

Powder albumin

Product obtained from the breaking up fresh, clean and healthy chicken eggs, after the process of separation of yolk, filtered, homogenized and concentrated, it is then dehydrated by spray drying (spray dryer) maintaining the physical and chemical properties the egg white has. Through this simple and ultra-fast drying process is achieved solid and soluble solids, 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 frictions 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.

It is subsequently pasteurized in hot rooms (hot room).

ADVANTAGES OF USING ALBUMIN POWDER

- Conservation for 36 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 white in the preparation.
- Avoid dirt in the egg plowing. It does not attract insects. Avoid the existence of drawers and maps.
- Improved hygiene to use.
- Industrial use, entering directly into the batch production as powder or previously re-hydrated.
- More versatility. They may be employed to each use suitable derivatives.
- Easy storage, use and dosage.
- They avoid the difficulties associated with the handling of the shells and save labor and time.
- Better guarantee of bacteriological control.
- They facilitate the distribution, since in many cases transport volume is reduced and the service life is extended with respect to the fresh egg white.

Aptitude period: 36 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 use of this product is with application mainly in the food industry. To reconstitute powdered albumin must take a part of dust and adding 7 parts of water.

Its use can be both directly and powder or prior re-hydration of the same.

According to the production process performed, it provides:

- **Albumin standard powder:** Product obtained by drying the liquid albumin in the spray tower with the addition or not of additives (citric or lactic Ac.)
It is used in pasta, wine clarification, correction proteic flour, cold cuts industry as water retention agent, etc.
Net Weight: 25 kg.
- **Albumin Powder High Gel:** Product obtained by drying spray of the liquid albumin with the addition or not of additives, after yeast fermentation process for removal of glucose.
Used as water retention agent, cold cuts, sausages, etc.
Net Weight: 25 kg.
- **Albumin powder High Shake:** Product obtained by drying spray of the liquid albumin with the addition or not of additives. Previously it has been removed glucose by enzymatic hydrolysis with oxidaseglucose or yeast fermentation. Additives (Lactic Ac. - Citrus Ac.)
It is used for bathing pastry, sweet biscuits with filling, meringues, covers, etc.
Net Weight: 20 kg.

Hydration: 1 part albumin + 7 parts water.

INDUSTRIAL USE.

TECHNICAL SPECIFICATIONS

Request to tecnovo@tecnovo.com.ar