

Data Sheet **SANOVO Whole Hen Egg Powder Sugared, art. no. 354.**

Application: Suitable for bakeries. To be used in biscuits, cakes etc.

Functionality: The advantage of this product is especially the good whipping, emulsifying and baking 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 egg with sugar. 100 g of powder dissolved in 200 g of water corresponds to 275 g fresh whole hen eggs (approx. 7 shell eggs) and 25 g of sugar.

Ingredients: Whole Hen egg powder.

Storage: At ambient temperatures and non condensing atmosphere.

Shelf life: 12 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 |
| Moisture | 3 - 4% | 2 - 5% |
| Saccharose content | 24 - 26% | <30% |
| Microbiological data: | Typical values | Guaranteed values |
| | Total plate count | <10.000/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. | 2300 kJ / 560 kcal | |
| Protein | 34 | |
| Carbohydrates | 25 | |
| Fat | 36 | |

Data Sheet SANOVO Whole Hen Egg Powders

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.



Please note! The information in this publication is to the best of our knowledge reliable. Users should, however, conduct their own tests to determine the suitability of our products for their own specific purposes. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and liability is accepted for the infringement of any patents.