

Egg Powder

Description :

The egg is the most complete food available in nature. It is the most widely used natural ingredient for food processing. Egg protein is of such high quality that it is used as the standard by which other proteins are compared. Eggs have a biological value (efficacy with which protein is used for growth) of 93.7%. Comparable values are 84.5% for milk, 76% for fish, and 74.3% for beef. Eggs are the best protein money can buy, and they have many other valuable vitamins and minerals too.

NUTRIENTS	WHOLE EGG	ALBUMEN	YOLK
Calories (kcal)	5.00	17.00	59.00
Protein (g)	6.25	3.52	2.78
Total lipid (g)	5.01	0	5.12
Total carbohydrate (g)	0.6	0.3	0.3
Fatty acids (g)	4.33	0	4.33
Saturated fat (g)	1.55	0	1.55
Monounsaturated fat (g)	1.91	0	1.91
Polyunsaturated fat (g)	0.68	0	0.68
Cholesterol (mg)	213.00	0	213.00
Thiamin (mg)	0.031	0.002	0.028
Riboflavin (mg)	0.254	0.151	0.103
Niacin (mg)	0.036	0.031	0.005
Vitamin B6 (mg)	0.070	0.001	0.0069
Folate (mcg)	23.5	1.0	22.5
Vitamin B12 (mcg)	0.50	0.07	0.43
Vitamin A (IU)	317.5	0	317
Vitamin E (mg)	0.70	0	0.70
Vitamin D (IU)	24.5	0	24.5
Choline (mg)	215.1	0.42	214.6
Biotin (mcg)	9.98	2.34	7.58
Calcium, Ca (mg)	25	2	23
Iron, Fe (mg)	0.72	0.01	0.59
Magnesium, Mg (mg)	5	4	1
Copper, Cu (mg)	0.007	0.002	0.004



STORAGE REQUIREMENTS & SHELF LIFE OF DRIED EGG POWDERS

Dried egg products should be stored in a cool & dry place.
They should not be stored along with other items with strong odour.

Shelf life depends on temperature of storage.

Long storage at high temperatures (35 deg C) causes degradation of protein. This affects some functional properties.

Store below 25 deg C to ensure shelf life up to twelve (12) months.

RE CONSTITUTION OF EGGS FROM EGG POWDERS

Whole Egg Powder: Add 3 parts of water to 1 part of powder by weight and mix to obtain uniform consistency.

Egg Yolk Powder: Add 1.1 parts of water to 1 part of powder by weight and mix to obtain uniform consistency.

Egg Albumen Powder: Add 7 parts of water to 1 part of the powder by wt and mix to obtain uniform consistency.

Product Note: DISADVANTAGES OF USING EGG IN SHELL

1. Large labour force needed to break and separate eggs for getting the liquid. This is expensive.
2. Because of large labour force, human contact at many places is unavoidable. This is unhygienic.
3. Refrigerated storage space is essential to preserve the quality of shell eggs. This is expensive.
4. Losses by breakage because of handling during unloading and transporting to point of use.
5. Procurement has to be 'use based'. We cannot take advantage of larger purchases at low prices.
6. Source of eggs is not known. Thus, the conditions in which the egg was produced is suspect.
7. Egg contents may not be standard in terms of color /fat/protein. This may need frequent recipe adjustment.
8. Egg contents may not be safe. Salmonella and other harmful bacteria are likely to be present.
9. Use of shell eggs is prohibited in flight kitchens and some institutional catering establishments due to fear of Salmonella or other pathogenic organisms.
10. Disposal of egg shells and waste liquid is a problem and leads to unhygienic conditions in a food processing factory. Pollution Control Authorities take a serious view of this matter.
11. Recipes using only egg white or only egg yolk lead to wastage of the other component.
12. There is a chance that egg shell particles are present in the final product leading to complaint from consumers.

FEATURES OF DRIED EGG PRODUCTS

Most convenient and economical form of eggs for transportation, storage and recipe formulation. Preservation is achieved without any additives. **Microbiological deterioration is arrested by removal of moisture to below a level of 5%.**

Worldwide trend of about 8-10% growth in dried egg products compared to other forms of eggs.

THE EGG : FUNCTIONAL PROPERTIES

Foaming. Coagulation. Emulsification. Crystallization Control. Flavor Enhancing. Imparting Pleasing Colour.

USE AND FUNCTION OF EGGS IN FOODS

Cakes /Pastries Candy/Eclair/Confectionary Custards/Puddings Omelets/Scrambled/Poached Mayonnaise/Salad Dressing Meringues/ Soufflés Ice Cream Meat (patties, sausages) Fish Products (surimi) Pancakes /Crepes/Waffles Doughnuts /Croissants Noodles/Pasta Health Foods /Weaning Foods	Foaming, Coagulation, Color Inhibition of Crystals Coagulation + Flavor Coagulation + Flavor Emulsification Foaming Emulsification, Texture Binding by Coagulation Binding by Coagulation Flavour, Coagulation Texture , Flavour Colour, Flavor, Nutrition Protein purity of egg white
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Our Extensive Product Range.

ITEM	APPLICATION	PACKING	SHELF LIFE
Hen Whole Egg Powder	Bakery Products, Pasta Premix, Omelets & Pancake Premixes	25 Kg carton with inner poly bag	12 months at a temperature of 20+5°C
Hen Egg Powder	Doughnut Premix, Bakery Products, Pasta Premix, Mayonnaise, Biscuits, Cookies, Wafers.	25 Kg carton with inner poly bag	12 months at a temperature of 20+5°C
Hen Egg Albumen Powder (High whip) Stabilized	Nougat, Chocolate Products, Meringues ,Muscle Building Health Foods	25 Kg carton with inner poly bag	18 months at ambient temperature
Hen Egg Albumen Powder (High whip) Stabilized	As a binder in Meat and Fish Products, Macaroni, Puree	25 Kg carton with inner poly bag	18 months at ambient temperature
Pasteurized Frozen Hen Whole Egg	Food Service Application, Flight Kitchens, Soups, Confectionery, Burger Patties	25 Kg carton with inner poly bag	12 months at a temp of -18 °C
Pasteurized Frozen Hen Egg Yolk	Salad Dressings, Sauces, Ice-cream, Bakery Products, Health Drinks	10 Kg carton with inner poly bag	12 months at a temp of -18 °C
Pasteurized Frozen Hen Egg Yolk	Sugary products, Whipped cream and Meat products	10 Kg carton with inner poly bag	12 months at a temp of -18 °C

**** The above products can be supplied with sugar or salt as per customer requirement.



↓ **FACTORY**



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