



EGG WHITE POWDER HIGH WHIP (ALBUMEN)

INGREDIENTS

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

DESCRIPTION / PROPERTIES

A pure, pasteurized and spray-dried egg white powder with high whipping capacity and good foam stability.

When reconstituted, it produces a clean, bright white foam ideal for bakery and confectionery products.

100 g of powder dissolved in 700–750 g of water gives a product equivalent to ~800 g of fresh egg white.

Leave the mixture to rest before use for best results.

APPLICATIONS

- Meringues, marshmallows, mousses
- Bakery products (cakes, soufflés)
- Confectionery, nougat, desserts
- Food processing where stable foams are required

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

Mix 1 part powder with 7–8 parts water.

Allow the mixture to rest for 30–60 minutes before use.

PACKAGING & STORAGE

PE inner bag, 20–25 kg carton.
Store in a dry place at 5–25°C.
Shelf life: 18 months in unopened packaging.