

Product specifications

Egg White Powder (High Foaming) Egg White Powder (High Binding)

Description

These products are spray-dried powders of egg white (albumen) of food quality. Egg albumen is isolated from shell eggs. Reducing carbohydrates are removed to improve product quality and functional performance. The liquid albumen is pasteurized to destroy Salmonella and other bacteria and finally spray-dried. Since the pasteurization is carried out at a low temperature, nutritional value and all functional properties of shell eggs remain unaffected.

The products are manufactured at our modern processing facility located in Hubei, China. We use technologies imported from Italy and France. Our facility is certified with ISO 9001:2008 and HACCP (ISO22000:2005).

The eggs, used as raw material, are produced in layer farms designated for export markets and are strictly monitored for proper feeding practice and proper use of antibiotics.

Usage

The egg white powders can be used as ingredients of a large range of food products in commercial food processing. Our products have two types: high foaming type and high binding type, for different applications.

High foaming type: Best suited for bakery, biscuits, cakes and pastries; nougat and confectionery, meringues, soufflés, mousses. etc.

High binding type: Best suited for meat products (patties, sausages) and fish products (surimi) , etc.

Reconstitution

To produce 1 kg of liquid albumen: mix 0.12 kg of egg powder with 0.88 kg of water.

It is best to blend the egg powder with other powdered ingredients before adding water.

Equivalency

1 kg egg white powder is equivalent to 260 shell eggs (based on 61 g egg).

Physical properties

Colour	Milky white
Form	Powder
Smell	Neutral smell
Impurity	No visible external impurities

Typical analysis

Moisture (g/100g)	≤8.0
Crude protein (g/100g)	≥78 (around 80)
Fat	Trace
Carbohydrate	trace
Ash (g/100g)	≤5.0

Safety parameters

Heavy metals	
Lead (Pb) (mg/kg)	≤0.2
Zinc (Zn) (mg/kg)	≤50
Total arsenic (As) (mg/kg)	≤0.05
Total mercury (Hg) (mg/kg)	≤0.05
Pesticide residual	
Benzene hexachloride (BHC) (mg/kg)	≤0.1
Dichlorodiphenyltrichloroethane (DDT) (mg/kg)	≤0.1
Microbiological	
Total plate count (cfu/g)	≤5,000
Coliform count (MPN/g)	0
Pathogenic bacteria (Salmonella, Shigella)	Not detected

Packaging

Packed in woven bags with an internal PE lining; Net weight: 20 kg per bag.

Storage and shelf life

Store in a cool and dry place, away from direct sun. Shelf life in un-opened package is 12 months. Seal the bag after each use. Once reconstituted into liquid form, use immediately or store refrigerated.

Certification

Our quality system is certified with ISO 9001:2008 and HACCP (ISO22000:2005).

We can tailor-make products according to customer's specifications. Please contact us.