



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

1. PRODUCT DESCRIPTION:-

High quality and modern technology apply to make egg white powder from liquid egg white. Liquid egg whites are prepared from fresh, clean domestic chicken eggs, under continuous USDA inspection and are certified kosher © for year round Passover. The eggs are washed, sanitized and inspected before being open by machine. Liquid egg whites are being separated from yolk and visually inspected again before being filtered. Egg white powder is pasteurized to assure product safety. Our strict quality procedures assure compliance with federal, state and local regulation and with published specification.

2. STANDARDS:-

A. Chemical/Physical Characteristic:

Moisture	8.0 % max	Fat	40% min(AOAC-Hcl Method)
pH	7.0 ± 0.5	Protein	80 % min (Nx 6.25)
Color	NEPA 1-3	Reducing Sugar	0.1 max.
Granulation	100%USBS Screen#80	Acidity Ether Extract	2.0 ml/g. max

B. Microbiological Standards:

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

3. INGREDIENTS: - Egg Whites

4. SHIPPING AND STORAGE:-

Egg Whites powder may be stored at room temperature. Keep partially used containers tightly closed to prevent moisture to enter. If the product is stored in a dry location, it may be held indefinitely at room temperature.

All products are produced under the © Rabbinical Supervision of Union of Orthodox Jewish Congregations of America and the kosher certification is furnished upon request.

5. PACKAGING AND GENERAL USES:-

Standard pack size is 50 lbs. poly lined corrugated box. It may be used for, Confection, Meringues, Nougat cream Centers, Marshmallow Toppings, Mint Patties, Divinities and any Application requiring excellent sugar carrying properties.

6. RECONSTITUTION:-

Proportions vary depending on use, Ranging from 3 parts water to 1 part egg white powder, To 9 parts water to 1 part egg white powder. Rehydration is easier if the solids can be blended with other dry ingredients prior to combination with liquids.