



## **Liquid egg yolk**

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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, without altering the functional properties of the egg white achieving a similar product to just cascade egg white.

Then it cooled and sold in different forms and in bulk.

### **ADVANTAGES OF USING LIQUID YOLK**

- Pasteurized product, high safety in use and guarantee of conservation.
- More hygienic using it.
- Industrial use, as it can be transported from chamber at the production line, through pumps and stainless steel pipe, using automatic supplies to production equipment.
- High performance in liquid emulsions like mayonnaise.
- Direct utilization, as it requires no previous hydration.

Aptitude period: 10 days.

Storage conditions: in refrigerated chamber between 0 and 4 ° C

### **PRESENTATIONS**

- Returnable plastic baskets with bags bag in box 10 and 20 kg.
- Discardable cardboard boxes with bags bag in box 10 and 20 kg.
- Stainless steel containers isolated and not isolated x 1,000 kg.
- Returnable plastic containers isolated x 1,000 kg.
- Disposable cardboard containers x 1,000 kg.
- Tank trucks of 8,000, 16,000 and 24,000 kg.

### **USES**

The liquid yolk may be used directly in the production of mayonnaise, ice cream, panettone, chocolate mixture, and other uses in cosmetics.

### **TECHNICAL SPECIFICATIONS**

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