

Product specification

Egg White Crystals Medium

Barn

51002

Version 03; date : 28-07-2023

Composition

Dried barn hen egg white 100 %

Description

Egg white, obtained by individually breaking and separating fresh barn hen eggs, fermented, concentrated, plate dried, sieved and pasteurized in dry form

Packaging

Cartons with inner polybag, 25 kg net
Other packages at request

Shelf life

24 Months after production date

Storage

Dry

Batch coding

Sequential batch nr.

Physical characteristics

Taste and odour typical for egg white crystals
Appearance large crystals, yellow

Chemical characteristics

pH 5,0 – 6,0
Solids ≥ 84,0 %
Whip ≥ 1800 %
Foam stability ≥ 87,5 %
Particle size > 99 % larger than 1 mm
> 50 % larger than 2 mm

Microbiological characteristics

Standard Plate Count < 5.000 cfu/g
Enterobacteriaceae < 10 cfu/g
Salmonella neg. in 25 g
Staphylococcus aureus neg. in 1 g

Nutritional values

Energy value 1530 kJ/100g
365 kcal/100g
Protein 74,4 g/100g
Carbohydrates 0 g/100g
Of which sugars 0 g /100g
Fat 0 g/100g
Of which saturated 0 g/100g
Salt 3,1 g/100g
Fibers 0 g/100g



Product specification

General information

Application of our products

Gelling



- * Egg White Powder HG
- * Egg White Powder HPH
- * Egg White Powder LG

Emulsification



- * Liquid Egg Yolk, salted
- * Heat Stable Egg Yolk, Salted
- * Egg Yolk Powder
- * Egg Yolk Powder, Heat Stable
- * Liquid Whole Egg, Salted

Foaming



- * Egg White Crystals
- * Egg White Powder HWLP
- * Egg White Powder Eggcellent Whip
- * Egg White Powder HW
- * Egg White Powder HWR

Baking



- * Liquid Egg Yolk
- * Liquid Whole Egg
- * Liquid Sugared Whole Egg
- * Whole Egg Powder

Protein Enrichment



- * Egg Protein Concentrate 80
- * Egg Protein Isolate 90

Convenience



- * Boiled Peeled Eggs

Legal aspects: in compliance with Dutch and European Food Laws, especially EU directives 178/2002, 852/2004, 853/2004, 882/2004, 2073/2005 and 2023/915.

Certificates: BRC, FSSC 22000. At request: KAT, SKAL, M&S, Halal, Kosher, Beter Leven, VLOG, Agrovet. Available at: www.bouwhuis-enthoven.com.

Allergens: Egg.

Suitable for: vegetarians, ovo-vegetarians, ovo-lacto-vegetarians.

GMO: The egg products we supply are not being manufactured with genetic modified ingredients. In accordance with Regulation (EC) No. 1829/2003, art. 12, the product is excluded from GM labelling.

To the best of our knowledge, the information presented here is complete and accurate. The information and advice given are without warranty, since the conditions for storage and application are outside our control. Our products are in line with the legislation of many countries, however, we recommend to check the local legislation in relation to the application. This product specification is issued for technical background information and valid without signature.