

SANOVO Hen Egg Yolk Powder, Free Range (pasteurized and spray dried)

SANOVO Eiprodukte art. no. 180 / SANOVO FOODS art. no. 1503

Application: Suitable for mayonnaise, dressings, pasta, ice cream, baked products, cake mix or other products where egg yolk is needed.

Product description: Pasteurized and spray dried hen eggs. 100 g of powder dissolved in 125 g of water corresponds to approx. 225 g liquid egg yolks.

The technical process of manufacturing SANOVO egg products includes the following stages: Shell eggs breaking, liquid eggs filtering and clarifying, pasteurizing and drying, sieving and metal detection, packaging and storing.

Ingredients: Hen egg powder from Free Range shell eggs.

Statements: GMO, allergen etc. available via www.sanovo.com.

Certificates: BRC, Kosher, Halal etc. available via www.sanovo.com.

Storage / shelf-life: 18 months in non-condensing atmosphere at ambient temperatures (15-25°C). Alternative storage conditions may effect shelf-life.

Packaging: 20/25 kg cardboard/bags with PE-Inner liner or customized.

Appearance / colour: Powder structure, yellowish.

Odour and taste: Natural, characteristic for hen egg matter, without foreign odours and tastes.

Analytics:

Chemical / physical:

Parameter	Values	Methods
pH-value	6,0 - 7,0	Electrochemical (25% solution)
Moisture	≤ 5,0 %	EN ISO 5537
Fat*	> 60 %	§ 64 LFGB L 05.00-14

Microbiology:

Total plate count	< 10.000 cfu / g	DIN EN ISO 4833
Enterobacteriaceae	< 10 cfu / g	DIN ISO 21528-2
Salmonella	negative / 250 g	DIN EN ISO 6579
Staphylococcus aureus	< 10 cfu / g	DIN EN ISO 6888-1

Nutritional Data per 100 g:

Energy	2.800 kJ / 669 kcal	Based on the United States Department of Agriculture, National Nutrient Database for Standard Reference. https://ndb.nal.usda.gov/ndb/search/list
Protein (g)	33,6	
Carbohydrate (g)	0,7	
of which sugars (g)	0,2	
Fat (g)	59,1	
Saturated fatty acids (g)	20,3	
Dietary fibres (g)	< 0,1	
Salt (Sodium)** (g)	0,15	

*based on random sampling

** based on natively occurring sodium x 2,5

Values above are based on literature, calculations and analysis. Variations may occur since eggs are natural products. Enzymatical activity may occur due to its natural presence in eggs. All products produced by SANOVO Eiprodukte GmbH & Co. KG / SANOVO Foods A/S comply with all relevant legislation in the scope of responsibility of SANOVO. Nevertheless this does not release the user from his/her obligation to carry out all analysis required by the respective legislation. This specification has been issued technically and is valid without a signature.