

SANOVO Hen Whole egg powder, Free Range (KAT) (spraydried, pasteurized)

SANOVO Eiprodukte Art.-Nr. 380 KAT/M&S / SANOVO FOODS art. no. 3501

Application:	Suitable as ingredient for for confectionary, the bakery and the meat industry or other products where whole egg is needed.
Product description:	Pasteurized and spray dried whole hen eggs. 100 g of powder dissolved in 300 ml of water correspond to approx. 400 g fresh whole eggs (approx. 8 eggs). 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 from KAT-certified farms.
Statements:	GMO, Allergene 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.
Smell / taste:	Natural, characteristic for hen egg matter, without foreign odours and tastes.

Analytcs:	Parameter	Values	Methods
Chemical / physical:	pH-value	7,5 – 9,5	Electrochemical (25% solution)
	Moisture	≤ 5,0 %	EN ISO 5537
	Fat*	> 40 %	§ 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
Nutrition data per 100 g:	Energy	2.476 kJ / 592 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)	48,1	
	Carbohydrate (g)	1,1	
	of which sugars (g)	0,6	
	Fat (g)	43,9	
	Saturated fatty acids (g)	15,1	
	Dietary fibres (g)	< 0,1	
	Salt (Sodium)** (g)	0,5	
*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.