

Data Sheet **SANOVO Whole Hen Egg Powder with glucose syrup, art. no. 353.**

- Application:** Suitable for bakeries. To be used in biscuits, cakes, cake mixes and other bakery applications.
- Functionality:** The advantage of this product is especially its good whipping, emulsifying and baking stability. 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 267 g of fresh whole hen eggs (approx. 4,5 shell eggs) and 33 g of glucose syrup.
- Ingredients:** Whole Hen egg powder, glucose syrup, citric acid (E330).
- Storage:** At ambient temperatures and non condensing atmosphere.
- Shelf life:** 12 months in unopened package - see storage conditions..
- Packaging:** Blue polybag in white paper bag, 20 kg. 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:	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	6,5 - 7,5	6,0 - 8,0
Moisture	3 - 4%	2 - 5%
Saccharose content	32 - 34%	31 - 35%
Whipping test	<200 g/l	200 - 250 g/l

Microbiological data:	Typical values	Guaranteed values
Total plate count	<10.000 /g	<50.000/g
Enterobacteriaceae	<10/g	<10/g
Salmonella	Negative/25g	Negative/25g
Staph. aureus	Negative/g	Negative/g
Nutrient content pr. 100g:		
Energy Approx.	2180 kJ / 530 kcal	
Protein	31	
Carbohydrates	35	
Fat	28	

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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: BRC, Kosher, Halal. Certificates for each individual production unit are available at www.sanovo.com/quality certificates.



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