

SANOVO Heatstable Hen Egg Yolk Powder, Free Range KAT

(pasteurized and spray dried)

SANOVO Eiprodukte art. no. 185 KAT / SANOVO FOODS art. no. 1557

Application:	Suitable for mayonnaise, dressings, sauces and other emulsified systems.
Product description:	Pasteurized and spray dried hen egg yolk with improved heat stability in emulsified systems. 40 g of powder dissolved in 60 ml of water correspond to approx. 100 g fresh liquid yolks with 3.2% salt, 1.6% 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 storage
Ingredients:	Hen egg yolk from Free Range shell eggs from KAT-certified farms, salt, maltodextrin.
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 affect 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:	Parameter	Values	Methods
Chemical / physical:	pH-value	6,0 - 7,0	Electrochemical (25% solution)
	Moisture	≤ 5,0 %	EN ISO 5537
	Fat*	> 52 %	§ 64 LFGB L 05.00-14
	Salt content	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	2.526 kJ / 604 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)	29,6	
	Carbohydrate (g)	4,3	
	of which sugars (g)	3,9	
	Fat (g)	52,0	
	Saturated fatty acids (g)	17,9	
	Dietary fibres (g)	< 0,1	
	Salt (Sodium)** (g)	3,3	
* 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.