



**PRODUCT INFO
& DATASHEET**

WHOLE EGG POWDER

DESCRIPTION

Whole egg powder obtained by pasteurization and spray drying.
Denaturation with BHT/BHA.

COMPOSITION

- Proteins (dry N x 6,25)		Mini 44 %
- Moisture		Maxi 5 %
- Ash		Maxi 5 %
Ca: 0,20 %	P: 0,80 %	K: 0,45 %
Na: 0,50 %	NaCl: 0,95 %	Mg: 0,045 %
- Lipids (Eggproducts method AFNOR)		Mini 43 %
- Color		Pale yellow

BACTERIOLOGY

- Total bacteria	bacteria/g	< 100 000
- Coliforms	bacteria/g	< 10
- Salmonella	bacteria/25 g	Absence

NUTRITIVE VALUE

The egg is the nutritional reference value.

It's proteins are good balanced in amino acids and contains all the essential amino acids.

Goods digestibility : 2/3 of lipids are unsaturated.

Average rates of amino acids (%)

Alanine	2.13	Histidine	1.05	Thréonine	2.04
A.aspartique	4.00	Isoleucine	2.10	Valine	2.60
Arginine	2.30	Leucine	3.52	Tyrosine	1.74
Cystine	1.01	Lysine	2.87	Tryptophane	0.67
Phénylalanine	2.30	Méthionine	1.64	Glycine	1.40
Proline	1.64	A.glutamique	5.06	Sérine	2.51

Average rates of lipids (%)

C16	25.20	C16.1	3.90	C18	6.60
C18.1	49.10	C18.2	11.50	C18.3	0.40

FUNCTIONALITIES

Emulsion, colorant, aromatic properties, gelification.

PACKAGING

25 kg bags (paper, polyethylene) on 825 kg pallet.

STORAGE

In cool and dry place.