PRODUCT SPECIFICATION

Product: Heat-stabilized Hen Egg Yolk powder with 8% salt

Product Description: Pasteurized and spray dried Egg Yolk

Suitable for mayonnaise, dressings or other emulsified products where egg yolk is needed. Dissolve 40 g of powder in 60 ml of water correspond to approx. 100 g fresh liquid egg yolks with 3.2% salt and 1.6% maltodextrin

The technical process of manufacturing DEPS egg products includes the following stages: liquid eggs filtering, drying, sieving and metal detection, packaging and storing.

Ingredients:
- Egg yolk powder
- Salt
- Maltodextrin
- Anti-caking agent (E551 or E341)
- enzyme Maxapal

Intended use: Semi-finished product for use in foodstuff

Suitable for:
- Vegans: No
- (lacto-ovo-)Vegetarians: Yes
- Ovo-vegetarian: Yes
- Lacto-vegetarian: No
- Pescotarian: Yes

Organoleptic characteristics:
- Appearance / Colour: Powder structure, yellow
- Odour / taste: Slightly salted, without foreign odours and tastes.
Chemical / Physical characteristics:

pH : 6.0 – 7.0
Moisture : ≤ 5%

Microbiological characteristics:

<table>
<thead>
<tr>
<th>Micro-organism</th>
<th>Max Value</th>
<th>Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Plate Count</td>
<td>&lt; 10.000 cfu / g</td>
<td>ISO 4833-1</td>
</tr>
<tr>
<td>Enterobacteriacea</td>
<td>&lt; 10 cfu / g</td>
<td>ISO21528-2</td>
</tr>
<tr>
<td>Salmonella</td>
<td>Absent in 25 g product</td>
<td>ISO 6579</td>
</tr>
<tr>
<td>Staphylococcus Aureus</td>
<td>Absent in 1 g product</td>
<td>ISO 6888-3</td>
</tr>
<tr>
<td>Yeast and Mould</td>
<td>&lt; 10 cfu / g</td>
<td>ISO21527-1</td>
</tr>
</tbody>
</table>

Nutritional value per 100 g

Source: USDA revised May, 2016

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy (kcal)</td>
<td>597 kcal</td>
</tr>
<tr>
<td>Protein (g)</td>
<td>29.3 g</td>
</tr>
<tr>
<td>Carbohydrates (g)</td>
<td>4.4 g</td>
</tr>
<tr>
<td>-of which sugars</td>
<td>4.0 g</td>
</tr>
<tr>
<td>Fat (g)</td>
<td>51.4 g</td>
</tr>
<tr>
<td>-of which saturated</td>
<td>17.6 g</td>
</tr>
<tr>
<td>-mono unsaturated</td>
<td>20.4 g</td>
</tr>
<tr>
<td>-poly unsaturated</td>
<td>9.0 g</td>
</tr>
<tr>
<td>Cholesterol (mg)</td>
<td>2000 – 2100 mg</td>
</tr>
<tr>
<td>Sodium (g)</td>
<td>3.3 g</td>
</tr>
</tbody>
</table>

Packaging:
Cardboard box with food grade blue inliner, 5 - 25 kg net weight per box or
Big bags 1000 kg

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

Shelf life:
24 months after production in non-condensing atmosphere at ambient temperatures (15 - 25 °C) in unopened packaging.
Alternative storage conditions may effect shelf-life.
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 delivers egg products according to EG regulation 1881/2006 (setting maximum levels for certain contaminants in foodstuffs) and EG 1999-74-EC (minimum standards for protection of laying hens).

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 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.