

Data Sheet SANOVO Whole Hen Egg Powder Standard, art. no. 350.

Application: Suitable for the confectionery, the bakery and the meat industry.

Functionality: The advantage of this product is especially the structure and emulsifying ability. A further advantage is the storage conditions, handling and shelf life of powder compared to liquid products.

Product description: Pasteurised and spray dried whole hen eggs. 100 g of powder dissolved in 300 g of water corresponds to 400 g fresh whole hen eggs (approx. 8 shell eggs).

Ingredients: Whole Hen egg powder.

Storage: At ambient temperatures and non condensing atmosphere.

Shelf life: 24 months in unopened package - see storage conditions..

Packaging: Blue polybag in carton boxes, 20/25 kg. net.

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: | Powder structure. |
| Colour: | Yellowish, homogenous in the whole mass. |
| Odour and taste: | Natural, characteristic for hen egg matter, without foreign odours and tastes. |
| Mechanical impurities: | Absent. |

| Analytical data: | Typical values | Guaranteed values |
|------------------|----------------|-------------------|
| pH-value | 8,0 - 9,5 | 7,5 - 9,5 |
| Moisture | 3 - 4% | <4% |
| Fat content | 42 - 50% | 40 - 52% |

| Microbiological data: | Typical values | Guaranteed values |
|-----------------------|----------------|-------------------|
| Total plate count | <10.000/g | <50.000/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. | 2400 kJ/580 kcal |
| Protein | 46 |
| Carbohydrates | 5 |
| Fat | 42 |

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General information: SANOVO Whole Hen Egg Powders 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
- Pasteurizing & drying
- Metal & magnetic detection & sifting.
- 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 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 & ECO. See certificates for each individual production unit at www.sanovo.com/quality certificates.



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