

PRODUCT RANGE

<u>NAME</u>	<u>CODE</u>	<u>APPLICATION</u>
WHOLE EGG POWDER – STANDARD	W1205	<ul style="list-style-type: none"> ● WEP is used in formulations where the binding and raising properties of the egg are important such as bakery products (biscuits, cakes, bakery mixes), pasta, quiches etc.,
WHOLE EGG POWDER – ENRICHED	W1228	
WHOLE EGG POWDER – With SUGAR (BAKERY MIX)	W1259	<ul style="list-style-type: none"> ● BAKERY MIX – W1259 Can be used in formulations where the binding and raising properties are important. It can also be used in bakery, together with emulsifiers and leavening agents.
EGG ALBUMEN POWDER – HIGH GEL 900	A1302	<ul style="list-style-type: none"> ● EAP – HG is used as a binding agent with a much better gel strength than fresh liquid egg white at the same pH during heat induced denaturation, EAP – HG coagulates in a pseudo-crystalline lattice (as opposed to fresh egg white which coagulates as an amorphous material). This confers to the gel a very good resistance to stretching, bending and shearing.
EGG ALBUMEN POWDER – HIGH GEL 1200	A1303	<ul style="list-style-type: none"> ● EAP – HG & SHG are mainly used in meat (sausages, hamburger, hams), fish products (fish cakes, crab sticks, surimi) and potato mixes, where good binding and water retention are necessary.
EGG ALBUMEN POWDER – SUPER HIGH GEL 1400	A1305	<ul style="list-style-type: none"> ● EAP – HG & SHG can also be used to produce stable oil based emulsions.
EGG ALBUMEN POWDER – HIGH WHIP	A1306	<ul style="list-style-type: none"> ● EAP – High Whip exhibits very good whipping properties, much comparable to those of fresh liquid egg white at the same pH.
		<ul style="list-style-type: none"> ● EAP – High Whip is mainly used in bakery and pastry products (Biscuits) as well as in confectionery (nougats, meringues, marshmallows, chocolate mousse), where whipping properties and good foam stability are required.



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EGG YOLK POWDER – STANDARD	Y1105	<ul style="list-style-type: none"> ● EYP is used in formulations where emulsifying properties, colour, texture and mouth feel characteristics are important. ● Applications: mayonnaises, dressings, sauces, Spanish bread, croissants, pasta and ice cream.
EGG YOLK POWDER – HIGH COLOUR	Y1107	<ul style="list-style-type: none"> ● For applications that need more intense colouring EYP – high colour is available. The extra colour is obtained through a special feed recipe.
EGG YOLK POWDER – HEAT STABLE	Y1115	<ul style="list-style-type: none"> ● EYP - HS is best suited for emulsions processed industrially at high temperature (sterilization, retorting) and under high mechanical shearing. Especially developed for applications like mayonnaises, sauces and dressings.
FROZEN EGG ALBUMEN LIQUID	A1003	<ul style="list-style-type: none"> ● EAL is used in formulations where the foaming and whipping of the egg are important such as bakery products (meringue, cakes, bakery mixes) etc.,
EGG YOLK LIQUID – With 10%, 11%, 14% Salt	Y1011 Y1002 Y1003	<ul style="list-style-type: none"> ● These products are recommended for mayonnaises, sauces, delicatessen etc.
FROZEN EGG YOLK LIQUID – With 10% Salt	Y1017	
FROZEN WHOLE EGG LIQUID	W1003	<ul style="list-style-type: none"> ● WEL is used in formulations where the binding and raising properties of the egg are important such as bakery products (biscuits, cakes, bakery mixes), pasta, quiches etc.,

