

ORGANIC-Hen-Whole-egg-powder (pasteurized and spray dried)

SANOVO Eiprodukte art.-no. 358 HW / Sanovo Foods art.-no. 3506

(Commercial product – manufactured for SANOVO Eiprodukte GmbH & Co. KG)

Application:	Suitable for confectionary, the bakery and the meat industry.
Product description:	Pasteurized and spray dried hen whole egg. 100 g of powder dissolved in 300 ml of water correspond to approx. 400 g fresh whole egg (approx. 8 eggs). The technical process of manufacturing 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 organic shell eggs - AGS (AMA-cachet)
Organic control-body:	AT-BIO-301 GMO-free according to legislation EC 834/2007
Storage / shelf-life:	24 months at ambient temperature (15-25°C) and non-condensing atmosphere. Alternative storage conditions may affect shelf-life.
Packaging:	25 kg cardboards/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:	Parameter	Values	Method
Chemical / physical:	pH-value	8,0 – 9,5	electrochemical
	Water content	≤ 4,0 %	EN ISO 5537
	Fat content	> 40%	§ 64 LFGB L 05.00-14
Microbiology:	Total Plate Count	< 10.000 cfu / g	DIN EN ISO 4833
	Enterobacteriaceae	< 10 cfu / g	DIN EN ISO 21528-2
	Salmonella	negative / 125 g	DIN EN ISO 6579
	Staphylococcus aureus	< 10 cfu / g	DIN EN ISO 6888-1

Nutritional Data	Parameter	Values	Reference
per 100 g:	Energy	2408 kJ / 579 kcal	Based on United States Department of Agriculture, National Nutrient Database for Standard Reference. https://ndb.nal.usda.gov/ndb/search/list
	Protein (g)	47,4	
	Carbohydrates (g)	5,0	
	thereof sugar (g)	5,0	
	Fat (g)	41,0	
	Saturated fatty acids(g)	12,7	
	Dietary fibre	0,0	
	Salt (g)**	1,3	

* based on random analysis
** 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 information and data given in this bulleting are based on our latest know-ledge and do 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.

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Allergens according Regulation (EU) 1169/2011	contained in the product	possible cross contamination	
		* may be in the product in traces due to processing on the same line.	** may be in the product in traces due to presence in the same factory.
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except:	no	no	no
Crustaceans and products thereof	no	no	no
Eggs and products thereof	yes	yes	yes
Fish and products thereof	no	no	no
Peanuts and products thereof	no	no	no
Soybeans and products thereof	no	no	no
Milk and products thereof (including lactose)	no	no	no
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof	no	no	no
Celery and products thereof	no	no	no
Mustard and products thereof	no	no	no
Sesame seeds and products thereof	no	no	no
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	no	no	no
Lupin and products thereof	no	no	no
Molluscs and products thereof	no	no	no

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