

Frozen Egg Whites

Production Definition

Pasteurized Frozen Egg Whites are prepared from fresh, clean domestic chicken eggs, under continuous USDA inspection and is certified kosher for year round Passover. The eggs are washed, sanitized and inspected before being open by machine. The Egg White is separated from the yolk and visually inspected again before being filtered. Egg whites are 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

Total Solids..... >= 12.0
Protein..... >= 9.0
Fat <= 0.025
Moisture..... <= 88.0

Microbiological Analysis

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

Other Characteristics

Flavor..... Fresh Egg White flavor
pH..... 8.2 – 9.2
Color..... Homogeneous light green
Odor..... Natural aroma, Free from musty or foreign odor

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

Frozen Egg White product must be shipped and stored in clean freezing space at 10°F or below. When stored at or below 10°F. It has a shelf life of 12 months from the time of manufacture. Keep refrigerated at or below 40°F after thawed. Use within 3 to 5 days.

Packaging

30# plastic pails

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.