



# Spray dried egg whites

## High Whipping Type

### Chemical and Physical specifications

Humidity	8% maximum
Protein	80% minimum
pH	6.5 (+/- 1.0)
Reducing sugar	0.1% maximum
Enzymes extracted	none

### Organoleptic specifications

Color	creamy white
Odor	bland, typical

### Functional specifications

Whipping		14 centimeters minimum
Stability	1 <sup>st</sup> drop after	16 minutes minimum
	drainage after 30 minutes	8 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

Meringue, nougat, macaroons, biscuits, chocolate fillings, confectionery industry and all other applications requiring the ability to absorb air and form a stable foam.

### Additional information

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



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