



Spray dried egg whites

Extra High Whipping Type

Chemical and Physical specifications	
Humidity	8% maximum
Protein	80% minimum
pH	5.5 (+/- 1.0)
Reducing sugar	0.1% maximum
Enzymes extracted	none

Organoleptic specifications	
Color	creamy white
Odor	bland, typical

Functional specifications		
Whipping		16 centimeters minimum
Stability	1 st drop after	22 minutes minimum
	drainage after 30 minutes	3 milliliters maximum

Microbiological specifications	
Total plate count	5,000 per gram maximum
Coliforms	10 per gram maximum
Yeast and Mold	10 per gram maximum
Salmonella	negative in 50 grams
All other parameters as per current EU legislation on egg products	

Storage conditions
Store in dry place. Once the box open, the product must be consumed or the liner must be properly re-knotted, to protect it from air, humidity and light.

Applications
Developed to replace pan dried albumen – flakes, crystals, granular, fines and milled powder – with a bacteriologically safer, more standardized and less expensive product, this very special type of spray dried egg whites is especially suitable for the production of Snowballs and Foam Kisses filling, of Mandorlato (hard Italian nougat), of standard nougat, of meringue, and in all other applications requiring the ability to absorb very high quantities of air and to form an extremely stable foam.

Additional information
Depending on the needs of the customers this product is manufactured with free range, barn or caged eggs.



GF Ovodry S.p.A.
 Via Fabio Filzi 12 - 36020 - Asigliano Veneto (VI)
 Telefono: (0444) 87.22.88 – 87.22.90
 Fax: (0444) 87.22.97
 e-mail: gfovodry@gfovodry.it

