

PRODUCT SPECIFICATION

Product

Free range heat stable egg yolk powder

Article number

: PDVKSTA

Product description

: pasteurized and spray dried egg yolk powder

This product is excellent to use for mayonnaise, heat stable sauces and dressings.

If you dissolve 40 g of egg yolk powder in 60 ml of water, this is equivalent to about 100 grams of fresh egg yolk (about 5 eggs).

The technical production process of DEPS includes the following phases: liquid egg filtering, drying, sieving and metal detection, packaging and storage.

Ingredients

: Pure egg yolk powder
Enzyme Maxapal

Source ingredients:

: Free range eggs
Enzyme Maxapal

Origin listing

: Ei - EU (Mainly NL, BE, DE)
Enzyme Maxapal (FR)

Intended use:

: Semi-finished product for use in foodstuffs

Suitable for:

: Vegan	No
(lacto-ovo-) Vegetarian	Yes
Ovo- Vegetarian	Yes
Lacto- Vegetarian	No
Pescotarian	Yes

Organoleptic features

Appearance / Color:

: Powder structure, Yellow

Odours / taste:

Natural characteristics for egg powders, without different odours or tastes.

Dutch Egg Powder Solutions B.V.
Graafschap Hornelaan 140J, 6004 HT Wesley, the Netherlands
Tel. : + 31 (0) 495 74 57 00 (general)
Email: quality@deps.eu

Chemical / Physical properties:

pH : 6.0 – 7.0
Moisture : ≤ 5 %

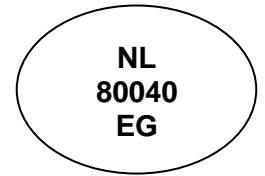
Microbiological characteristics:

<u>Micro-organizerme</u>	<u>Max quantity</u>	<u>Methode</u>
Aerobic germ count	< 10.000 cfu / g	Conform 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	Conform ISO 7954 (1987)

Nutritional value per 100 g

Bron: USDA modified May,2016

Energy	669,0	kcal
Total fat	59,1	g
Saturated fat	20,3	g
Trans knows	0,3	g
Monounsaturated fat	23,4	g
Polyunsaturated fat	10,3	g
Cholesterol	2307,0	mg
Carbohydrates	0,7	g
Of which sugars	0,2	g
Protein	33,6	g
Dietary fiber	0.0	g
Sodium	149,0	mg
Calcium	289,0	mg
Water	3,1	g



Packaging:

Cardboard box with food grade blue bag, 5 - 12.5 kg net weight per bag. And other packaging options.

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

Storage and transport conditions:

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

Shelf life:

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

Alternative storage conditions can affect 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 of genetically modified organisms, according to (EC) 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

The above values are based on literature, calculations and analyses. Variations can occur as eggs are natural products. All information and data in this specification are based on our latest knowledge and do not relieve the user of his obligation to carry out all the analyses required by the respective legislation. This specification is technically drafted and valid without signature.

Dutch Egg Powder Solutions B.V.
Graafschap Hornelaan 140J, 6004 HT Wesley, the Netherlands
Tel. : + 31 (0) 495 74 57 00 (general)
Email: quality@deps.eu