



Spray dried egg whites

High Gel Strength Type

GF

OVODRY

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
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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.

ISO 9001
BUREAU VERITAS
Certification



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