



ТОВ "СИНТЕКС ІНГ"
03142 м.Київ, Україна
вул.Кржижановського буд.№4, оф.505
тел. 044 393-05-49, моб. 067-866-57-89
email:synteksin@gmail.com
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WHOLE EGG POWDER EURO GRADE SPECIFICATION

APPLICATION & FUNCTIONALITY

Suitable for baked products, ready meals, meat products etc.

The advantages of this product include its texture and emulsifying properties. A further advantage is the storage conditions, handling and shelf life of powder compared to liquid products.

PRODUCT DESCRIPTION

Consists of 100% whole egg powder.
Pasteurised and spray dried
liquid whole egg mass. 100 g dissolved in 300 g of water corresponds to 400 g fresh whole egg (equivalent to approx. 8 shell-eggs).

INGREDIENTS

Whole egg powder

STORAGE AND SHELF LIFE

Storage: Keep in a dry, dark and well ventilated area.

Shelf life:

At 2 °C and the relative humidity up to 75%: 24 months in an unopened package.

At 20 °C and the relative humidity up to 75%: 12 months in an unopened package.

PACKAGING

Blue polybag in a carton box or paper bag, 20 kg net.





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PRODUCT CHARACTERISTICS	
ANALYTICAL DATA:	GUARANTEED VALUES
pH-value	8.0-9.0
Moisture	3.5-4.5%
Fat content	min. 40.0%
Protein	min 50.0%
Haenni value	23-24
Solubility	>90%
MICROBIOLOGICAL DATA:	
Total plate count	<10.000/g
Enterobacteriaceae	Negative/ 0,1g
Salmonella	Negative/ 25g
Staph. Aureus	Negative/ 0.01g
Yeast&moulds /gm	< 100
Energy	Approx. 2400 kJ/ 560 kcal
HEAVY METALS (MG/KG)	
Lead	< 3.0
Copper	< 15
Zinc	< 100
Cadmium	< 0.1
Mercury	< 0.1
Arsenic	< 0.5
GENERAL	Ingredients 100 % egg solids Taste & odour Characteristic of egg, no abnormal taste & odour

WITH THE PURPOSE OF SAMPLING AND EXPORT DETAILS, PLEASE CONTACT:

KATERINA LOBANOVA

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WHOLE EGG POWDER PREMIUM GRADE SPECIFICATION

APPLICATION & FUNCTIONALITY

Suitable for baked products, ready meals, meat products etc.

The advantages of this product include its texture and emulsifying properties. A further advantage is the storage conditions, handling and shelf life of powder compared to liquid products.

PRODUCT DESCRIPTION

Consists of 100% whole egg powder.
Pasteurised and spray dried liquid whole egg mass. 100 g dissolved in 300 g of water corresponds to 400 g fresh whole egg (equivalent to approx. 8 shell-eggs).

INGREDIENTS

Whole egg powder

STORAGE AND SHELF LIFE

Storage: Keep in a dry, dark and well ventilated area.
Shelf life:
At 2 °C and the relative humidity up to 75%: 24 months in an unopened package.
At 20 °C and the relative humidity up to 75%: 12 months in an unopened package.

PACKAGING

Blue polybag in a carton box or paper bag, 20 kg net.





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PRODUCT CHARACTERISTICS	
ANALYTICAL DATA:	GUARANTEED VALUES
pH-value	8.7-9.2
Moisture	3.5-4.5%
Fat content	38.0-42.0%
Protein	48.0 – 52.0%
Haenni value	21-24
Solubility	>85%
MICROBIOLOGICAL DATA:	
Total plate count	<10.000/g
Enterobacteriaceae	Negative/ 0,1g
Salmonella	Negative/ 25g
Staph. Aureus	Negative/ 0.01g
Yeast&moulds /gm	< 100
Energy	Approx. 2400 kJ/ 560 kcal
HEAVY METALS (MG/KG)	
Lead	< 3.0
Copper	< 15
Zinc	< 100
Cadmium	< 0.1
Mercury	< 0.1
Arsenic	< 0.5
GENERAL	Ingredients 100 % egg solids Taste & odour Characteristic of egg, no abnormal taste & odour

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WHOLE EGG POWDER STANDARD GRADE SPECIFICATION

APPLICATON & FUNCTIONALITY

Suitable for baked products, ready meals, meat products etc.

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PRODUCT DESCRIPTION

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Pasteurised and spray dried liquid whole egg mass. 100 g dissolved in 300 g of water corresponds to 400 g fresh whole egg (equivalent to approx. 8 shell-eggs).

INGREDIENTS

Whole egg powder

STORAGE AND SHELF LIFE

Storage: Keep in a dry, dark and well ventilated area.

Shelf life:

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At 20 °C and the relative humidity up to 75%: 12 months in an unopened package.

PACKAGING

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Haenni value	21-24
Solubility	>85%
MICROBIOLOGICAL DATA:	
Total plate count	<20.000/g
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Staph. Aureus	Negative/ 0.01g
Yeast&moulds /gm	< 100
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