

AL HAMRA FZE

INGREDIENTS

100% pasteurized and spray dried egg yolk.

DESCRIPTION / PROPERTIES

Egg yolk powder is produced from hen eggs by a process of separation, pasteurization (at least 60°C), and spray drying.

It is a free-flowing yellow to orange powder with no lumps or foreign matter.

The product is free from additives, preservatives, antibiotics, pesticides, hormones, or metabolite residues.

It is rich in fat and natural emulsifiers, providing excellent binding and coloring properties in food manufacturing.

APPLICATIONS

- Mayonnaise, sauces, and dressings
- Bakery and confectionery
- Pasta and noodles
- Ice cream and desserts
- Ready-to-use dry mixes and emulsions

EGG YOLK POWDER

PHYSICO-CHEMICAL PROPERTIES

Parameter	Specification
Moisture (% by mass)	Max 5.0
pH	6.0 - 6.7
Fat (% on dry matter)	Min 50
Free fatty acids (as oleic acid)	Max 11
Protein (% on dry matter)	Min 35

MICROBIOLOGY

Parameter	Specification
Total plate count	≤ 10000 cfu/g
Yeast & mould count	≤ 10 cfu/g
E.coli	Absent
Salmonella / 25g	Absent
Staphylococcus aureus (Coagulase +)	Absent

STORAGE AND SHELF LIFE

- Store in a cool, dry place at 5–25°C.
- Humidity: 40–70% RH.
- Shelf life: 18 months from production date.

PACKAGING & STORAGE

- Polyethylene (PE) inner bag, 20–25 kg carton box.