

Egg Albumen Powder High Whip



Application	Suitable for confectionery and bakery industry.		
Functionality	The advantage of this product is especially the good whipping ability and good foam stability. A further advantage is the storage conditions, handling and shelf life of powder compared to liquid products.		
Product Description	De-sugared, spray dried and pasteurized egg white. 100 g of powder dissolved in 700 g of water corresponds to 800 g of fresh egg white (approx. 25 eggs). It is recommendable to leave the solution to stand a while before use in order to absorb all the water.		
Ingredients	Egg white powder		
Storage	Dry and dark		
Shelf life	At 2 °C: Minimum 24 months in an unopened package At 20 °C: Minimum 12 months in an unopened package		
Packaging	Blue polybag in carton box or paper bag, 20 kg net.		
Production date	Included in the batch number, as the first 3 digits is the day-number, and the fourth indicates the year.		
		Typical values	Guaranteed values
Statistical	pH-value	6,0-8,0	6,0-8,0
	Moisture	5-8%	3-8%
	Whipping test	>14-18 cm	>16-20 cm
	Protein	>80%	>80%
Microbiological data	Total plate count	<5.000/g	<5.000/g
	Enterobacteriaceae	<10/g	<10/g
	Salmonella	Negative/25g	Negative/25g
	Staph. aureus	Negative/0,01g	Negative/0,01g
	Energy	Approx. 1450 kJ / 340 kcal	

Please note! As the sampling procedure and package of this sample is not part of the normal procedures for commercial products, the microbiological quality might be inferior to the normal quality for the product type. The information in this publication is to the best of our knowledge reliable. Users should, however, conduct their own tests to determine the suitability of our products for their own specific purposes. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and liability is accepted for the infringement of any patents.