

SANOVO Heat Stable Whole Hen Egg Powder (pasteurized and spray dried)

SANOVO Eiprodukte art. no. 352 / SANOVO FOODS art. no. 3525

- Application:** Suitable for mayonnaise, dressings, sauces and other emulsified systems.
- Product description:** Pasteurized and spray dried whole hen egg. 100 g of powder dissolved in 300 ml of water correspond to approx. 400 g fresh whole eggs (approx. 8 eggs) with 2 g salt and 1 g maltodextrin.
- 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 cage shell eggs (may also contain eggs from barn and free range eggs), salt, maltodextrin, tricalcium phosphate.
- Statements:** GMO, allergen etc. available via www.sanovo.com
- Certificates:** BRC, Kosher, Halal etc. available via www.sanovo.com
- Storage / shelf-life:** 24 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

| | Parameter | Values | Methods |
|---|---------------------------|------------------------|---|
| Chemical / physical: | pH-value | 6,0 – 8,0 | Electrochemical (25% solution) |
| | Moisture | ≤ 5,0 % | EN ISO 5537 |
| | Fat* | > 32 % | § 64 LFGB L 05.00-14 |
| | Salt | 7,5 – 8,5 % | § 64 LFGB L 05.00-18 |
| | Maltodextrin | 3,5 – 4,5 % | calculated |
| Microbiology: | Total plate count | < 10.000 cfu / g | DIN EN ISO 4833 |
| | Enterobacteriaceae | < 10 cfu / g | DIN ISO 21528-2 |
| | Salmonella | not detectable / 250 g | DIN EN ISO 6579 |
| | Staphylococcus aureus | < 10 cfu / g | DIN EN ISO 6888-1 |
| Nutritional Data per 100 g: | Energy | 2.202 kJ / 529 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) | 44,0 | |
| | Carbohydrate (g) | 9,0 | |
| | of which sugars (g) | 9,0 | |
| | Fat (g) | 37,0 | |
| | Saturated fatty acids (g) | 12,7 | |
| | Dietary fibres (g) | < 0,1 | |
| | Salt (Sodium)** (g) | 3,6 | |
| *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.