

Data Sheet SANOVO Hen Egg Yolk Powder Standard art. no. 150

- Application:** Suitable for mayonnaise, dressings, pasta, ice cream, baked products, cake mix or other products where egg yolk is needed.
- Functionality:** The advantage of this product is especially its emulsifying abilities, taste, colour and structure. A further advantage is the storage conditions, handling and shelf life of powder compared to liquid products.
- Product description:** Pasteurised and spray dried hen egg yolk. 100 g of powder dissolved in 125 g of water corresponds to approx. 225 g liquid egg yolks.
- Ingredients:** Hen Egg yolk 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.
- 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:	Amorphous, powder structure.
Colour:	Yellow, 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	6,0 - 6,7	6,0 - 7,0
Moisture	2 - 4%	<4%
Fat content	61 - 66%	61 - 68%

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.	2900 kJ / 690 kcal	
Protein	31	
Carbohydrates	0,5	
Fat	64	

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General information: SANOVO Hen Egg Yolk 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 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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