

## **PRODUCT SPECIFICATION**

### **Product**

### **Barn hen egg white powder high whip with TEC and TCP**

#### **Product Description**

: Desugared spray dried and pasteurized egg white powder.

The advantage of this product is especially the excellent whipping ability and perfect foam stability.

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)

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.

#### **Ingredients**

: Egg white powder  
Tri-ethyl-citrate (TEC) E1505  
Tri-calcium-phosphate (TCP) E314

#### **Source ingredients**

: Barn eggs  
E1505: Carboxylic acid esters, substituted  
E314: Calcium salt of phosphoric acid

#### **Country of Origin**

: Eggs: EU (mainly NL, BE, DE)  
E1505: DE  
E314: DE

#### **Intended use**

: Semi-finished product for use in foodstuff

#### **Suitable for**

Vegans	No
Ovo-vegetarian	Yes
(lacto-ovo-)Vegetarians	Yes
Lacto-vegetarian	No
Pescotarian	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 : [quality@deps.eu](mailto:quality@deps.eu)**

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 %  
 Whipping test :  $\geq$  14.0 cm

Microbiological characteristics:

<u>Micro-organism</u>	<u>Max Value</u>	<u>Method</u>
Total Plate Count	< 10.000 cfu / g	ISO 4833-1
Enterobacteriaceae	< 10 cfu / g	ISO21528-2
Salmonella	Absent in 25 g product	ISO 6579
Staphylococcus Aureus	Absent in 1 g product	ISO 6888-3
Yeast and Mould	< 10 cfu / g	ISO21527-1

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

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NL  
80040  
EG

Packaging:

Cardboard box with blue food grade polyethylene inliner, 25 kg net weight,

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.

Shelf Life once opened (under standard storage conditions): As per date on the label if fully re-sealed & stored under specified conditions

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), 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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