

Specification code **EYP/3/OP/E**
Date 16/12/2024**Product description**

Description	Separated, pasteurized and spray-dried egg yolk with improved heat stability in emulsified system
Ingredients	Egg yolk
Colour	From cream-white to orange
Taste and smell	Natural, characteristic for egg matter, without foreign odours and tastes
Appearance	Free flowing powder structure, without any lumps and contaminants

Others specs

Allergens	egg
GMO	Both GMO and non-GMO products are available
Storage	Store in non-condensing dry atmosphere at ambient temperatures (15-25°C); Not to be kept open and not exposed to sunlight
Packaging	Packing should be in clean PP bags with a poly lined inner bag

Physical chemical analysis

Water content	max 5,00%
Fat content	min 52%
Protein content	min 29,6
pH	6,0-7,0

Microbiological analysis

Total count	<10.000 cfu/g
Enterobacteriaceae	<10 cfu/g
Staphylococcus aureus	absent
Salmonella	absent

Our certificates

Foodcom S.A.
Komecy 2/3 , 02-517 Warsaw
NIP: 5213680286,
REGON:147463542
www.foodcom.eu

Formulated

Approved by

Diana Havryliuk
dhavryliuk@foodcom.pl
Mateusz Augustyniak
maugustyniak@foodcom.pl