

Organic Hen Egg Yolk Powder, heatstable (pasteurized and spray dried)

OVODAN Eiprodukte art. no. 198 HW

(External purchase – Produced for OVODAN Eiprodukte GmbH & Co. KG)

- Application:** Suitable for mayonnaise, dressings, 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 3.2% salt, 1.6% maltodextrin.
- The technical process of manufacturing includes the following stages: Shell eggs breaking and separation, liquid eggs filtering and clarifying, pasteurizing and drying, sieving and metal detection, packaging and storing.
- Ingredients:** Hen egg yolk from organic free range shell eggs, salt, maltodextrin .
- Organic control body:** AT-BIO-301; GMO-Free in accordance with Council Regulation (EC) No 834/2007.
- Allergen information:** Contains as an ingredient subject to labelling only egg according to Regulation (EU) 1169/2011.
- Storage / shelf-life:** 18 months in non-condensing atmosphere at ambient temperatures (15-25°C). Alternative storage conditions may effect 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 yolk, without foreign odours and tastes.

Analytics:

Parameter	Values	Methods
pH-value	6,0 - 7,0	Electrochemical (25% solution)
Moisture	≤ 5,0 %	EN ISO 5537***
Fat (total)	> 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

Microbiology:

Total plate count	< 10.000 cfu / g	DIN EN ISO 4833-1
Enterobacteriaceae	< 10 cfu / g	DIN EN ISO 21528-2
Salmonella	Not detectable / 25 g	DIN EN ISO 6579-1***
Staphylococcus aureus	< 10 cfu / g	DIN EN ISO 6888-1

Nutritional Data per 100 g:

Energy	2.526 kJ / 604 kcal	Based on the United States Department of Agriculture, National Nutrient Database for Standard Reference. https://fdc.nal.usda.gov/index.html
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)	8,0	

** 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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