



Dried Egg Albumen Powder

Introduction

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Dried Egg Albumen replaces fresh egg white (albumen) in foods ranging from angel food cakes to high protein bars to fish cakes and sausages.

Egg albumen is a very efficient protein, forming a complex structural support when mixed with other ingredients.

As it is heated, the egg albumen structure coagulates, creating rigidity in the product. This is called gel strength, and is a measurement of albumen's binding capacity.

When albumen is beaten, its volume increases by six to eight times. Eventually it stiffens and forms soft peaks. The air bubbles trapped in the liquid become smaller and smaller and the liquid loses its flow of properties – the energy transferred to the egg white causes it to coagulate and create the structure of the whipped egg albumen. Acting as a natural leavener, egg albumen is the key to angel food cake and meringues.

When beaten egg albumen is incorporated into a batter, it serves as a structural web. In the oven, the trapped air expands until the egg white coagulates and the structure is fixed.

Egg albumen is recognised as an excellent natural source of protein, containing all the essential amino acids. It is used as a food supplement, on its own or blended with other nutritional components.

The Albumen Powder is supplied in 20kg corrugated cartons, with plastic-liners.

DRIED ALBUMEN STANDARD				
NUTRITION INFORMATION				
Per 100 grams				
Sodium	1,070	Per 100		
grams				
Energy	341	Calories		
	1,427	Kilojoules		
Protein	81	%		
Fat	0.2	%		
Carbohydrates	2.9	%		
Cholesterol	7	Milligram		
Potassium	802	Milligram		







	ANALYSIS		
Test:	Analysis:	Method:	
Coliform	10 cfu/g max.	AAFC	
Standard Plate Count 18	10,000 cfu/g max.	MFHPB-	
Yeast MFHPB-22	10 cfu/g max.		
Mold MFHPB-22	10 cfu/g max.		
Salmonella	Negative / 375 g	MFO-6	
Staphylococcus aureus 21	Negative / 11 g	MFHPB-	
Organoleptic	Normal	AAFC	
Moisture/Solids	8.0% max.	AAFC	
рН	6.5 - 8.0	AAFC	
Gel	350 g cm2 Min.		
Granulation	99.7% thru 150		
	micron screen	Sieve	
cfu - Colony Forming Units			

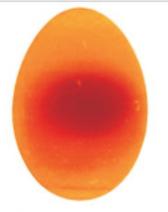
PERCENTAGE OF RECOMMENDED DAILY INTAKE			
Calcium	140.00	Milligram	
12.7%			
Folacin	0.12	Microgram	
0.1%			
Vitamin B6	0.16	Milligram	
8.9%			
Niacin	0.71	Niacin Equivalents	
3.1%			
Riboflavin	2.20	Milligram	
<u>137.5%</u>			
Thiamine	0.09	Milligram	
<mark>6.9%</mark>			
Zinc	0.10	Milligram	
1.3%			
Iron	0.40	Milligram	
2.6%			
Magnesium	0.60	Milligram	
0.2%			







the yolk is still nice and arounded, the white expanded slightly but still retaining round structure.



the air chamber inside has expanded a little, can see the soft shadow of yolk and white as two layers when held against light.



the air chamber starts to expand a little at the thick end of the egg causing the thick end of the egg to float a little in water.

↓ <u>FACTORY</u>









↓ <u>FACTORY</u>





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