

PRODUCT SPECIFICATION

Product **Hen Egg Yolk Powder Barn**

Product Description : Pasteurized and spray dried Egg Yolk

Suitable for mayonnaise, dressings, pasta, ice cream, baked products, cake mix or other products where egg yolk is needed. Dissolve 100 g of powder in 125 ml of water correspond to approx. 225 g fresh liquid egg yolks

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 Barn (99.7%),
Tricalcium phosphate (anti-caking agent, E341 (0.3 %)),

Source ingredients and country of Origin : Barn Eggs (EU (mainly NL, BE, DE))
: Mineral and Synthetic (NL)

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 : Natural, characteristic for egg powder, without foreign odours and tastes.

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Tel. : + 31 (0) 495 74 57 00 (general)
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Chemical / Physical characteristics:

pH : 5.5 – 7.0
Moisture : ≤ 5 %

Microbiological characteristics:

<u>Micro-organism</u>	<u>Max Value</u>	<u>Method</u>
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 per 100 g

Source: USDA revised May,2016

Energy	668	kcal
Total Fat	58,9	g
Saturated Fat	20,2	g
Trans Fat	0,3	g
Mono-unsaturated Fat	23,3	g
Polyunsaturated Fat	10,2	g
Cholesterol	2300,0	mg
Carbohydrate, by difference	0,7	g
Total Sugars	0,2	g
Protein	33,5	g
Dietary Fiber	0.0	g
Sodium	148,6	mg
Calcium	288,0	mg
Water	3,1	g

Packaging:

Cardboard box with food grade blue liner, 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:

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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 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.

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Date of issue 11-11-2020
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