# Product Specification

## 1541028 - Heat Stable Egg Yolk Powder 399

Egg based ingredients for life

**Description:**
Mayo-Max 399 is a product with storage- and heat stable qualities for emulsifying products. This product is a combination of egg yolk and other essential ingredients, which is co-dried to optimise the emulsifying properties.

It can replace liquid whole egg/egg yolk as well as whole egg powder and egg yolk powder in all applications mentioned below.

Compared to our previous products for mayonnaise, this new product contributes to a significantly higher texture in the final mayonnaise product. The texture can be also being tailor made according to the customers' specific request.

**Application:**
Mayonnaise, salads, dressings and sauces.

**Ingredients:**
**Egg** yolk powder (88 %), salt, maltodextrin, anti caking agent <1% (E551)

| Specifications | | Method |
|---|---|---|
| Moisture | max 4 % | |
| Fat content | 51-55 % | Soxhlet, (chloro-form/ethanol) |
| pH (25% water solution) | 5.8-6.5 | pH-meter |
| Salt content | 7-8 % | |
| Total Plate Count | <10 000 cfu/g | ISO 4833 |
| Enterobacteriaceae | <10 cfu/g | NMKL 144 |
| Salmonella | Absence in 25g | NMKL 71 |

**Nutritional data per 100 g**

| | |
|---|---|
| Energy Value | 2650 kJ/650 kcal |
| Fat | 53 g |
| of which: | |
| Saturate fat | 16 g |
| Carbohydrate | 7.6 g |
| of which: | |
| Sugars | 0.1 g |
| Starch | 0 g |
| Fiber | 0 g |
| Protein | 32 g |
| Salt | 7.5 g |

**Storage:**
Cool and dry in sealed original packaging.

**Shelf life:**
Should be used within 12 months after production date, if stored in accordance with above recommendations. Please be aware that extended storage at elevated temperatures may effect the functional properties of the product.

**Packaging:**
15 kg two layers plastic bags, oriented polyethylene PE.

**Pallet Quantity:**
630 kg.

**Traceability Code:**
Lot number and bag number on the label.

**Quality Assurance:**
Källbergs is certified in accordance with FSSC 22000.

**GMO:**
This product contains no genetically modified materials and therefore there is no need to label the product according to current EU-regulations.

| Certificate : | Yes | No |
|---|---|---|
| Halal | ☒ | ☐ |
| Kosher | ☒ | ☐ |

Källbergs Industri AB
Box 73 S-54522 Töreboda
Tel. +46 (0) 506-48500
Fax. +46 (0) 506-48599
Org. No. 556059-1769
E-mail: info@kallbergs.se



Original electronically stored.