

# PRODUCT SPECIFICATION

DATE OF ISSUE  
11-09-2015

## ORGANIC EGG POWDER



NATUURLIJK NATUURLIJK PRODUCT CODE:  
X1558, X1559

PRODUCTION:  
15141506

NATUURLIJK  
NATUURLIJK  
special food ingredients

## 1. PRODUCT IDENTIFICATION

### 1.1 Supplier product information

Product name	Organic egg powder		
Production	15141506		
Product code	Content	EAN	Packaging
X1558	100g	8718309830489	Plastic jar and screw lock cap with warranty seal. Jar =  Cap = 
X1559	450g	8718309830496	

### 1.2 Scientific product information

Single ingredient		
Main use	Binder	
Chemical name	Organic whole chicken egg powder	
Process	Spray-dried, pasteurized	

### 1.3 Legislative product information

CAS number	-		
EU food additive	-		
Country of Origin	The Netherlands		
Certification	Organic	Certification number	103446
	Institute	Skal NL-BIO-01	

## 2. PRODUCT INFORMATION

### 2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		lumpy powder	
Colour		dark yellow	
Odour/taste		typical egg	
Ash	%	max. 4	
Dry matter	%	≥95	
pH		7.5 – 9.0	

### 2.2 Microbiological data

Total plate count	cfu/g	<2000	
Moulds and Yeasts	cfu/g	<50	

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Salmonella	cfu/25g	absent	
Enterobacteriaceae	cfu/g	<10	
Staphylococcus aureus		absent in 1 gram	

### 2.3 Chemical analyses

Succinic acid	mg/kg	<25	
Lactic acid	mg/kg	<1000	
B-hydroxy butyric acid	mg/kg	<10	

### 2.4 Nutritional Information

#### 2.4.1 Nutritional Values

Energy	kJ/100g	2520	
Energy	kcal/100g	600	
Protein	g/100g	47,4	
Carbohydrate:	g/100g	<1.0	
Of which Sugars	g/100g		
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	43,1	
Of which Saturated	g/100g	14,51	
Mono-unsaturated	g/100g	18,18	
Poly-unsaturated	g/100g	5,22	
Transfatty acids	g/100g		
Cholesterol	mg/100g	1,9	
Water	g/100g		
Organic acid	g/100g		
Dietary fiber	g/100g		

#### 2.4.2 Minerals

Sodium (Na)	mg/100g	510	
Calcium (Ca)	mg/100g	209	
Iron (Fe)	mg/100g	7.8	
Chlorine (Cl)	mg/100g	691	

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Potassium (K)	mg/100g	533	
Phosphor (P)	mg/100g	798	
Sulphur (S)	mg/100g	648	
Magnesium (Mg)	mg/100g	45	

### 2.4.3 Vitamins

A	IU	1896	
B3	mg	0,32	
B5	mg	6.0	
B6	mg	0.47	
B8	µg	79	
B11	mg	0,24	
B12	µg	3.5	
D	IU	198	
E	mg	6.7	

## 3. FOOD INTOLERANCE

### 3.1 Allergens

Yes = ✓ / No = ✗	Contains	Direct Contamination	Cross-Contamination (Risk)
	✗	✗	✗
Barley	✗	✗	✗
Beef	✗	✗	✗
Cacao	✗	✗	✗
Carrot	✗	✗	✗
Celery and celery products	✗	✗	✗
Cinnamon	✗	✗	✗
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley)	✗	✗	✗
Corn	✗		
Chicken	✗	✗	✗
Coriander	✗	✗	✗
Crustaceans and Shellfish	✗	✗	✗

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Eggs and egg products	✓	✓	✓
Fish and fish products	✗	✗	✗
Glutamate	✗	✗	✗
Lupin and products thereof	✗	✗	✗
Milk and milk products (including Lactose)	✗	✗	✗
Molluscs and products thereof	✗	✗	✗
Mustard and mustard products	✗	✗	✗
Nuts and nut products (almonds, hazelnuts, walnuts)	✗	✗	✗
Peanuts and peanut products	✗	✗	✗
Pulses	✗	✗	✗
Pork	✗	✗	✗
Sesame and sesame products	✗	✗	✗
Soybean and soybean products	✗	✗	✗
Sulphite (E221 - E228)	✗	✗	✗
Azo-colours	✗	✗	✗
Tartrazine	✗	✗	✗
Umbelliferae	✗	✗	✗
Vanillin	✗	✗	✗
Yeast	✗	✗	✗

### 3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Halal	✗	Vegans	✗
Kosher	✗	Vegetarian	✓

### 3.3 GMO Declaration:

Organic egg powder is not genetically modified

### 3.4 Irradiation:

Organic egg powder is not irradiated

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### 4. STORAGE CONDITIONS

Storage conditions	In closed original packaging, at room temperature (15-25°C) and dry.
Shelf life	36 months after production, under the above mentioned conditions.

### 5. FOOD SAFETY

#### 5.1 Hygiene:

This product is produced in a facility with an on HACCP based food safety system.

#### 5.2 Identifications of dangers:

**Classification of the substance** (Regulation (EC) No 1272/2008) | Not classified. (non-hazardous)

### 6. EXTENDED PRODUCT INFORMATION

#### 6.1 Usage

To restore to liquid egg, use about 1 kg of whole egg powder and 3 kg of water. If applicable, mix the powder with other dry ingredients before adding the water. Recommendation is to use the solution within 4 hours.

#### 6.2 Dictionary

NL	The Netherlands	Kippen heelei poeder (ei poeder)
GB	Great Britain (UK)	Whole chicken egg powder (egg powder)
DE	Germany	Volleipulver (Ei pulver)
FR	France	Oeuf
ES	Spain	Huevo
PT	Portugal	Ovo
IT	Italy	Uovo
DK	Denmark	Aeg
NO	Norway	Egg
SE	Sweden	Ägg
FI	Finland	Kananmuna (Muna)
IS	Iceland	Egg
CZ	Czech Republic	Vejce
SK	Slovak Republic	Vajce
HU	Hungary	
HR	Croatia (Hrvatska)	Jaje
GR	Greece	αβγό
SI	Slovenia	Jajce
PL	Poland	Jajko, Jajo

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RO	Romania	Ou
BG	Bulgaria	яйце
RU	Russian Federation	яйцо
TR	Turkey	Yumurta

## 7. DISCLAIMER

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.