

## Data Sheet SANOVO Hen Egg Albumen Powder Standard Gel, art. no. 250 B.

- Application:** Suitable for the confectionery, the bakery and the meat industry.
- Functionality:** The advantage of this product is especially the good gelling ability and water binding abilities. A further advantage is the storage conditions, handling and shelf life of powder compared to liquid products.
- Product description:** Desugared, spray dried and pasteurised hen egg whites. 100 g of powder dissolved in 700 g of water corresponds to 800 g of fresh hen egg whites (approx. 25 shell eggs.) It is recommendable to leave the solution to stand for a while before use in order to absorb all the water.
- Ingredients:** Hen Egg white powder
- Storage:** At ambient temperatures and non condensing atmosphere.
- Shelf life:** 24 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:            | Amorphous, powder structure.  |
| Colour:                | Cream white, 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
pH-value	6,0 - 8,0
Moisture	5 - 8%
Gel Strength	min. 350 g/cm <sup>2</sup>
<b>Microbiological data:</b>	
Typical values	
Total plate count	<5.000 /g
Enterobacteriaceae	<10/g
Salmonella	Negative/25 g
Staph. aureus	Negative/g
<b>Nutrient content pr. 100g</b>	
Energy Approx.	1450 kJ / 340 kcal
Protein	80
Carbohydrates	5
Fat	Unverifiable

## Data Sheet SANOVO Hen Egg Albumen powders

**General information:** SANOVO Hen Egg Albumen 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
- Fermentation, spray-drying & pasteurisation
- 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 9001:2008, BRC, Kosher, Halal & Eco. See certificates for each individual production unit at [www.sanovo.com/quality](http://www.sanovo.com/quality).



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