WHOLE EGG POWDER

Specification code CJ/1/OP/E/ENG

Date 13.10.2025

Description

Description	Whole egg powder is produced from hen egg by a process of spray drying and pasteurization (pasteurization temperature for melange - at least 65ºC; product flow rate for melange - no more than 5025 l/h, the cooling temperature is not higher than 4ºC). It should be free flowing powder, without any lumps (except from those that easily destroyed) and contaminates. It should be free from additives, preservatives or any antibiotics, pesticides, other hormones and metabolite residues.
Smell	Clear eggnote
Appearance	Should be free from any foreign matter
Color	From yellow to orange
Allergens	N/A
GMO	Absent
Packaging	Big bags and small bags
Storage condition	Store in cool dry place on pallet at relative humidity not more than 75% (Not to be kept open and not exposed to sunlight)

Parametry Chemiczne

Moisture % by mass	5,0 (max)
pH	7,5-9,5
Solubility %	86,0 (min)
Fat %(on a dry matter)	38,0 (max)
Protein %	45,0 (min)
Ash %	4 (max)

Analiza Mikrobiologiczna

Total plate count/g, Max	5000
Yeast & mould count/g, Max	10
Coliforms	Absent
E. Coli count/g	Absent
Salmonella/25 g	Absent
Staphylococcus aureus (Coagulase +)/g	Absent

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