

PASTEURIZED SPRAY DRIED HEN EGG YOLK POWDER

Applications : Cakes, Cake Mixes, Doughnut Mix, Sweet Doughs, Pastries, Pies,

Delicacies, Ice Cream, Mayonnaise, Salad Dressings, Egglce Creams,

Salad Dressings etc.

Egg Noodles, Pasta and all bakery products, Products of Canning

Industry, Cooked Dishes, Cosmetology etc.

Directions for use : Mix one part of Egg Yolk Powder with 1.25 parts of water by weight.

Preferably the Egg Yolk Powder should be mixed with other dry

ingredients before adding water.

Packing : In export worthy 5 ply CFB boxes, each containing 20 kgs. net in

polybags.

Storage : Dry at 20°C.

Specifications:

Physical

Moisture : 4.0% (max)

pH : 6.0 - 7.0

Fat : 57.0% (min)

Protein : 30.0% (min)

Ash : 4.0 (max)

Solubility : 86.0% (min)

Taste & Odor : Normal

Colour : Normal

Impurities : Nil

Granulation : 10'0%through No.18 mesh

Additives : Nil

Microbiological

Standard plate counts : 5000 count (max)

Coliform count : <0.3/g

Enterobacteriaceae : 10/g (max)

E. coli : Negative /g

Salmonella sps.

Negative / 1250g

Staphylococcus aureus

Negative/g

(cogulase positive)

Yeast & mold

ro/g (max)

Suratwala Mark Plazzo,

Office No 602,6th floor, Above Burger King,

Hinjewadi Pune :- 411057

Sign

For, En-Route Impex

Shailendra

Proprietor