



DEBEL

FOOD PRODUCTS, LLC

2 Papetti Plaza, Elizabeth, NJ 07206
 P. O. Box 876, Elizabeth, NJ 07207-0876
 1-800-421-EGGS • (908) 351-0330 • Fax (908) 351-0334

PRODUCT SPECIFICATION

PRODUCT NAME: - DRIED EGG WHITES (ANGEL TYPE)

1. PRODUCT DESCRIPTION:-

Pasteurized, Dried Egg whites Powder are made in world's most modern facility using special technique. Dried Egg Whites Powder are prepared from fresh, clean domestic chicken eggs, under continuous USDA inspection and is certified kosher $\text{\textcircled{U}}$ for year round Passover. The eggs are washed, sanitized and inspected before being open by machine and visually inspected again before being filtered. Liquid Egg Whites are carefully separated from egg yolk. Dried Egg Whites is pasteurized for product safety. Our strict quality procedures assure compliance with federal, state and local regulation and with published specification.

2. STANDARDS:-

A. Chemical Characteristics:

Moisture	8.0% max.	pH	7.0 \pm 0.5
Protein(Nx 6.25)	80.0% min	Granulation	100% (USBS Screen # 80)
Reducing Sugar	0.1% max.	Whip	6 Inch min.

B. Microbiological Standards:

Total Plat Count	10000 cfu/g max.	E.Coli	Negative
Salmonella	Negative by USDA method	Yeast and Mold	10 cfu/g max.
Coagulase + Staphylococcus	Negative	Coliform	5 cfu/g max.

3. INGREDIENTS: - Egg Whites, 0.1% Sodium Lauryl Sulfate as a whipping aid.

4. SHIPPING AND STORAGE:-

Egg White Solids may be held at room temperature in dry place. Provided that product is stored in a dry location, it may be held indefinitely at room temperature. Keep partially used containers tightly closed to prevent moisture from entering.

All products are produced under the $\text{\textcircled{U}}$ Rabbinical Supervision of Union of Orthodox Jewish Congregations of America and the kosher certification is furnished upon request.

5. PACKAGING AND RECONSTITUTION:-

Available in 50 lbs. poly lined corrugated box. Other size may available to meet specific customer requirements.

Proportions are vary depending on use, Ranging from 3 parts water to 1 part powder, To 9 parts water to 1 part water. Re-hydration is easier, if the solid can be blended with other dry ingredients prior to mix with liquids

6. GENERAL USES:-

Angel and Chiffon Cakes, Meringues, Topping and wherever a high whipping, stable egg white is required.