



EGG ALBUMEN POWDER

SKM Egg Albumen Powder is a dehydrated form of egg whites, commonly used in baking and culinary applications. It offers convenience, extended shelf life, and versatility, serving as a binding or foaming agent in recipes such as meringues, soufflés and cakes.

In culinary applications, egg albumen powder can be incorporated into recipes for meringues, soufflés, angel food cakes, and other dishes requiring the foaming or binding properties of egg whites. Its versatility and long shelf life make it a popular choice for both professional chefs and home cooks alike.

Variants: High Whip & High Gel, Super High Gel

Content: 100% Egg White Powder

Capacity: SKM uses only microbiologically tested eggs for breaking and can break 1.8 million eggs a day to produce 7500 tons of finished products in a year.

Raw Material: Fresh eggs are sourced daily from bio-secure farms. Feed ingredients, additives, and compound feed for the birds undergo rigorous testing to ensure compliance with EU and Japanese regulations regarding residues of antibiotics and pesticides.

Reconstitution: 12.5g powder + 87.5g water = 100g, equivalent to 11.5% liquid egg albumen, = albumen of 4 eggs, Egg powders are best dissolved in lukewarm water (35-40°C).

Quality & Certifications: SKM Egg Products is certified for ISO 22000, BRC, KOSHER, and HALAL to ensure the production of high-quality egg products. Our state-of-the-art Quality Assurance laboratory is equipped with sophisticated instruments and is ISO 17025 accredited.

Applications Industries:

High Whip:

- Egg albumen powder is derived from dried egg whites.
- Modified for its ability to whip up into stiff peaks, it is ideal for high-whip applications.



- Common uses include meringues, soufflés, angel food cake, marshmallows and certain types of icing and frosting.
- It adds volume, stability, and aeration to these recipes, resulting in light and fluffy textures.



High Gel:

- High Gel is a versatile ingredient used in meat products like sausage, luncheon meat, and hams, as well as in fish products such as fish cakes, crab sticks, and surimi.
- Its primary function is to provide excellent binding and water retention properties, crucial for maintaining texture and juiciness in these food items.
- High Gel can also be employed to produce stable oil-based emulsions, which expands its applications in various culinary preparations.

SKM Variants - Egg Albumen Powder:

Product Name	Code	Features
Egg Albumen Powder – Standard	A1301	Gel 900-1000
Egg Albumen Powder – High Gel	A1302	Gel 1000-1100
Egg Albumen Powder – High Gel	A1303	Gel 1100-1200
Egg Albumen Powder – High Gel	A1304	Gel 1200-1300
Egg Albumen Powder – Super High Gel	A1305	Gel 1300-1400 / High pH
Egg Albumen Powder – High whip	A1306	High Foam Density

Shelf Life and Storage Condition:

The product, when stored in its original packaging under Odor-free conditions and at ambient temperatures (between 15°C-25°C) with a maximum relative humidity of 65%, has a shelf life of 36 months. It is suitable for storage and distribution at ambient temperatures. However, extended storage at high temperatures may shorten its functional properties thereby affecting the shelf life.

Our Packing: 25kg, 20 Kg and 10 Kg Carton Boxes with a Blue HDPE Inner Liner.

Load ability: 40' ft Container: 24 MT, 20'ft Container: 12 MT.

SKM Egg Products Export (India) Limited

Registered Office: 133, 133/1, Gandhiji Road, Erode - 638 001, Tamil Nadu. India.

Tel: +91 424 2262963, Fax: +91 424 2258419

Factory: Erode - Karur Main Road, Cholangapalayam, Erode - 638 154, Tamil Nadu, India.

Tel: +91 424 235 1532 - 34, Fax: +91 424 2351531

Email: eggproductsexport@skmegg.com, exportsales@skmegg.com

Web: www.skmegg.com