat*	> 52 %	§ 64 LFGB L 05.00-14
	Salt content	7,5-8,5 %	§ 64 LFGB L 05.02-2
	Maltodextrin	3,5-4,5 %	calculated
<b>Microbiology:</b>	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
<b>Nutritional Data per 100 g:</b>	Energy	2.526 kJ / 604 kcal	Based on the United States Department of Agriculture, National Nutrient Database for Standard Reference. <a href="https://ndb.nal.usda.gov/ndb/search/list">https://ndb.nal.usda.gov/ndb/search/list</a>
	Protein (g)	29,6	
	Carbohydrate (g)	4,3	
	of which sugars (g)	3,9	
	Fat (g)	52,0	
	Saturated fatty acids (g)	17,9	
	Dietary fibres (g)	< 0,1	
	Salt** (g)	8,3	

\*based on random sampling and then calculated (100 – Ash – Protein - Carbohydrates (4,3) - Moisture)

\*\* 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.

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