

PASTEURIZED SPRAY DRIED HEN WHOLE EGG POWDER

Applications Cakes, Pastries, Pancakes, Mixes, Pasta, Mayonnaise, Omelets,

Cooked Dishes, Baby Foods, Bakery and Confectionery Products,

lice Creams, Salad Dressings etc.

Directions for use Mix one part of Whole Egg Powder with three parts of water by

weight. Preferably the Whole Egg 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 7.0-9.0

Fat 40.0% (min)

Protein 45.0% (min)

Ash 4.0 (max)

Solubility 86.0% (min)

Taste & Odor Normal

Colour Normal

Impurities Nil

Granulation 100% through No.18 mesh

Additives Nil

Microbiological

Standard plate counts 5000 counts (max)

Coliform count <0.3/g

Enterobacteriaceae 10/g (max)

E. coli Negative /g

Salmonella sps. Negative / 250g

Staphylococcus aureus Negative/g (cogulase positive)

Yeast & mold

10/g (max)

Suratwala Mark Plazzo,

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

Hinjewadi Pune :- 411057

Sign

For, En-Route Impex

Proprietor