

 <a href="http://WWW.FRUTEX.COM.AU">WWW.FRUTEX.COM.AU</a> 18 ST ALBAN'S RD   KINGS GROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511	PRODUCT SPECIFICATION	Product Code:	<b>EGGW040</b>
	<b>EGG WHITE POWDER ALBUMEN 1KG</b>	Issue No:	2
		Change Notice No:	1
		Date Issued:	24/07/2023

Product Identification	
Product Name	Egg White Powder Albumen 1kg
Country of Origin	Product of Canada.
Description	A white free flowing powder with a characteristic flavour and aroma.
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	Egg White Powder Albumen (100%).

Personal Diet & Regulations	
Allergens due to ingredient nature	Egg White Powder Albumen 1kg contains egg, and/or derivatives thereof.
Allergen cross-contact statement	Product is handled in a facility that also processes cereals, peanuts, tree nuts, sesame seeds, sulphites, soybean, eggs and milk.
GMO statement	Egg White Powder Albumen 1kg is a non GM product.
Halal accreditation	Egg White Powder Albumen 1kg is Halal suitable (validation means: Certified).
Kosher accreditation	Egg White Powder Albumen 1kg is Kosher suitable (validation means: Certified).
Regulatory requirements	All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Egg White Powder Albumen 1kg is to meet and conform to all current food legislations.

Nutritional Information			
Nutrient		Average quantity per 100g	Units
Total Ash		4.6	%
Moisture		8	%
Energy		1495	kJ
Protein		85	g
Fat	Total	0.5	g
	Saturated	0.2	g
	Trans	0	g
	Polyunsaturated	0.1	g
	Monounsaturated	0.2	g
Cholesterol		0	mg
Carbohydrate	Total	4.5	g
	Sugars	0	g
Sodium		1225	mg
Data from laboratory analysis (date of analysis: 6/2/2021).			

Organoleptic Specification(s)	
Test / Parameter	Specification
Odour	Clean egg odour
Taste	Typical of dried eg albumen
Colour	Off white, typical of egg albumen

Physical Specification(s)	
Test / Parameter	Specification
Granulation	99.9% through 1000 Micron sieve
Metal Detection	Nil
Foreign Matter	Nil

Microbiological Specification(s)	
Test / Parameter	Specification
Standard Plate Count	$\leq 10,000$ CFU/g
Yeast and Mould	$\leq 10$ CFU/g
Salmonella	Negative /25g
E.Coli	$< 10$ cfu/g
Coagulase (+) Staph	$< 10$ cfu/g

Chemical Specification(s)	
Test / Parameter	Specification
Moisture	$< 8.0$ %
PH	6.5 - 8.0

Packaging description:	Food grade polybag inside cardboard box. No staples, wire closure or castrating rings to be used.
Traceability comments:	Product is marked with date code.
Delivery temperature:	Delivery temperature is ambient temperature.
Pack size:	20kg
Storage and shelf life:	Before opening, the product should be stored in ambient conditions. Additionally, store in cool, dry conditions, away from excess heat and moisture.  If stored as advised, the shelf life in original, unopened packaging should be 24 months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

Quality: Evangeline Theresa	Signature:	Date: 24/07/2023
Authorised by: Sandy Tsoutsas	Signature:	Date: 24/07/2023