

# 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](http://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.