DESCRIPTION
100% from Hen shell eggs, Spray dried pasteurized whole eggs. Whole egg powders (WEP) replace the liquid whole egg. This is especially useful in industrial bakeries. A large range of cakes and biscuits can be made with whole egg powder. Egg powder is easy to store and has a long shelf life, egg powder has a shelf life of 24 months, and if properly sealed can last for up to 8 years. Ease of use is another advantage, as all that needs to be done is add water. Furthermore egg powder can easily be controlled for bacteriological purity and thus allows producers to get a guaranteed safe product.

APPLICATION
Whole Egg Powder is specially made for bakery, biscuits, pasta, noodles, ready-mades, food mixes, pastry making products...

INSTRUCTIONS
Disolve 1kg of powder in 3 litters of water. Powder best dissolved in water at 35-40 degrees Celcius.

<table>
<thead>
<tr>
<th>Chemical</th>
<th>Units</th>
<th>Typical value</th>
<th>Standards</th>
</tr>
</thead>
<tbody>
<tr>
<td>Protein</td>
<td>%</td>
<td>45-48</td>
<td>Min 45</td>
</tr>
<tr>
<td>Fat</td>
<td>%</td>
<td>33-37</td>
<td>Min 33</td>
</tr>
<tr>
<td>Moisture</td>
<td>%</td>
<td>3,5-4.5</td>
<td>Max 4,5</td>
</tr>
<tr>
<td>Salt</td>
<td>%</td>
<td>1.3</td>
<td>1.3</td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>%</td>
<td>5</td>
<td>5</td>
</tr>
<tr>
<td>pH</td>
<td>pH</td>
<td>7.5-9.5</td>
<td>Max 9.5</td>
</tr>
</tbody>
</table>

Microbiological
Total bacterial count | g | < 10.000 |
Enteribacteriaceae   | g | < 10   |
Staphylococcus Auras | g | < 10   |
Salmonella           | 25g | Absent |

Organoleptic
Colour & Appearance  | Powder, orange |
Odour and Taste      | Typical to egg |

ADDITIONAL INFORMATION
Origin: Portugal
Ingredients: Whole egg
Allergens: Egg
GMO: This product is non GMO, neither contains GMO
Ionization: No ionization on the product
Packing: 25 kg boxes with poly inner liner
Storage: Cool, clean and dry environment
Shelf-life: Recommend use within 24 months from date of production