



# EGG WHITE POWDER HIGH GEL (ALBUMEN)

## INGREDIENTS

100% natural de-sugared, spray dried and pasteurized egg white.

## DESCRIPTION / PROPERTIES

Consists of 100% natural de-sugared, spray dried and pasteurized egg white.

100 g of powder dissolved in 700 g of water corresponds to approximately 800 g of fresh egg white (around 25 eggs).

It is recommended to leave the solution to stand for a while before use to allow full water absorption.

The product has excellent foaming, whipping and gel-forming properties, suitable for industrial and food manufacturing use.

## APPLICATIONS

- Bakery products (cakes, meringues, cookies)
- Confectionery
- Ice cream and desserts
- Ready mixes and instant bakery products
- Sauces and emulsions
- Food processing industries requiring high gel strength

## PHYSICO-CHEMICAL PROPERTIES

Parameter	Specification
Moisture (% by mass)	Max 8.0
pH	6.0 - 8.0
Fat (% on dry matter)	Max 0.5
Protein (% on dry matter)	Min 80.0

## MICROBIOLOGY

Parameter	Specification
Total plate count	≤ 5000 cfu/g
Yeast & mould count	≤ 10 cfu/g
Enterobacteria	≤ 100 cfu/g
E. coli	Absent
Salmonella / 25g	Absent
Staphylococcus aureus (Coagulase +)	Absent

## RECONSTITUTION

Recommended ratio: 1 part powder to 7–8 parts water (depending on application).

Allow the solution to hydrate before use.

## PACKAGING & STORAGE

- Packed in polyethylene (PE) bags, 20–25 kg boxes.
- Store in a cool, dry place at 5–25°C.
- Keep humidity between 40–70% RH.
- Shelf life: 18 months from production date.