

Organoleptic characteristics:

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

Chemical / Physical characteristics:

pH : 7.0 – 9.5
 Moisture : ≤5 %

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	< 100 cfu / g	In accordance with NEN-EN-ISO 21528-2
Salmonella	Absent in 25 g product	Equivalent to ISO 6579

Nutritional value per 100 g

Source: USDA revised May,2016

Energy	592	kcal
Total Fat	43,9	g
Saturated Fat	15,1	g
Trans Fat	0,3	g
Mono-unsaturated Fat	16,7	g
Poly-unsaturated Fat	8,3	g
Cholesterol	1630	mg
Carbohydrate, by difference	1,13	g
Total Sugars	0,56	g
Protein	48,05	g
Dietary Fiber	0	g
Sodium	476	mg
Calcium	244	mg
Water	2,78	g



NL
80040
EG

Packaging:

Cardboard box with food grade blue inliner, 5 - 25 kg net weight per box. We also have a lot of other packing possibilities.

Storage and transport conditions:

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

Shelf life:

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

Remaining shelf life on delivery is at least 6 months

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 BV 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), KAT 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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