

OVODAN Hen Egg Albumen Powder (High Gel, spray dried and pasteurized)

OVODAN Eiprodukte art. no. 250 B / OVODAN FOODS art. no. 2545

- 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 whites (approx. 25 shell eggs).

The technical process of manufacturing OVODAN egg products includes the following stages: Shell eggs breaking, liquid eggs filtering and clarifying, fermentation, drying, sieving and metal detection, packaging, pasteurizing and storing.
- Ingredients:** Hen egg albumen from cage shell eggs. (Can also contain eggs from Barn and Free Range eggs.)
- Statements:** GMO, allergen etc. available via www.ovodan.com
- Certificates:** BRC, Kosher, Halal etc. available via www.ovodan.com
- 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***
	Gel-Strength	> 400 g/cm ²	OVODAN (12,5% solution)
	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 / 250 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. https://fdc.nal.usda.gov/index.html
	Protein (g)	84,1	
	Carbohydrate (g)	4,5	
	of which sugars (g)	0,0	
	Fat (g)	<0,1	
	Saturated fatty acids (g)	<0,1	
	Dietary fibres (g)	< 0,1	
	Salt** (g)	3,3	

*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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