

## Dried Egg Whites

### Production Definition

High quality and modern technology apply to make egg white powder from liquid egg whites. Dried egg whites are prepared from fresh, clean domestic chicken eggs, under continuous USDA inspection and are certified kosher for year round Passover. The eggs are washed, sanitized and inspected before being open by machine. Dried egg whites are being separated from yolk and visually inspected again before being filtered and then dried. Egg white powder is pasteurized to assure product safety. Our strict quality procedures assure compliance with federal, state and local regulation and with published specification.

### Typical Compositional Range<sup>1</sup>

#### Percentage

Protein.....	>= 80.0
Reducing Sugar.....	<= 0.1
Fat .....	>= 40
Moisture.....	<= 8.0

### Microbiological Analysis

Standard Plate Count .....	< 10,000/g
Coliform.....	< 5/g
Yeast & Mold.....	<10/g
Salmonella .....	negative
Coagulase-positive	
Staphylococci.....	negative

### Other Characteristics

Granulation.....	100% USBS Screen #80
pH.....	6.5 – 7.5
Color.....	NEPA 1-3
Acidity Ether Extract.....	2.0 ml/g max

### Ingredient Statement

“Egg Whites”.

### Production Applications and Functionality

Confection, Meringues, Nougat cream Centers, Marshmallow Toppings, Mint Patties, Divinities and any Application requiring excellent sugar carrying properties.

### Storage & Shipping

Egg White powder may be stored at room temperature. Keep partially used containers tightly closed to prevent moisture to enter. If the product is stored in a dry location, it may be held indefinitely at room temperature.

### Packaging

Standard pack size is 50 lbs. poly lined corrugated box.

### Reconstitution

Proportions vary depending on use, Ranging from 3 parts water to 1 part egg white powder, to 9 parts water to 1 part egg white powder. Rehydration is easier if the solids can be blended with other dry ingredients prior to combination with liquids.

The information contained herein is, to the best of our knowledge, correct. No warranties, expressed or implied, are made. This information is offered solely for your investigation, verification, and consideration. It is suggested that you evaluate the product prior to use in production.