



WHOLE EGG POWDER

INGREDIENTS

100% natural spray dried whole egg.

DESCRIPTION / PROPERTIES

Made from fresh, pasteurized whole hen eggs through spray drying.

A yellow, free-flowing powder with excellent nutritional and functional properties.

Used in bakery, pasta, mayonnaise, sauces, and ready-to-use mixes.

APPLICATIONS

- Bakery products
- Pasta and noodles
- Ice cream
- Mayonnaise and sauces
- Food mixes and convenience foods

PHYSICO-CHEMICAL PROPERTIES

Parameter	Specification
Moisture (% by mass)	Max 5.0
pH	7.5 - 9.5
Fat (% on dry matter)	Min 44
Protein (% on dry matter)	Min 38

MICROBIOLOGY

Parameter	Specification
Total plate count	≤ 10000 cfu/g
Enterobacteriaceae	≤ 10 cfu/g
Salmonella / 25g	Not detectable
Yeast & mould	≤ 10 cfu/g

RECONSTITUTION

1 part powder + 3 parts water = 4 parts reconstituted liquid whole egg.

PACKAGING & STORAGE

PE bag inside carton, 20–25 kg.
Humidity 40–70% RH, temperature 5–25°C.
Shelf life: 18 months from production.