



PRODUCT SPECIFICATION

<u>Product</u>	Hen Egg White Powder		
Product Description	: Desugared spray dried and pasteurized Egg White produced Eggs.		
	The advantage of this product is especially the good gelling and water binding abilities. Dissolve 100 g of Egg White Powder in 700 ml of water correspond to approx. 800 gram fresh Hen Egg Whites (approx. 25 shell eggs)		
	The technical process of manufacturing DEPS egg products includes the following stages: liquid eggs filtering and clarifying, drying, sieving and metal detection, packaging, pasteurizing and storing.		
Ingredients	: 100% pure Egg White Powder		
Source ingredients	: Eggs		
Country of Origin	: EU (mainly NL, BE, DE)		
Intended use	: Semi-finished product for use in foodstuff		
Suitable for	[:] Vegans Ovo-vegetarian (lacto-ovo-)Vegetarians Lacto-vegetarian Pescotarian	No Yes Yes No Yes	
<u>Organoleptic characteristics:</u> Appearance / Colour Odour / taste	: Powder structure, cream white : Natural, characteristic for egg powd without foreign odours and tastes.	ler,	

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Chemical / Physical characteristics:	
pH	: 6.0 – 8.0
Moisture	: < 8 %

Microbiological characteristics:

<u>Micro-organism</u>	<u>Max Value</u>	Method
Total Plate Count	< 10.000 cfu / g	In accordance with ISO 4833-1
Enterobacteriaceae	< 10 cfu / g	In accordance with NEN-EN-ISO 21528-2
Salmonella	Absent in 25 g product	Equivalent to ISO 6579
Staphylococcus Aureus	Absent in 1 g product	Equivalent to ISO 6888-3
Yeast and Moulds	< 10 cfu / g	In accordance with ISO 7954 (1987)

Nutritional value (in 100 g)

Source: USDA revised may,2016

Energy	357,0	kcal
Total Fat	0,3	g
Saturated Fat	0,1	g
Trans Fat	0,0	g
Mono-unsaturated Fat	0,1	g
Polyunsaturated Fat	0,0	g
Cholesterol	0,0	mg
Carbohydrate, by difference	4,5	g
Total Sugars	0.0	g
Protein	84,1 g	
Dietary Fiber	0,0	g
Sodium	1299,0	mg
Calcium	101,0	mg
Water	5,5	g

Packaging:

Cardboard box with blue food grade polyethylene inliner, 25 kg net weight, 18 or 24 boxes on euro pallet, H1 or one way pallet.

<u>Storage and transport conditions:</u> Storage and transport dry between 15 and 25 °C. Do not refrigerate!

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<u>Shelf life:</u> 36 months after production in non-condensing atmosphere at ambient temperatures (15 - 25 °C) in unopened packaging. Alternative storage conditions may effect shelf-life.

Shelf Life once opened (under standard storage conditions): As per date on the label if fully re-sealed & stored under specified conditions.

Agreements on certificates Attached to freight papers

: certificate of conformity

Allergens: Egg, All DEPS products contain egg, no other allergen present.

GMO

This product is free from genetically modified organisms, according to (EG) 1829/2003 / 1830/2003.

Irradiation This product is not irradiated.

DEPS Dutch Egg Powder Solutions meets the requirements of national and EU regulations and guidelines as well as the standards of the CODEX ALIMENTARIUS.

DEPS, Dutch Egg Powder Solutions BV is BRC, Skal (organic products), KAT certified, on request we can produce Kosher and Halal certified products.

DEPS, Dutch Egg Powder Solutions BV is registered under no. EEG NL 80040 EP

Values above are based on literature, calculations and analysis. Variations may occur since eggs are natural products. All information and data given in this specification are based on our latest knowledge and do not release

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the user from his obligation to carry out all analysis required by the respective legislation. This specification has been issued technically and valid without a signature.

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