

PRODUCT SPECIFICATION

DATE OF ISSUE
10-09-2015



ORGANIC EGG WHITE POWDER
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1556, X1557

PRODUCTION:
15131506

NATUURLIJK
NATUURLIJK
special food ingredients

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic egg white powder		
Production	15131506		
Product code	Content	EAN	Packaging
X1556	90g	8718309830465	Plastic jar and screw lock cap with warranty seal. Jar =  Cap = 
X1557	400g	8718309830472	

1.2 Scientific product information

Single ingredient		
Main use	Binder	
Chemical name	Chicken egg, egg white powder (hen egg albumen)	
Production method	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		fine dusty powder, light lumpy	
Colour		white to light cream	
Odour/taste		typical chicken egg white	
Ash	%	5,2	
Dry matter	%	≥92	
Solubility		good solubility	
pH		6.0 – 7.5	

2.2 Microbiological data

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Total plate count	cfu/g	<2.000	
Moulds and yeasts	cfu/g	<50	
Salmonella	cfu/25g	absent	
Enterobacteriaceae	cfu/g	<10	
Staphylococcus aureus		absent in 1 gram	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	1600	
Energy	kcal/100g	381	
Protein	g/100g	84	
Carbohydrate:	g/100g	0	
Of which Sugars	g/100g		
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g		
Of which Saturated	g/100g		
Mono-unsaturated	g/100g		
Poly-unsaturated	g/100g		
Transfatty acids	g/100g		
Cholesterol	mg/100g		
Water	g/100g	5.8	
Organic acid	g/100g		
Dietary fiber	g/100g	0.0	

2.4.2 Minerals

Sodium (Na)	mg/100g	1257	
Calcium (Ca)	mg/100g	77	
Iron (Fe)	mg/100g	1.08	
Chlorine (Cl)	mg/100g	1326	
Magnesium (Mg)	mg/100g	83	
Potassium (K)	mg/100g	1143	

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Phosphor (P)	mg/100g	168	
Sulphur (S)	mg/100g	1241	
Zinc (Zn)	mg/100g	0,91	

2.4.3 Vitamins

B1	mg/100g	0.09	
B2	mg/100g	2.2	
B3	mg/100g	0.7	
B5	mg/100g	1.9	
B6	mg/100g	0.16	
B8	µg	52	
B11	mg/100g	0.12	

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	✗	✗	✗
Eggs and egg products	✓	✓	✓
Fish and fish products	✗	✗	✗
Glutamate	✗	✗	✗

NATUURLIJK NATUURLIJK
special food ingredients
Sint Hubertus 115
NL-6713 JR Ede

T: +31 (0)318-220 081
E: info@natuurlijknatuurlijk.nl
I: www.NatuurlijkNatuurlijk.eu
I: www.SpecialFoodIngredients.eu

Chamber of Commerce: 09133868
TAX: NL164780877B01
IBAN: NL82 INGB 000 952 0355
BIC: INGBNL2A

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

3.2 Suitability for other diets:

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

3.3 GMO Declaration:

Egg white powder is not genetically modified.

3.4 Irradiation:

Egg white powder is not irradiated.

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.

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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 | Not classified. (non-hazardous)
(Regulation (EC) No 1272/2008)

6. EXTENDED PRODUCT INFORMATION

6.1 Usage

To restore to liquid egg white, use about 1 kg of egg white powder and 7 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 eiwit poeder
GB	Great Britain (UK)	Egg-white powder
DE	Germany	Eiweißpulver (Protein)
FR	France	Protéine
ES	Spain	Proteína
PT	Portugal	Proteína
IT	Italy	Proteina
DK	Denmark	Protein
NO	Norway	Protein
SE	Sweden	Protein
FI	Finland	Proteiini
IS	Iceland	Prótín
CZ	Czech Republic	Bílkovina (Protein)
SK	Slovak Republic	Bielkovina
HU	Hungary	Fehérje
HR	Croatia (Hrvatska)	Bjelančevine (Protein)
GR	Greece	Πρωτεΐνη
SI	Slovenia	Beljakovina
PL	Poland	Białko
RO	Romania	Proteină
BG	Bulgaria	Белтък (протеин)
RU	Russian Federation	Белки (протеин)
TR	Turkey	Protein

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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.