

# OVODAN Organic Hen Egg Albumen Powder (pasteurized and spray dried)

## OVODAN Eiprodukte art. no. 258 HW

- Application:** Suitable for the confectionary, the bakery industry and the meat industry.
- Product description:** Spray dried and Pasteurized hen egg albumen.  
100 g of powder dissolved in 700 ml of water correspond to approx. 800 g fresh hen egg white.  
  
The technical process of manufacturing includes the following stages: Shell eggs breaking, liquid eggs filtering and clarifying, fermentation, drying, sieving, packaging, metal detection, pasteurizing and storing.
- Ingredients:** Hen Egg Albumen from Organic shell eggs.
- 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:** 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
Chemical / physical:	pH-value	6,0 – 8,0	Electrochemical (10% solution)
	Moisture	≤ 8,0 %	EN ISO 5537***
	Protein*	≥ 80,0 %	DIN 10334
Microbiology:	Total plate count	< 5.000 cfu / g	DIN EN ISO 4833-1
	Enterobacteriaceae	< 10 cfu / g	DIN ISO 21528-2
	Salmonella	Not detectable / 25 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. <a href="https://fdc.nal.usda.gov/index.html">https://fdc.nal.usda.gov/index.html</a>
	Protein (g)	84,1	
	Carbohydrate (g)	4,5	
	of which sugars (g)	0,1	
	Fat (g)	0,3	
	Saturated fatty acids (g)	< 0,1	
	Dietary fibres (g)	< 0,1	
	Salt** (g)	3,1	

\*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.