

## PRODUCT SPECIFICATION

<u>Product</u>	Heat-stabilized free range hen egg yolk powder with 8% salt	
Product Description	: Pasteurized and spray dried egg yolk	
	<p>Suitable for mayonnaise, dressings or other emulsified products where egg yolk is needed. Dissolve 40 g of powder in 60 ml of water correspond to approx. 100 g fresh liquid egg yolks with 3.2% salt and 1.6% maltodextrin</p> <p>The technical process of manufacturing DEPS egg products includes the following stages: liquid eggs filtering, drying, sieving and metal detection, packaging and storing.</p>	
<u>Ingredients</u>	: Free range egg yolk powder Salt Maltodextrin Anti-caking agent (E551 or E341) Enzyme Maxapal	
<u>Country of origin</u>	: EU (Vooral NL, BE, DE) Zout (NL) Maltodextrine (NL) Anti-caking agent (E551 (FR) OR E341(DE)) Enzyme Maxapal (FR)	
<u>Intended use</u>	: Semi-finished product for use in foodstuff	
<u>Suitable for</u>	: Vegans	No
	(lacto-ovo-)Vegetarians	Yes
	Ovo- vegetarian	Yes
	Lacto-vegetarian	No
	Pescotarian	Yes

Organoleptic characteristics:

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

Chemical / Physical characteristics:

pH : 5.7 – 7.0  
 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	< 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 per 100 g

Source: USDA revised May,2016

Energy	597	kcal
Protein	29.3	g
Carbohydrates	4,4	g
-of which sugars	4,0	g
Fat	51.4	g
-of which saturated	17,6	g
-mono unsaturated	20.4	g
-poly unsaturated	9.0	g
Cholesterol	2000 – 2100	mg
Sodium	3.3	g



NL  
80040  
EG

Packaging:

Cardboard box with food grade blue inliner, 5 - 25 kg net weight per box and 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.

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 delivers egg products according to EG regulation 1881/2006 (setting maximum levels for certain contaminants in foodstuffs) and EG 1999-74-EC (minimum standards for protection of laying hens).

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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