

OVODAN Sweetmix Topping

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- Application:** Is especially suitable for decorations on top of ice creams, wafers, cupcakes, cakes etc. Suitable for the confectionary and bakery industry.
- Product description of the functionality:** A mix product consisting of sugars, OVODAN pasteurized **EGG** white powder and stabilizers. Dissolve 140 g powder in 100 g water and whip for 10-15 min. to an airy and stiff foam.
- The advantage of this products is especially its good whipping abilities and foam stability. Furthermore, dried products have advantages with regards to storage, shelf-life and handling compared to liquid products.
- The technical process of producing OVODAN **EGG** products includes: breaking of shell **EGGS**, filtering of liquid **EGGS**, fermentation, spray drying and pasteurizing, blending, packaging and storage.
- Ingredients:** Sugar, dextrose, **EGG WHITE** powder, modified starches, glucose syrup, citric acid (E330), guar gum (E412).
- Statements:** GMO, allergen etc. via www.ovodan.com
- Certificates:** BRC etc. via www.ovodan.com
- Storage and shelf- life:** 24 months at 15-20°C in unopened packaging. Alternatively, storage can affect the shelf-life.
- Packaging:** 8 kg. net plastic bucket with PE-Inliner.
- Structure and colour:** Powder structure, white.
- Odour and taste:** Natural, characteristic for hen **EGG** matter, without foreign odours and tastes.

	Parameter	Typiske værdier	Methods
Analytical data:	pH-value	4,0 - 5,0	Electrochemical (20% solution)
	Water content	≤ 4 %	EN ISO 5537
	Whipping test	≤ 225 g/l	Intern OVODAN-method
Microbiological data:	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	negative / g	DIN EN ISO 6888-1
Nutritional data per 100 g:	Energy	1.630 kJ / 390 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)	3,0	
	Carbohydrate (g)	94,0	
	Of which sugar (g)	72,0	
	Fat (g)	<0,1	
	Of which saturated fatty acids (g)	<0,1	
	Kostfibre (g)	<0,1	
	Salt** (g)	<0,1	

*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.

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