

Egg Yolk Powder



A uniform, free flowing powder consisting of separated egg yolks from quality farm fresh eggs, pasteurised, spray dried and packaged

Applications

The egg yolk's binding and coagulating quality make it an ideal ingredient in doughnuts, pastries, cosmetics, custards and packet mixes. The emulsified properties of egg yolk make this a convenient ingredient for use in mayonnaise and salad dressings.

Advantages

Consistent and completely natural, conveniently supplied and easily stored. It has a long shelf life and does not occupy valuable freezer or refrigerator space.

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 Yolk Powder is available in 15 kg multi-walled bags with polyethylene liner.

Reconstitution

One part by weight of Egg Yolk Powder to one part by weight of water. Wherever possible, dry blend with other ingredients before reconstitution. Add sufficient water to make a smooth paste. Allow the mixture to stand for 15 minutes, then blend in remaining water. Whisk or stir to an even consistency. Refrigerate between 0°C and 4°C.

Storage

Store in a cool dry place away from heat and highly scented, oily or odorous materials and harmful chemicals. Keep in original packaging.

Shelf Life

12 months shelf life from date of manufacture if stored in a cool dry place.

Shell Egg Equivalent

1kg of Egg Yolk Powder when mixed with 1kg of water is equivalent to the yolks separated from approximately 100 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