



EGG WHITE POWDER

Your use

Egg white powder meets the specific requirements of bakery and pastry laboratories, biscuit and confectioners.

Our product

Powdered egg white from Servis'Œuf has good mixing properties. It can be used as an addition to recipes requiring the extra foaming and mixing power of egg white.

Benefits of Servis'Œuf

- Good mixing qualities
- Disposable packaging adhering to food and hygiene rules
- Data tracking
- Removable tag for customer service follow up



COMPOSITION

Egg white

Acidity corrector E 330

Mixing agent E 1505

NUTRITIONAL VALUES PER 100 G (estimate only)

Energy (Kjoules)	1574
Energy (Kcal)	376
Fat (g)	<0.5
of which saturated fats (g)	<0.5
Carbohydrate (g)	4
of which sugars (g)	4
Protein (g)	82
Sodium (g)	1.3
Equivalent as salt (g)	2.2



Jar of 1kg



Box of 6 jars of 1kg

PACKAGING

PACKAGING	NET WEIGHT	BEST BY
Jar	1 kg	36 months (Optimum Temp. (15 to 20°C). Store in dry place

PACKING

Box of 6 jars of 1 kg:	Pallet:	Qty/pallet:	Net weight/pallet:
39 x 26.5 x 25.5 cm	120 x 80 x 127.5 cm	40 (8 x 5 levels)	240 kg