

## Powdered egg white

Specification code

HEWP/4/OP/E

Date

19/12/2024

Product description	n	Physical chemical a
Description	Spray dried and pasteurised egg white derived from hen egg freshly	Moisture
	cracked open and separated	рН
Colour	White to light cream	
Taste and smell	Normal	– Protein
		Lactic acid
Appearance	Powder	
Appearance		Hydroxybutyric acid
	alysis	Hydroxybutyric acid
Microbiological an	alysis  Max 10 000cfu/g	Hydroxybutyric acid
Microbiological an		
Microbiological an Total count Salmonella Coagulase pos.	Max 10 000cfu/g	Others specs
Microbiological an Total count Salmonella	Max 10 000cfu/g Absent	
Microbiological an Total count Salmonella Coagulase pos.	Max 10 000cfu/g Absent	Others specs

Physical chemical analysis	nysical chemical analysis		
Moisture	Min 3,2 %		
рН	Max 8%		
Protein	Min 80%		
Lactic acid	Max 1000%		
Hydroxybutyric acid	Max 10%		

Others specs	
Storage	Dry and clean warehouse, temperature max 25°C
Allergen Information	Contains lactose derived from cow's milk
GMO	The product does not contain and has not been produced from genetically modified organisms
lonising rays	The product or its ingredients have not been treated by ionizing irradiation

Our certificates	
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