



DEBEL

FOOD PRODUCTS, LLC

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PRODUCT SPECIFICATION

PRODUCT NAME: - DRIED EGG YOLKS

1. PRODUCT DESCRIPTION:-

Pasteurized, Egg yolk solids are made in world's most modern facility using special technique. Egg Yolk Solids 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 Yolk is carefully separated from egg whites. Egg yolk Solids are 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	5.0 % max.	Fat	57% min.(AOAC – Hcl method)
Protein(Nx 6.265)	30.0% min.	Granulation	100% (USBS Screen # 16)
Reducing Sugar	0.5% max.	Sod.SilicoAluminats	2.0% max.(Anti caking Agent)
Acidity Ether Extract	2.0 ml/g. max.	pH	6.5 \pm 0.5

B. Microbiological Standards:

Total Plat Count	10000 cfu/g max.	E.Coli	Negative
Salmonella	Neg./100g.by USDA method	Yeast and Mold	10 cfu/g max.
Coagulase + Staphylococcus	Negative	Coliform	10 cfu/g max.

3. INGREDIENTS: - Egg Yolks.

4. SHIPPING AND STORAGE:-

Egg yolk Solids may be held at room temperature for up to NINE months. For longer storage times, product should be stored at 40°F to 50°F.

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.

Usual ratio is 12 ½ parts water to 10 parts of yolk solids.

6. GENERAL USES:-

All types of Bakery, Pasta, Mayonnaise, Salad dressing Products, Ice-Cream, Egg Nog and where ever liquid Egg Yolk requirements.