



Spray dried egg whites

High Gel Strength Type

Chemical and Physical specifications	
Humidity	8% maximum
Protein	80% minimum
pH	7.5 (+/- 1.5)
Reducing sugar	0.1% maximum
Enzymes extracted	none
Organoleptic specifications	
Color	creamy white
Odor	bland, typical
Functional specifications	
Gel strength	600 grams minimum
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	
Surimi, fish cakes, beef and pork sausages and whenever exceptional binding and jelling effects, combined with very light odor and taste, are desirable.	
Additional information	
Depending on the needs of the customers this product is manufactured with free range, barn or caged eggs.	



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