

High-Gel Egg White Powder

Fine, creamy-white powder obtained from hen's egg white, with the following stages: breaking, sugar removing, spray drying and pasteurizing.



Advantages of Egg White Powder

- Excellent binding ability with gel strength > 700g/cm²
- High protein value (> 82%)
- Very low fat (< 0.2%)
- Higher technological performance than liquid egg white
- No change in colour and smell in the final products
- Longer shelf-life (24 months)
- Easy storage in dry, ambient temperature condition
- GMO-free



Applications

Dissolve 100g of egg white powder in 700g of water to obtain approximately 800g of liquid egg white (approximately 25 eggs)

Suitable use for texture improvement in:

- Surimi
- Meat
- Ovo-lacto vegetarian
- Confectionery
- Bakery

Certificates:

- ISO 9001
- Kosher
- Halal
- Organic
- BRC (Grade A)

