

# Hen egg yolk powder

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## PRODUCT DESCRIPTION

<i>Composition</i>	Dried hen egg yolk
<i>Origin of raw material</i>	European Union
<i>Technological process</i>	Mechanically breaking, separation, filtering, pasteurization, drying, sieving, packing
<i>Reconstruction</i>	500 g of powder dissolved in 500 ml of water correspond to about 1 kg of liquid egg yolk (about 55 pieces of chicken egg yolk with an average weight of 55-60 g)
<i>Application</i>	Industrie of confectionery, bakery, pasta, mayonnaise
<i>Allergens</i>	Hen egg
<i>GMO</i>	Free from GMO
<i>Radiation</i>	The product is not expose to ultraviolet radiation and ionisation

## ORGANOLEPTIC CHARACTERISTICS

<i>Colour</i>	From light yellow to dark yellow
<i>Smell and taste</i>	Smell and taste of the dried of the hen eggs yolk
<i>Structure</i>	Homogenous, powder structure without an contamination

## PHYSICO-CHEMICAL CHARACTERISTICS

<i>Water content</i>	Max. 4%
<i>Fat content</i>	>58%
<i>Protein content</i>	30-37%
<i>pH</i>	6-7
<i>Solubility</i>	Min. 85%
<i>Butyric acid content</i>	Max. 10 mg/kg in dry mass matter
<i>Remainder of the shells and eggs membranes</i>	Absent

## MICROBIOLOGICAL CHARACTERISTICS

<i>Mesophilic Aerobic Microorganisms</i>	<10 000 cfu/g
<i>Enterobacteriaceae</i>	<10 cfu/g
<i>Staphylococcus aureus</i>	Absent in 1 g
<i>Salmonella</i>	Absent in 25 g
<i>Listeria Monocytogenes</i>	Absent in 25 g
<i>Escherichia coli</i>	Absent in 1 g
<i>Coliform groups</i>	Absent in 1 g
<i>Bacillus cereus</i>	<100 cfu/g
<i>Yeast and mould</i>	<10 in 1 g

## DIOXINS

<i>The sum of dioxins (WHO-PCDD/F-TEQ)</i>	<2,5 pg/g of fat
<i>The sum of dioxins polychlorinated biphenyls (WHO-PCDD/F-PCB-TEQ)</i>	<5 pg/g of fat

## NUTRITIONAL VALUE [/100g]

<i>Caloric value</i>	663-719 kcal/2775-3010 kJ
<i>Protein (N x 6,25)</i>	33-35 g
<i>Carbohydrate</i>	2,4-3,0 g

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<i>Fat</i>	58,0-63,0 g
<i>Saturated fatty acids</i>	19,0-20,0 g
<i>Cholesterol</i>	1,5-2,1 g
<i>Fibre</i>	<0,5 g
<i>Ash</i>	3,4-3,5g
<i>Sodium</i>	0,14-0,15 g
<i>Salt equivalent (Na x 2,5)</i>	0,35-0,38 g

## ALLERGENS

<i>Allergen</i>	<i>Present in product</i>	<i>Cross contamination</i>	<i>Present in factory</i>
<i>Cereals containing gluten and derivatives</i>	No	No	No
<i>Crustaceans and derivatives</i>	No	No	No
<i>Eggs and derivatives</i>	Yes	Yes	Yes
<i>Fishes and derivatives</i>	No	No	No
<i>Peanuts and derivatives</i>	No	No	No
<i>Soyabeans and derivatives</i>	No	No	No
<i>Milk and dairy products containing lactose</i>	No	No	No
<i>Nuts and derivatives (almonds, pecan, walnut, Brazil nut, cashew, chestnut, hazel nut, macadamia nut, pine nut, pistachio)</i>	No	No	No
<i>Celery and derivatives</i>	No	No	No
<i>Mustard and derivatives</i>	No	No	No
<i>Sulphur dioxide and sulphites at concentrations of more 10 mg/kg or mg/l expressed as SO<sub>2</sub></i>	No	No	No
<i>Lupine and derivatives</i>	No	No	No
<i>Molluscs and derivatives</i>	No	No	No

## PACKAGING AND EXPIRE DATE

Polybag in carton box (20 kg, 25 kg)	24 months from production date
Polybag in paper bag (25 kg)	24 months from production date
Big bag (500 kg)	24 months from production date

## STORAGE AND TRANSPORT

<i>Storage</i>	Store in clean, free from foreign smell, with free air circulation, temperature: 15-25°C
<i>Transport</i>	Trucks have to be adapted for food transport