

Hen Egg White Powder

(Regular. Pasteurised. Desugared)

General

Country of Origin: India

HS Code: 04089100

Applications

Suitable for confectionery, bakery, pastries, cakes, ice cream, sauces, dressings and meat industry.

Ingredients & Allergens

Ingredients: Only Hen Eggs. Nothing more.

Potential allergen: Egg.

Reconstruction Info

100 g of this pasteurised & spray dried hen egg white dissolved in 700 g of water is equivalent to approximately 800 g fresh egg white.

Packaging & Shipping

Bag size: 20 kg.

Each bag packed in 5 ply boxes for shipping.

Each bag will be printed with batch code, manufacturing and expiry dates.

Storage Instructions & Shelf life

Store in dry, cool 20°C place, away from direct sunlight. Stack the package on dry ground with good air circulation and must not get wet.

In its original unopened conditions and proper storage, it has shelf life of 18 months.

Certifications

HACCP, ISO22000

HALAL

Physical Properties

Colour & Appearance: White powder

Odour & Taste: Typical, characteristics for hen egg.

Impurities: Absent

Size: 100% through 80 mesh

Chemicals Properties

Parameters	Standard
Moisture	Max 8.0%
pH	7.0-8.0
Fat	Max 0.20%
Protein	Min 78.0%
Ash	Max 6.0%
Solubility	Min 95.0%

Microbiological Analysis

Parameters	Standard
Total plate count	Max 5,000 /g
Coliform count	Max 0.3 /g
Enterobacteriaceae	Max 10 /g
E. Coli	Not Detected /g
Salmonella sps	Not detected /25g
Coag +ve S.aureus	Not detected /g
Yeast and mould	Max 10 /g

Others

This product is pasteurized at 70 °C (± 2 °C) for 20 days.

This can meet guidelines of India OIE terrestrial animal health code.

The technical data or recommendations are given to the best of our knowledge but carry no guarantee or acceptance of responsibility. It is the duty of the user to assess the suitability of our products within their own formulation. Standard specifications, although current at the time of publication, are subject to change without notice.

UNICROS TRADING

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Why Dried Powdered Egg?

Perfect Solution for Food Industry Use:

Cost saving

- 1 kg of Whole Egg Powder = 4 kg shell eggs (approx. 67 medium eggs).
- 1 kg of Egg White Powder = 8 kg of egg white from shell eggs (approx. 240 eggs).
- 1 kg of Egg Yolk Powder = 2.25 kg of egg yolk from shell eggs.

Moreover, just think the additional savings from manpower cost, transportation costs, storage cost and storage space.

It's just your 'ordinary' egg

The reconstituted egg powder is just exactly like the eggs you are already using. Same texture. Same taste. Same properties. Same recipe. Your customers will not even notice it!

It's just your 'ordinary' eggs.

Safe, hygienic and consistent quality

We are dedicated to very safe and high quality products. All of our eggs come only from AVA-accredited factories which must pass super stringent health and quality requirements. And we must ensure these are met consistently to keep our privileged importer status.

Easy to store, long shelf life

All powdered egg needs is dry and clean space for storage and it can stay fresh for up to 18 months. Long shelf life also helps you manage demand fluctuations for eggs in your productions.

Clean, convenient, easy to use

No more freezing and de-freezing liquid eggs. No more cracking open messy and wet eggs. No more hassle separating egg whites from the yolk. No more dirty and unsightly cracked shells. Just add water to the powdered eggs and you get the eggs- exactly the amount you want, the way you want it.

Endless possibilities

We have many types of egg powder specific for your needs:

Egg White Powder (High Whip) is very suitable for bakeries when the 'raising' property of white egg is desired. For examples, when making bread or cakes.

Egg White Powder (High Gel) offers superior gel/binding strength and is very suitable in noodle or meat productions.

Egg Yolk Powder (Regular) is very suitable in the production of pasta, noodle, salad, ice cream as well as in bakeries.

Egg Yolk Powder (Heat Stable) is suitable for making mayonnaise.

Whole Egg Powder (Regular) is suitable for any other applications which ordinarily need egg yolk.



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