

## **PRODUCT SPECIFICATION**

### **Product                                  Barn hen egg white powder**

<b><u>Product Description</u></b>	<p>: Desugared spray dried and pasteurized egg white powder.</p> <p>The advantage of this product is especially the good gelling and water binding abilities. Dissolve 100 g of Egg White Powder in 700 ml of water correspond to approx. 800 gram fresh hen egg whites (approx. 25 shell eggs)</p> <p>The technical process of manufacturing DEPS egg products includes the following stages: liquid eggs filtering and clarifying, drying, sieving and metal detection, packaging, pasteurizing and storing.</p>										
<b><u>Ingredients</u></b>	: 100% pure egg white powder										
<b><u>Source ingredients</u></b>	: Barn eggs										
<b><u>Country of Origin</u></b>	: EU (mainly NL, BE, DE)										
<b><u>Intended use</u></b>	: Semi-finished product for use in foodstuff										
<b><u>Suitable for</u></b>	<table> <tr> <td>: Vegans</td> <td>No</td> </tr> <tr> <td>Ovo-vegetarian</td> <td>Yes</td> </tr> <tr> <td>(lacto-ovo-)Vegetarians</td> <td>Yes</td> </tr> <tr> <td>Lacto-vegetarian</td> <td>No</td> </tr> <tr> <td>Pescotarian</td> <td>Yes</td> </tr> </table>	: Vegans	No	Ovo-vegetarian	Yes	(lacto-ovo-)Vegetarians	Yes	Lacto-vegetarian	No	Pescotarian	Yes
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Ovo-vegetarian	Yes										
(lacto-ovo-)Vegetarians	Yes										
Lacto-vegetarian	No										
Pescotarian	Yes										
<b><u>Organoleptic characteristics:</u></b>											
Appearance / Colour	: Powder structure, cream white										
Odour / taste	: Natural, characteristic for egg powder, without foreign odours and tastes.										

**Dutch Egg Powder Solutions B.V.**  
**Graafschap Hornelaan 140J, 6004 HT Weert, the Netherlands**  
**Tel. : + 31 (0) 495 74 57 00 (general)**  
**E-mail : [quality@deps.eu](mailto:quality@deps.eu)**

Chemical / Physical characteristics:

pH : 6.0 – 8.0  
Moisture : < 8 %

Microbiological characteristics:

<u>Micro-organism</u>	<u>Max Value</u>	<u>Method</u>
Total Plate Count	< 10.000 cfu / g	In accordance with ISO 4833-1
Enterobacteriaceae	< 10 cfu / g	In accordance with NEN-EN-ISO 21528-2
Salmonella	Absent in 25 g product	Equivalent to ISO 6579
Staphylococcus Aureus	Absent in 1 g product	Equivalent to ISO 6888-3
Yeasts and Moulds	< 10 cfu / g	In accordance with ISO 7954 (1987)

Nutritional value (in 100 g)

Source: USDA revised may,2016

Energy	357,0	kcal
Total Fat	0,3	g
Saturated Fat	0,1	g
Trans Fat	0,0	g
Mono-unsaturated Fat	0,1	g
Polyunsaturated Fat	0,0	g
Cholesterol	0,0	mg
Carbohydrate, by difference	4,5	g
Total Sugars	0.0	g
Protein	84,1 g	
Dietary Fiber	0,0	g
Sodium	1299,0	mg
Calcium	101,0	mg
Water	5,5	g

Packaging:

Cardboard box with blue food grade polyethylene inliner, 25 kg net weight, 18 or 24 boxes on euro pallet, H1 or one way pallet.

Storage and transport conditions:

Storage and transport dry between 15 and 25 °C. Do not refrigerate!

Shelf life:

36 months after production in non-condensing atmosphere at ambient temperatures (15 - 25 °C) in unopened packaging.

Alternative storage conditions may effect shelf-life.

Agreements on certificates

Attached to freight papers : certificate of conformity

Allergens: Egg, All DEPS products contain egg, no other allergen present.

GMO

This product is free from genetically modified organisms, according to (EG) 1829/2003 / 1830/2003.

Irradiation

This product is not irradiated.

DEPS Dutch Egg Powder Solutions meets the requirements of national and EU regulations and guidelines as well as the standards of the CODEX ALIMENTARIUS.

DEPS, Dutch Egg Powder Solutions BV is BRC, Skal ( organic products), certified, on request we can produce Kosher and Halal certified products.

DEPS, Dutch Egg Powder Solutions BV is registered under no. EEG NL 80040 EP

Values above are based on literature, calculations and analysis. Variations may occur since eggs are natural products. All information and data given in this specification are based on our latest knowledge and do not release the user from his obligation to carry out all analysis required by the respective legislation. This specification has been issued technically and valid without a signature.

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