

Dried Whole Eggs

Production Definition

High quality and modern technology apply to make whole egg powder from liquid whole eggs. Liquid whole eggs 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. Whole egg 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 Range₁

Percentage

Protein.....	>= 40.0
Reducing Sugar.....	<= 1.5
Fat	>= 40.0
Moisture.....	<= 5.0

Microbiological Analysis

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

Other Characteristics

Granulation.....	100% USBS Screen #16
pH.....	6.5 – 7.5
Color.....	NEPA 1-3
Acidity Ether Extract.....	2.0 ml/g max

Ingredient Statement

“Whole Eggs”.

Production Applications and Functionality

Bakery Products, Pasta Products and wherever liquid whole eggs are required.

Storage & Shipping

Whole Egg powder may be stored at room temperature for up to 9 months. For longer shelf life; Product should be kept at 40° F to 60°F.

Packaging

Standard pack size is 50 lbs. poly lined corrugated box. Bakery, Pasta Products and wherever liquid whole eggs are required.

Reconstitution

ONE (1) pound of whole egg solids to THREE (3) pounds of water will give FOUR (4) pounds of fresh whole eggs.

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.