

Whole Egg Powder



A uniform, free flowing powder consisting of quality farm fresh eggs. These eggs are broken, blended then spray dried

Applications

For use in packet cake mixes, packet crumb mixes, cosmetics, biscuits, dry diet meals, health drinks and drink additives. However, not recommended for foaming, aerating or whipping applications.

Advantages

Low cost storage and shelf stability features. Excellent binding, emulsifying and heat coagulating properties. Soft eating and browning characteristics, ideal for batters.

Quality Guarantee

Extensive controls and testing procedures as recommended by FSANZ are conducted in our "ON SITE" food laboratory to assure high quality. All products sold by us or our authorised distributors are fully guaranteed, if stored as recommended.

Packaging

Whole Egg Powder is available in two pack sizes;
1. 15 kg multi-walled bags with polyethylene liner;
2. 400gm resealable tub.

Reconstitution

One part by weight of Whole Egg Powder to three parts by weight of water. Wherever possible, dry blend with other ingredients before reconstitution. Add sufficient water to make a smooth paste. Allow the mixture to stand for 15 minutes, then blend in remaining water. Whisk or stir to an even consistency. Refrigerate any reconstituted product between 0°C and 4°C and use within 24 hours. Mix well before use.

Storage

Store in a cool dry place away from highly scented, oily or odorous materials and harmful chemicals.

Shelf Life

12 months shelf life from date of manufacture if stored in a cool dry place <15°C, away from heat and light in the original packaging or 3 months at ambient temperature >20°C.

Shell Egg Equivalent

1kg of Whole Egg Powder when mixed with 3kg of water is equivalent to the egg liquid separated from approximately 80 medium sized eggs.

Pallet Quantity

28 x 15kg bags per pallet.

For technical or further information

customer information service

1300 653 447

www.pacefarm.com