



EGG YOLK POWDER



SKM Egg Yolk Powder is made by carefully separating egg yolks from whites, pasteurizing them for safety, and then spray-drying the yolks into a fine powder. This process retains its nutritional value and flavour while extending shelf life. It offers convenience and versatility in baking, cooking, and food manufacturing. This guide explores its uses, benefits, and practical applications, unlocking its potential in various endeavours.

Content: 100% Egg Yolk 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: 45.5 g of powder + 54.5 g of water = 100 g of liquid egg yolk with a dry matter of 44.0%. which is equivalent to the yolks of 6 whole shell 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: Here are some industries where egg yolk powder finds common use: SKM Egg yolk powder is a versatile ingredient used in baking, pasta making, processed foods, dressing sauces, desserts and nutrition supplementation. Additionally, it is utilized in biotechnology and research. It adds richness, moisture, and color to various dishes and serves as an emulsifier in recipes.

Heat-stable egg yolk powder: This ingredient is ideal for making mayonnaise due to its stability in high temperatures and excellent emulsifying properties. It ensures a stable emulsion even in challenging conditions, such as long-term storage or high temperatures.





Additionally, its powdered form offers advantages in storage, handling, and shelf life compared to liquid alternatives. Heat-stable egg yolk powder finds application in bakery products, processed foods, dairy products, salad dressings, confectionery, functional foods, instant foods, and meat products. It enhances texture, color, flavor, and creaminess, provides emulsification properties, stabilizes products, and improves binding.

Egg Yolk Powder's applications can be quite diverse across different industries.

SKM Egg Yolk Powders Variants :

Product Name	Code	Features
Dried Egg Yolk Powder - Standard	Y1105	Standard Product
Dried Egg Yolk Powder – High Colour	Y1107	High colour through feed
Dried Egg Yolk Powder - Heat Stable	Y1115	Salt & Maltodextrin
Dried Egg Yolk Powder – EYP Y1225	Y1225	Free Flow

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 18 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.

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