

# PRODUCT SPECIFICATION

DATE OF ISSUE  
29-09-2023

## ORGANIC EGG POWDER




NATUURLIJK NATUURLIJK PRODUCT CODE:  
X1558, X1559, X1602

PRODUCTION:  
22142507

**NATUURLIJK**  
**NATUURLIJK**  
special food ingredients

## 1. PRODUCT IDENTIFICATION

### 1.1 Supplier product information

<b>Product name</b>	Organic egg powder		
<b>Production</b>	22142507		
<b>Product code</b>	<b>Content</b>	<b>EAN</b>	<b>Packaging</b>
X1558	100g	8718309830489	Plastic jar and screw lock cap with warranty seal. Jar =  Cap = 
X1559	450g	8718309830496	
X1602	7kg	8718309830922	Blue bag =  in box with warranty seal.

### 1.2 Scientific product information

<b>Single ingredient</b>		
Main use	Binder	
Chemical name	Organic whole chicken egg powder	
Process	Spray-dried, pasteurized	

### 1.3 Legislative product information

CAS number	-		
EU food additive	-		
Country of Origin	The Netherlands		
<b>Certification</b>	Organic	<b>Certification number</b>	103446
	<b>Institute</b>	Skal NL-BIO-01	

## 2. PRODUCT INFORMATION

### 2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		lumpy powder	
Colour		yellow	
Odour/taste		typical egg	
Moisture	%	3,3	
Fat	%	> 39	
Protein	%	> 42	
Ash	gr	4,6	
pH		8.6	

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### 2.2 Microbiological data

Total plate count	cfu/g	500	ISO 4833
Moulds	cfu/g	<10	ISO 21527-1
Yeasts	cfu/g	<10	ISO 21527-1
Salmonella	cfu/25g	absent in 25 gram	ISO 6579
Enterobacteriaceae	cfu/g	<10	ISO 21528-2
Staphylococcus		absent in 1 gram	ISO 6888-1

### 2.3 Chemical analyses

Lactic acid	mg/kg	<1000	of dry content
B-hydroxy butyric acid	mg/kg	<10	of dry content

### 2.4 Nutritional Information

#### 2.4.1 Nutritional Values

Energy	kJ/100g	2542	
Energy	kcal/100g	605	
Protein	g/100g	55,6	
Carbohydrate:	g/100g	3,2	
Of which Sugars	g/100g	0,5	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	39	
Of which Saturated	g/100g	12,8	
Mono-unsaturated	g/100g	15,0	
Poly-unsaturated	g/100g	4,9	
Transfatty acids	g/100g	0,2	
Cholesterol	mg/100g	1,523	
Water	g/100g	3,5	
Organic acid	g/100g		
Dietary fiber	g/100g	0	

#### 2.4.2 Minerals

Sodium (Na)	mg/100g	645	
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### 3. FOOD INTOLERANCE

#### 3.1 Allergens

Yes = ✓ / No = ✗	Contains	Direct Contamination	Cross-Contamination (Risk)
Barley	✗	✗	✗
Beef	✗	✗	✗
Cacao	✗	✗	✗
Carrot	✗	✗	✗
Celery and celery products	✗	✗	✗
Cinnamon	✗	✗	✗
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley)	✗	✗	✗
Corn	✗		
Chicken	✗	✗	✗
Coriander	✗	✗	✗
Crustaceans and Shellfish	✗	✗	✗
Eggs and egg products	✓	✓	✓
Fish and fish products	✗	✗	✗
Glutamate	✗	✗	✗
Lupin and products thereof	✗	✗	✗
Milk and milk products (including Lactose)	✗	✗	✗
Molluscs and products thereof	✗	✗	✗
Mustard and mustard products	✗	✗	✗
Nuts and nut products (almonds, hazelnuts, walnuts)	✗	✗	✗
Peanuts and peanut products	✗	✗	✗
Pulses	✗	✗	✗

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Pork	X	X	X
Sesame and sesame products	X	X	X
Soybean and soybean products	X	X	X
Sulphite (E221 – E228)	X	X	X
Azo-colours	X	X	X
Tartrazine	X	X	X
Umbelliferae	X	X	X
Vanillin	X	X	X
Yeast	X	X	X

### 3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Halal	X	Vegans	X
Kosher	X	Vegetarian	✓

### 3.3 GMO Declaration:

Organic egg powder is not genetically modified

## 4. STORAGE CONDITIONS

Storage conditions	In closed original packaging, at room temperature (15-25°C) and dry.
Shelf life	24 months after production, under the above mentioned conditions.

## 5. FOOD SAFETY

### 5.1 Hygiene:

This product is produced in a facility with an on HACCP based food safety system.

### 5.2 Identifications of dangers:

**Classification of the substance** (Regulation (EC) No 1272/2008) | Not classified. (non-hazardous)

## 6. EXTENDED PRODUCT INFORMATION

### 6.1 Usage

To restore to liquid egg, use about 1 kg of whole egg powder and 3 kg of water. If applicable, mix the powder with other dry ingredients before adding the water. Recommendation is to use the solution within 4 hours. A standard egg weighs 50 grams (without shell).

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## 6.2 Dictionary

NL	The Netherlands	Kippen heelei poeder (ei poeder)
GB	Great Britain (UK)	Whole chicken egg powder (egg powder)
DE	Germany	Volleipulver (Ei pulver)
FR	France	Oeuf
ES	Spain	Huevo
PT	Portugal	Ovo
IT	Italy	Uovo
DK	Denmark	Aeg
NO	Norway	Egg
SE	Sweden	Ägg
FI	Finland	Kananmuna (Muna)
IS	Iceland	Egg
CZ	Czech Republic	Vejce
SK	Slovak Republic	Vajce
HU	Hungary	
HR	Croatia (Hrvatska)	Jaje
GR	Greece	αβγό
SI	Slovenia	Jajce
PL	Poland	Jajko, Jajo
RO	Romania	Ou
BG	Bulgaria	яйце
RU	Russian Federation	яйцо
TR	Turkey	Yumurta

## 7. DISCLAIMER

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.