



PRODUCT SPECIFICATION

| <u>Product</u> | Organic hen whole egg powder | | | |
|--|---|-------------------------------|--|--|
| Article number Product Description | : PHBI : Pasteurized and spray dried whole egg | | | |
| Skal-product specification number : 139566 | | | | |
| | The advantage of this product is especially the good gelling and water binding abilities. Dissolve 100 g of whole egg powder in 300 ml of water correspond to approx. 400 gram fresh hen whole egg (approx. 8 shell eggs) | | | |
| | The technical process of manufacturing products includes the following stages filtering, drying, sieving and metal det and storing. | s: liquid eggs | | |
| Ingredients | : 100% pure whole egg powder | | | |
| Source ingredients | : Organic eggs | | | |
| Country of Origin | : EU (mainly NL, BE, DE) | | | |
| Intended use | : Semi-finished product for use in foodstuff | | | |
| Suitable for | : Vegans (lacto-ovo-)Vegetarians Ovo- vegetarian Lacto-vegetarian Pescotarian | No Yes Yes No Yes | | |

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



| Organoleptic characteristics: | |
|-------------------------------|--|
| Appearance / Colour | |
| Odour / taste | |

Powder structure, light yellowNatural, characteristic for egg powder, without foreign odours and tastes.

| Chemical / Physical characteristics: | |
|--------------------------------------|-------------|
| рН | : 7.0 – 9.5 |
| Moisture | : ≤5 % |

Microbiological characteristics:

| <u>Micro-organism</u> | <u>Max Value</u> | Method |
|-----------------------|------------------------|---------------------------------------|
| 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 |

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Packaging:

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

<u>Storage and transport conditions:</u> 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.

<u>Agreements on certificates</u> Attached to freight papers : certificate of conformity

<u>Allergens:</u> Egg, All DEPS products contain egg, no other allergen present.

<u>GMO</u>

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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