

PRODUCT SPECIFICATION

Product:	Egg White Powder High Whip (Albumen)
Purpose:	Used as an ingredient for the preparation of confectionery and bakery products.
Advantages:	High foaming capacity and stable foam formation. Additionally, compared to liquid products, the powder is more convenient for storage and transportation.
Product description:	Spray-dried, pasteurized, desugared egg white. 100g of powder, when diluted in 700g of water, corresponds to 800g of fresh egg white (about 25 eggs). Before use, it is recommended to let the solution sit to ensure complete water absorption.
Composition:	Edible chicken egg white, citric acid, edible yeast, confectionery acid.
Label:	Label should contain detailed information on the following: Material name, Supplier name & Address, Net weight, Batch/Code No, Date of manufacture, best before (Month and year to be included)
Packaging:	Packing should preferable be in clean PP bags goose necked and further packed in 20kg cartons.
Country of Manufacture:	Ukraine
Shelf Life:	Mode 1: Best before 12 months (not higher than +20°C) Mode 2: Best before 24 months (not higher than +2°C)
Storage Instructions:	Store in cool dry place on pallet at relative humidity not more than 75% (Not to be kept open and not exposed to sunlight)

PHYSICAL & SENSORY STANDARD

Parameter	Specification	Method	Frequency
Appearance:	Should be free from any foreign matter	Visual test	Every batch
Color:	From white to light cream	Visual test	

CHEMICAL STANDARD

Parameter	Value	Method	Frequency
Moisture <i>% by mass</i>	Max 8	IS 4723(A)	Every batch
pH	6 – 8	pH Meter	
Fat <i>%</i>	Max 0.5	IS 4723(B)	
Protein <i>%</i>	Min 80	IS 7219	
Ash <i>%</i>	Max 6	IS 1547 (E)	
Height of foam <i>sm</i>	Min 16	Internal	

MICROBIAL ANALYSIS

Parameter	Value	Method	Frequency
Total plate count <i>g</i>	Max 5000	IS 5402	Every batch
Yeast & mould count <i>g</i>	Max 10	IS 5403	
Coliforms	Absent	IS:5401 (P-I)	
E Coli count <i>g</i>		1S5887 (Part 1)	
Salmonella <i>25g</i>		1S5887 (Part 3)	

Staphylococcus aureus (Coagulase+)

g

IS:5887(P-II)-2000

Allergens: N/A

Nutritional value per 100g: fat – 0 g, including saturated fatty acids – 0g; carbohydrates – 0 g, of which sugars – 0g; protein – 77-80g; salt – 3,35g

Energy value: 1424kJ /340kcal

Certificate of analysis: Each lot to accompany with Certificate of Analysis that contains all the information mentioned in specification.