## **Product Specification**

NO UPDATE SERVICE!

Product-No. 2.03635.521 **Product-Name Ovafina** 

Egg-White-Preparation Description

**Application** Frappè goods (foam sweet) for waffle and marshmallows;

meringue.

sugar, hen´s egg white powder (45%), thickener guar gum (E412), anti caking agent E341. **Ingredients** 

nutritional value : average values in 100 g

> 1491 kJ / 351 kcal energy

protein 36,3 g carbohydrates: 51,4 g fat <0,1 g

Further Information On our recommendation, this product is subject to regular

official control.

80-100 g Basic recipe Ovafina

1000 g water

Consistency powder

<u>Analytical Data</u>

Water (dry loss) : <= 4 %

**Bulk density** : 500 g/1 (450 - 550)

Packaging relevant data

Packaging/Content Cardbox with aluminium bags 4x1kg :

**Microbiology** total viable count max. 50.000 in 1 g yeasts max. 50 in

50 in 1 g moulds max. e. coli, coliform bacteria salmonella in 1 g in 25 g negative

negative Shelf life

At 18°-24° C: 2 years (from production date)

For Mustermann, Musterort :

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