

## Product specification

**WHOLE EGG POWDER, EGG-YOLK AND EGG-WHITE POWDER**

The *whole egg powder, egg-yolk and egg-white powder* is made from „A” classified (Council: 1308/2013/EU and Committee 589/2008/EK) fresh hen egg by drying with diffuser of homogenized and pasteurized whole egg liquid, egg-yolk liquid, egg-white liquid. The product contains no allergen content but the egg. The heavy metal, dioxin and PCB contents of the product are suitable for the determined limits in 1881/2006/EK, and 49/2014 (IV.29.) VM regulation.

Usage (with attenuation and smooth mixing):  
 Whole egg powder: 1 whole egg powder + 3kg water  
 Egg-yolk powder: 1 egg-yolk powder + 1.3kg water  
 Egg-white powder: 1 egg-white powder + 8kg water

Produced and distributed: Capriovus Kft., HU 2317 Szigetcsép, Dunasor 073/72 hrsz.  
 Tel./fax: +36 24 418 296  
 Production: HU 2317 Szigetcsép, Dózsa György u. 0116/15 hrsz. (HU 343 EK)  
 Country of origin: Hungary  
 Quality Assurance System: ISO 9001:2015, HACCP

Physical and Chemical Parameters					
Parameter		Whole egg powder	Egg-yolk powder	Egg-white powder	
Colour		Light yellow	Yellow	White	
Does not contain strange material, contamination, burnt grain.					
Taste and smell		Pleasant, typical of whole egg powder	Pleasant, typical of egg-yolk powder	Pleasant, typical of egg-white powder	
Free from any strange smell and taste.					
Texture		Steady, the potential grains can be easily crushed.			
1 kg product contains		88-90 pcs eggs	120-140 pcs egg-yolk	240-260 pcs egg-white	
Moisture		max.: 5 %	max.: 5 %	max.: 8 %	
Average nutritional value in 100 g product	Energy	2 510 kJ (600 kcal)	3 200 kJ (770 kcal)	2 050 kJ (480 kcal)	
	Fat	38.0 g	55.0 g	0 g	
		-saturated fatty acids	11.6 g	18.0 g	0 g
	Carbohydrate	3.0 g	4.6 g	6.0 g	
		-sugar	1.6 g	1.4 g	4.0 g
	Food fibre	0 g	0 g	0 g	
	Protein (N x 6.25)	45.0 g	30.0 g	83.0 g	
Salt (Na x 2.5)	1.27 g (literature data)	0.27 g (literature data)	3.8 g (literature data)		
Other data	Trans fatty acids (TFA)	< 0.1 g/100 g fat	< 0,1 g/100 g fat	< 0.1 g/100 g fat	
	Chemical reaction (pH)	7.0 -9.0	5.0 -7.0	7.5 -9.0	
	Solubility	min.: 85 %	min.: 70 %	min.: 90 %	

Mikrobiological parameters		
Parameter	Value	Method of examination
Salmonella	0/25 g	MSZ EN ISO 6579:2006
Number of microbe	max.: 10 <sup>5</sup> /1g	MSZ EN ISO 4833-1:2014
Enterobacteriaceae	max.: 10 <sup>2</sup> /1g	MSZ EN ISO 21528-2:2007

Other data			
Parameter	Whole egg powder	Egg-yolk powder	Egg-white powder
Package	Multy-ply paper bags (closed with sewing) or boxes padded with polyethylene foil.		Plastic bucket, or multy-ply paper bags (closed with sewing) padded with polyethylene foil.
Packing unit	5, 20 kg	10 kg	0.15, 0.5, 1, 3, 10 kg
Best before	24 months		
Storage	Cool, dry place, avoid from direct sunlight.		
Batch identification	TTP 000	TSP 000	TFP 000