

Data Sheet **SANOVO Whole Hen Egg Powder Egg Milk Mix, art. no. 365.**

Application: Suitable for pies, pancakes, custards and other products where hen eggs and milk are used.

Functionality: The advantage of this product is that eggs and skimmed milk powder is co-dried into one product, leaving the functional properties intact. A further advantage is the storage conditions, handling and shelf life of powder compared to liquid products.

Product description: Pasteurised and spray dried mix of whole hen eggs and skimmed milk produced under strictly hygienic conditions. 100 g of powder dissolved in 650 g of water corresponds to 220 g fresh whole hen eggs (approx. 4 shell eggs) and 530g of skimmed milk.

Ingredients: Whole Hen egg powder, skimmed milk powder.

Storage: At ambient temperatures and non condensing atmosphere.

Shelf life: 18 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:

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| <p>Appearance: Powder structure.</p> <p>Colour: Yellowish, homogenous in the whole mass.</p> <p>Odour and taste: Natural, characteristic for hen egg matter, without foreign odours and tastes.</p> <p>Mechanical impurities: Absent.</p> |
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| Analytical data: | Typical values | Guaranteed values |
|------------------|----------------|-------------------|
| pH-value | 7,0 - 7,5 | 6,5 - 8,0 |
| Moisture | 3 - 4% | 2 - 5% |

| 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. | 1950 kJ / 470 kcal | |
| Protein | 40 | |
| Carbohydrates | 26 | |
| Fat | 22 | |

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



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