

Organoleptic characteristics:

Appearance / Colour : Powder structure, cream white
 Odour / taste : Natural, characteristic for egg powder,
 without foreign odours and tastes.

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.