

Dried Egg Yolks

Production Definition

Pasteurized, Egg Yolk solids are made in world's most modern facility using special techniques. Egg Yolk Solids 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 and visually inspected again before being filtered. Liquid Yolks are carefully separated from egg whites. Dried Egg Yolk Solids are pasteurized for product safety. Our strict quality procedures assure compliance with federal, state and local regulation and with published specification

Typical Compositional Range¹

Percentage

Protein.....	>= 30.0
Reducing Sugar.....	<= 0.5
Fat	>= 57.0
Moisture.....	<= 5.0
Na Silico Aluminats.....	<= 2.0

Microbiological Analysis

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

Other Characteristics

Granulation.....	100% USBS Screen #16
pH.....	6.0 – 7.0
Color.....	NEPA 1-3
Acidity Ether Extract.....	2.0 ml/g max

Ingredient Statement

“Egg Yolks”.

Production Applications and Functionality

Any application liquid egg yolks are required.

Storage & Shipping

Egg yolk Solids may be held at room temperature for up to NINE months. For longer storage times, product should be stored at 40°F to 50°F.

Packaging

Available in 50 lbs. poly lined corrugated box. Other size may available to meet specific customer requirements.

Reconstitution

Usual ratio is 12 ½ parts water to 10 parts of yolk solids.

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.