

Enzymatic Yolk

Product obtained from the breaking up fresh, clean and healthy chicken eggs, after the process of separation of albumin, filtered, homogenized and pasteurized according to international standards with suitable temperatures with an alternative thermal shock that produce a significant reduction of viable microorganisms and free of pathogens, it is then dehydrated by spray drying (spray dryer) maintaining the physical and chemical properties the egg has. Through this simple and ultra-fast drying process is achieved solid, with high quality, preserving the essential characteristics thereof. This process also offers advantages in reducing the weight and volume.

The process is characterized in spraying the fluid inside a chamber under a controlled stream of hot air. This fluid is atomized into millions of micro individual drops using a spray nozzle or rotary disc. Through this process the area of the contact surface of the pulverized product is greatly increased as it is located within the chamber with the flow of hot drying air causes rapid vaporization of the solvent of the product usually water, causing frigories in center of each micro drop where the solid, dry gently without great thermal shock, becoming powder and ending the process with the collection of it.

ADVANTAGES OF USING HIGH STABILITY YOLK POWDER

- Conservation for 18 months at cool room temperature, dry without requiring cold storage.
- The water is easily incorporated. It is dosed with precision level being more accurate the egg in the pasta.
- Avoid dirt in the egg plowing/separating. It does not attract insects. Avoid the existence of drawers and maples.
- Improved hygiene to use.
- Easy storage, use and dosage.
- They avoid the difficulties associated with the handling of the shells and save labor and time.
- They facilitate the distribution, since in many cases transport volume is reduced and the service life is extended with respect to the fresh egg yolk.
- The emulsion capacity of the final product is much higher than in standard yolk powder.
- The viscosity of the final product is much higher, so it can reduce use doses to achieve similar products to the original with product Standard.
- High solubility of the powdered product in both phases of preparation of mayonnaise sauces.
- Improved thermal stability of the emulsion to extreme cold or heat, not allowing the breaking of the emulsion (ideal for tropical countries).
- The powder exhibits excellent shelf-life since liquid product can be pasteurized at a higher temperature ensuring an excellent microbiological quality.
- Suitable for the preparation of sauces mayonnaise-type with oil contents from 10 to 70%.

Aptitude period: 18 months.

Storage conditions: Should be maintained at room temperature (25 ° C approx.) And 65-70% relative humidity. The distribution is done in refrigerated vehicles or not.



PRESENTATIONS

Primary Packaging: bag of high density polyethylene (HDPE) 60 μ thick, grade 0853. Close bag by knot.

Secondary packaging: corrugated cardboard boxes packed with adhesive tape.

Net Weight: 25 kg.

The boxes are stacked on pallets that are perfectly clean, healthy and of good quality, the base protected with a suitable separator in perfect conditions of hygiene and dry to avoid contact of the wood with the bag. Each pallet is covered with stretch film ensuring the integrity of the product units. The palletised cargoes are stable.

USES

The yolk powder modified type Heat Stable or MRT is a product developed and designed for the preparation of sauces or dressings Mayonnaise type.

Internationally is the product of excellence mainly used by large companies for the production of mayonnaise-type emulsions, for the countless differentials and distinctive qualities of it

Use doses 1.0 to 3.0% (w / w) of the final product depending on the type of final mayonnaise to be obtained.

INDUSTRIAL USE.

TECHNICAL SPECIFICATIONS

Request to tecnovo@tecnovo.com.ar