

Egg White Powder



A uniform free flowing powder consisting of separated egg whites from quality farm fresh eggs, glucose reduced, spray dried and packaged

Applications

Ideally suited for recipes requiring the aerating properties from egg white in the convenience of a powdered product. For use by manufacturers of meringues, confectionery, glazed pastries, binders in small goods and dry packet mixes.

Advantages

Completely natural with the convenience and low cost storage characteristics of a powdered product, plus the whipping and aeration properties of fresh egg whites.

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

Egg White Powder is available in two pack sizes;
1. 15 kg multi-walled bags with polyethylene liner;
2. 500gm resealable tub.

Reconstitution

One part by weight of Egg White Powder to seven parts by weight of water. Determine the amount of water required, then add the powder to the water while mixing. Whisk or beat to desired consistency. Refrigerate any reconstituted Egg White Powder between 0°C and 4°C and use within 24 hours.

Storage

Egg White Powder is to be stored in a cool dry area away from heat, light, highly scented, oily or odorous materials and harmful chemicals, in the original packaging.

Shelf Life

2 year shelf life from date of manufacture when kept in original packaging.

Shell Egg Equivalent

1kg of Egg White Powder when mixed with 7kg of water is equivalent to the whites separated from approximately 240 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