

Powder whole egg

Product obtained from the breaking up fresh, clean and healthy chicken eggs, 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 THE USE OF EGG 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 egg pasta.
- Avoid dirt in the egg plowing. It does not attract insects. Avoid the existence of drawers and maples.
- Improved hygiene to use.
- Industrial use, entering directly into the batch production as dust or previously re-hydrated.
- Good functionality in smoothies.
- 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.

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, with PEDB degree 0853. Closing: thermal sealing, knot or pre-sealing.

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 egg should take a part of whole egg powder and you should add 3 parts water.

Their use can be as much directly powder or else prior re-hydration of it.

It can be used for the production of pasta, pastries, breads, crackers, breaded, etc. Hydration: 1 part egg + 3 parts water

INDUSTRIAL USE.

Egg Powder BAKERY

The egg powder Bakery is an improved type presentation of whole egg powder for food industry applications such as: confectionery, bakery or pastry chef.

For the preparation of puddings, muffins, cupcakes, sponge cakes, vanilla, etc.

This preparation has taken into account the difficulties that arise when using a standard egg powder to the traditional use of shell eggs or pasteurized liquid.

The egg powder Bakery has been modified to achieve improvements in the performance of the beaten, incorporation of air during said step, increased sponginess, low density and characteristics similar to liquid product.

Hydration: 1 part egg + 4 parts water.

TECHNICAL SPECIFICATIONS

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