

## Data Sheet SANOVO Heatstable Hen Egg Yolk Powder Standard art. no. 152.

- Application:** Suitable for mayonnaise, dressings, sauces and other emulsified systems.
- Functionality:** The advantage of this product is its improved emulsifying abilities compared to standard egg yolk powder and liquid egg yolk. The amount of egg yolk powder in a full fat mayonnaise can be reduced with up to 20% compared to standard egg yolk powder. Furthermore, it provides a more heat stable product. 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 with improved heat stability in emulsified systems. 40 g of powder dissolved in 60 g of water corresponds to approx. 100 g fresh liquid yolks with 3,5% salt, 1,5% maltodextrin and 0,8% Tri calciumphosphate added.
- Ingredients:** Hen Egg yolk powder, salt, maltodextrin, Tri calciumphosphate.
- 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 - 7,0	6,0 - 7,0
Moisture	<4%	<4%
Fat content	51 - 55%	51 - 55%
Salt content	7,5 - 8,5%	7,5 - 8,5%
Maltodextrin	3,5 - 4,5%	3,5 - 4,5%

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.	2600 kJ / 620 kcal	
Protein	30	
Carbohydrates	5	
Fat	53	

