

PRODUCT SPECIFICATION

DATE OF ISSUE
25-04-2023




ORGANIC EGG WHITE POWDER
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1556, X1557, X1601

PRODUCTION:
22132508

NATUURLIJK
NATUURLIJK
special food ingredients

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic egg white powder		
Production	22132508		
Product code	Content	EAN	Packaging
X1556	90g	8718309830465	Plastic jar and screw lock cap with warranty seal. Jar =  Cap = 
X1557	400g	8718309830472	
X1601	6kg	8718309830908	Blue bag =  in box with warranty seal.

1.2 Scientific product information

Single ingredient	
Main use	Binder
Chemical name	Chicken egg, egg white powder (hen egg albumen)
Production method	Spray-dried, pasteurized

1.3 Legislative product information

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

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		fine dusty powder, light lumpy	
Colour		white to light cream	
Odour/taste		typical chicken egg white	
Moisture	%	6,5	
Fat	%	<0,3	
Protein	%	>80	
pH		6,3	

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2.2 Microbiological data

Total bacteria count	in 1 gram	<100	
Moulds	in 1 gram	<10	
Yeasts	in 1 gram	<10	
Salmonella	in 25g	absent	
Enterobacteriaceae	in 1 gram	<10	
Staphylococcus	in 1 gram	absent	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	1617	
Energy	kcal/100g	385	
Protein	g/100g	80	
Carbohydrate:	g/100g	5,4	
Of which Sugars	g/100g	0	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	<0,5	
Of which Saturated	g/100g	<0,2	
Mono-unsaturated	g/100g	<0,2	
Poly-unsaturated	g/100g	<0,1	
Transfatty acids	g/100g	0	
Cholesterol	mg/100g	0	
Water	g/100g	7,0	
Organic acid	g/100g		
Dietary fiber	g/100g	0	

2.4.2 Minerals

Sodium (Na)	mg/100g	1229	

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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:

Egg white powder is not genetically modified.

4. STORAGE CONDITIONS

Storage conditions	In closed original packaging, at room temperature (15-25°C) and dry.
Shelf life	36 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 white, use about 1 kg of egg white powder and 7 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). An egg contains 18g egg yolk, and 32 grams of egg white. 32 grams of egg white is composed of 4 grams of egg white powder and 28 grams of water.

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6.2 Dictionary

NL	The Netherlands	Kippen eiwit poeder
GB	Great Britain (UK)	Egg-white powder
DE	Germany	Eiweißpulver (Protein)
FR	France	Protéine
ES	Spain	Clara de huevo en polvo, pasteurizado clara de huevo de gallina en polvo, Proteína
PT	Portugal	Proteína
IT	Italy	Proteina
DK	Denmark	Protein
NO	Norway	Protein
SE	Sweden	Protein
FI	Finland	Proteiini
IS	Iceland	Prótín
CZ	Czech Republic	Bílkovina (Protein)
SK	Slovak Republic	Bielkovina
HU	Hungary	Fehérje
HR	Croatia (Hrvatska)	Bjelančevine (Protein)
GR	Greece	Πρωτεΐνη
SI	Slovenia	Beljakovina
PL	Poland	Białko
RO	Romania	Proteină
BG	Bulgaria	Белтък (протеин)
RU	Russian Federation	Белки (протеин)
TR	Turkey	Protein

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.