

# Egg Yolk Powder



<b>Application</b>	Suitable for mayonnaise, dressings, pasta, ice-cream, baked products, cake mix or other products where egg yolk is needed.		
<b>Functionality</b>	The advantage of this product is its emulsifying abilities, taste, colour and structure. A further advantage is the storage conditions, handling and shelf life of powder compared to liquid products.		
<b>Product Description</b>	Pasteurized and spray dried egg yolk. 100 g of powder dissolved in 125 g of water corresponds to approx. 225 g of liquid egg yolk.		
<b>Ingredients</b>	Egg yolk powder		
<b>Storage</b>	Dry and dark		
<b>Shelf life</b>	At 2 °C: Minimum 24 months in an unopened package At 20 °C: Minimum 12 months in an unopened package		
<b>Packaging</b>	Polybag in carton / paperbag, 20 kg. nett.		
<b>Production date</b>	Included in the batch number, as the first 3 digits is the day-number, and the fourth indicates the year.		
		<b>Typical values</b>	<b>Guaranteed values</b>
<b>Statistical</b>	pH-value	6,0-6,7	6,0-7,0
	Moisture	3-4%	2-5%
	Fat content	58-62%	58-62%
	Protein	35%	33-38%
<b>Microbiological data</b>	Total plate count	<10.000/g	<10.000/g
	Enterobacteriaceae	<10/g	<10/g
	Salmonella	Negative/25g	Negative/25g
	Staph. aureus	Negative/0,01g	Negative/0,01g
	Energy	Approx. 2900 kj / 690 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.