

Data Sheet SANOVO Liquid Hen Egg Albumen art. no. 212.

- Application:** Suitable for the baking industry, catering and meat industry.
- Functionality:** The advantage of this product is especially its good whipping ability. Furthermore, the product is guaranteed free of salmonella, gives a minimum of waste, is easy to handle and has a long shelf life.
- Product description:** Pasteurised and acidulated egg whites, phosphate is added. 100 g of product corresponds to the albumen from approx. 3 eggs. Due to microbiological reasons it is recommended to thaw the frozen product under chilled conditions (approx. 10°C).
- Ingredients:** Liquid Hen Egg Albumen, phosphate (E339, E450) acetic acid (E260) guar gum (E412).
- Storage/Shelf life:** Cold-storage: Min. 2 weeks at 0-4°C. in unopened packaging.
Frozen storage: Min. 12 months at max. -18°C. in unopened packaging.
- Packaging:** Plastic jar: 5 kgs. or 10 kgs. net.
Steel tank: 500 kgs. or 800 kgs. net.
- Production date:** Included in the batch number, as the first 3 digits is the day-number, and the fourth indicates the year.
- NB!** User is not absolved from his/her obligation to investigate and fulfill all requirements which are valid for the said product. User should contact the local SANOVO office for a discussion of specific requirements.
- Organoleptic information:**
- | | |
|------------------------|---|
| Appearance: | Homogenous liquid structure. |
| Colour: | Cream white, homogenous in the whole mass. |
| Odour and taste: | Typical, characteristic for hen eggs matter, without foreign odours and tastes. |
| Mechanical impurities: | Absent. |

Analytical data:	Typical values	Guaranteed values	
	pH-value	6,8 - 7,0	6,6 - 7,0
Moisture	87 - 89%	86 - 90%	
Whipping ability	>130 mm	>120 mm	
Whipping ability _{w/sugar}	>110 mm	>110 mm	
Microbiological data:	Typical values	Guaranteed values	
	Total plate count	<10.000 /g	<25.000/g
	Enterobacteriaceae	<10/g	<10/g
	Salmonella	Negative/25 g	Negative/25 g
	Staph. aureus	Negative/g	Negative/g
	Nutrient content pr. 100g:		
	Energy Approx.	approx. 170 kJ / 40 kcal	
	Protein	9	
	Carbohydrates	1	
	Fat	0	

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General information: SANOVO Liquid Hen Egg Albumen products are produced at own SANOVO facilities with full traceability. All egg products are manufactured in compliance with EU Regulations. The technical process of manufacturing SANOVO Egg Products includes the following stages:

- Shell eggs breaking, liquid eggs filtering & centrifugation
- Pasteurisation
- Packaging & storing

Additional information: **GMO:** In accordance to Regulation (EC) 1829/2003 and 1830/2003 Egg Products have not to be declared.

Irradiation: All SANOVO Hen Egg Products are not treated with ionizing or ultraviolet radiation.

Potential allergens: Hen egg.

Analytical information: Lactic acid/Butyric acid: According to EU regulations.

Heavy metals: According to EU regulations.

Certifications: ISO 9001, BRC, Kosher, Halal. See certificates for each individual production unit at www.sanovo.com/quality certificates.



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