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TECHNICAL SPECIFICATION

WHOLE EGG POWDER – Art.№ 111

Application: Whole egg powder is convenient and highly practical for the bakery and the confectionery industry - Swiss rolls, sponge cake, biscuits, noodles, pasta, macaroni, mayonnaise and etc. **Ingredients:** 100 % Whole hen egg.

General information: The whole egg powder is prepared by drying at fresh hen eggs that meet the requirements of EU Regulations.

Product description: Whole egg powder - 100 g dissolved in 300 g of water. This corresponds to 400 g of fresh hen eggs. (Approx.8 shell eggs).

Storage: Temperature between 0-18° and non-condensing atmosphere.

Packaging: Paper bag or carton boxes -15 / 20 / 25 kg.net.

Shelf life: 18 months from production date in unopened package – see storage conditions

NB! User is not absolved from his/her obligation to investigate and fulfill all requirements which are valid for the said product.

Organoleptic information:

Appearance: Powder structure

Color: Yellowish

Odor and taste: Natural, characteristic for hen eggs.

Mechanical impurities: Absent

Analytical data:

| Indexes | Typical values | Standard | Test methods |
|-------------|----------------|-------------|--------------|
| moisture | < 5 % | BDS 4336-73 | t.10.3.1 |
| Total Fat | > 39 % | BDS 4336-73 | Soxhlet |
| Protein | > 42 % | BDS 4336-73 | Kjeldahl |
| pH (20 °C) | 6 - 9 | BDS 4336-73 | t.10.7.1 |

Nutrition information per 100g:

| End | e rgy | Protein, g | Fat, g | of which saturated, g | Carbohydrates, g | of which sugar, g | Salt g | Sodium (Na), mg | Fibers, g |
|------|--------------|---------------|-----------|-----------------------------|---------------------|-------------------------|-----------|-----------------------|--------------|
| kcal | kJ | | | | | | | | |
| 594 | 2487 | 47 | 41 | 12.7 | 5 | 5 | 0 | 532 | 0 |

Microbiological data:

| Indexes | Values | Test methods | | | |
|--------------------|---------------------|------------------|--|--|--|
| Total plate count | < 50 000 | ISO 4833:2003 | | | |
| Salmonella | Abs. in 25 gram | BDS EN ISO 6579 | | | |
| Enterobacteriaceae | < 10 CFU in 1 gram* | ISO 21528-2:2004 | | | |

* m=10, M=100, n=5, C=2 - According to Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs.

Additional information:

GMO: In accordance to EU Regulations 1829/2003 and 1830/2003, egg products have not to be declared. **Irradiation:** The whole egg powder is not treated with ionizing or ultraviolet radiation.

Potential allergens (rules 2003/89/CE): Egg

Heavy metals: According to EU regulation.

