

## PRODUCT SPECIFICATION

<b>Product:</b>	<b>Egg Yolk Powder Heat Stable</b>
<b>Purpose:</b>	Mainly used in the mayonnaise industry due to its heat stability and excellent emulsifying properties.
<b>Advantages:</b>	Ensures emulsion stability under high temperatures and during long-term storage. Also has a significantly longer shelf life compared to liquid products.
<b>Product description:</b>	Made from 100% natural pasteurized and fermented chicken egg yolk. 100g of powder, when diluted in 125g of water, corresponds to approximately 225g of liquid yolk.
<b>Composition:</b>	Edible chicken egg yolk , fermentation agent.
<b>Label:</b>	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)
<b>Packaging:</b>	Packing should preferable be in clean PP bags goose necked and further packed in 20kg cartons.
<b>Country of Manufacture:</b>	Ukraine
<b>Shelf Life:</b>	Mode 1: Best before 12 months (not higher than +20°C) Mode 2: Best before 24 months (not higher than +2°C)
<b>Storage Instructions:</b>	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
<b>Appearance:</b>	Should be free from any foreign matter	Visual test	Every batch
<b>Aroma:</b>	Clear egg note	Smell	
<b>Color:</b>	From yellow to orange	Visual test	
<b>Particle size:</b>	100% through 18 mesh		Once a year

## CHEMICAL STANDARD

Parameter	Value	Method	Frequency
<b>Moisture</b> % by mass	Max 5	IS 4723(A)	Every batch
<b>pH</b>	6 – 7	pH Meter	
<b>Fat</b> %	Min 50	IS 4723(B)	
<b>Free fat acids in terms of oleic acid</b>	Max 11	GOST 30364.1	
<b>Protein</b> %	Min 80	IS 7219	

## MICROBIAL ANALYSIS

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

<b>Staphylococcus aureus (Coagulase+)</b> <i>g</i>		IS:5887(P-II)-2000	
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Allergens: N/A

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