

SANOVO Hen Whole egg powder, 33% Glucose (spraydried, pasteurized)

SANOVO Eiprodukte art. no. 355 / SANOVO FOODS art. no. 3535

Application:	Suitable for bakeries, to be used in biscuits, cakes etc.
Product description:	Pasteurized and spray dried whole hen eggs with Glucose Syrup. 100 g of powder dissolved in 200 ml of water correspond to approx. 270 g fresh whole hen eggs (approx. 4,5 shell eggs) and 33 g of glucose syrup. The technical process of manufacturing SANOVO egg products includes the following stages: Shell eggs breaking, liquid eggs filtering and clarifying, mixing, 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), glucose.
Statements:	GMO, Allergene 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.
Smell / taste:	Natural, characteristic for hen egg matter, without foreign odours and tastes.

Analytcs:	Parameter	Values	Methods
Chemical / physical:	pH-value	6,0 – 8,0	Electrochemical (25% solution)
	Moisture	≤ 5,0 %	EN ISO 5537
	Sugar (Glucose)*	32 - 35 %	calculated
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	2.205 kJ / 527 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)	32,2	
	Carbohydrate (g)	33,4	
	of which sugars (g)	33,4	
	Fat (g)	29,4	
	Saturated fatty acids (g)	10,1	
	Dietary fibres (g)	< 0,1	
	Salt (Sodium)** (g)	0,3	
*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.