



Product Specification

Egg White Powder High Whip

Code: EWPHW3

Revision: 13

Date: 29.01.2026

Issued by: RAQ

Approved by: DIR

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GENERAL INFORMATIONS

Description	Egg white obtained from hen's eggs, with the following stages: breaking, sugar removing, drying and pasteurizing
How to use	Dissolve 125 g of egg white powder in 875 g of water to obtain approximately 1 kg of liquid egg white (approximately 29 eggs)
Application	Suitable in every food preparation where is needed a good foaming ability, for example bakery and confectionery industries
Ingredient	Hen's egg white of eggs from enriched cages hens
Packaging	Maximum 20 kg cardboard box with blue PE plastic bag
Transport	Ambient temperature
Storage	Dry place and room temperature
Shelf-life	48 months after production date under right storage condition

ORGANOLEPTIC PROPERTIES

Parameter	Accept	Refuse
Appearance	Fine powder	Coagulated and/or with impurities
Colour	Creamy white	Unnatural colour
Smell	Typical of egg white powder heat treated	Unnatural smell
Taste	Neutral	Unnatural taste

CHEMICAL / PHYSICAL

Parameter	Value	Tolerance	Frequency	Method
pH	7	± 1,5	Each batch	(MA13) Potentiometric
Moisture	8 %	Maximum value	Each batch	(MA09) Oven
Proteins (N x 6,25)	82 %	Minimum value	Yearly	External laboratory
Whipping	150 mm	± 20	Each batch	(MA24) Hobart mixer
Stability 1 st drop	5 minutes	Minimum value	Each batch	(MA26) Funnel
Stability 70'	40 ml	Maximum value	Each batch	(MA26) Cylinder
Lactic acid *	1.000 mg/kg	Maximum value	Each batch	(MA25) Spectrophotometer
3-OH-butyric acid *	10 mg/kg	Maximum value	Each batch	(MA25) Spectrophotometer
Solubility	95%	Minimum value	Each batch	(MA16) Cylinder
Ashes	6 %	Maximum value	Yearly	Outside laboratory

* = before the fermentation of the egg white



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MICROBIOLOGY

Parameter	Value	Frequency	Method
Total aerobic mesophilic plate count	<1.000 cfu/g	Each batch	ISO 4833
Enterobacteriaceae	<10 cfu/g	Each batch	ISO 21528-2
Salmonella	Absent/25g	Monthly	ISO 6579 (or equivalent)
Staphylococcus aureus	Absent/g	Each batch	ISO 6888
E. Coli	<10 cfu/g	Each batch	ISO 16649-2
Bacillus cereus	<100 cfu/g	Each batch	ISO 7932
Yeast and moulds	<10 cfu/g	Each batch	ISO 21527-2
Coliforms	<10 cfu/g	Each batch	ISO 4832

NUTRITIONAL DATA

Parameter	U.M.	Value (in 100g)	Note
Energy	kJ/kcal	1516/357	
Lipids	g	0,4	
- Saturated fatty acid	g	0,15	
Carbohydrates	g	3,5	Calculated by difference
- sugar	g	<0,1	
Fibres	g	0	
Proteins	g	85	
Salt	g	4	
Cholesterol	mg	25	

ALLERGENS

Allergen	As ingredient	Present in plant	Origin
Cereal containing gluten and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Eggs and products thereof	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Hen's eggs
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Soybeans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Milk and products thereof (including lactose)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Nuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Sesame seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Sulphur dioxide and sulphites (>10 mg/kg)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	



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GMOs

The egg products supplied by **Parmovo S.r.l.** do not come from and do not contain genetically modified organisms; therefore, the egg products comply with National and European regulations (1829/2003/EC e 1830/2003/EC).

As scheduled by company's controls plan, the GMOs analysis is carried out annually.

CONTAMINANTS

<i>Parameter</i>	<i>Value</i>	<i>Analysis frequency</i>	<i>Method</i>
Mycotoxins	Limits set by law	Once a year	External laboratory
Heavy metals	Limits set by law	Once a year	External laboratory
Dioxin and PCB	Limits set by law	Once a year	External laboratory
Pesticides	Limits set by law	Twice a year	External laboratory
Antibiotics	Limits set by law	Twice a year	External laboratory

OTHER INFORMATION

<i>Characteristic</i>	<i>Yes</i>	<i>No</i>
Suitable for vegan	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Suitable for lacto vegetarian	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Suitable for ovo-lacto vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Treated with radiations	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Kosher certified	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Halal certified	<input checked="" type="checkbox"/>	<input type="checkbox"/>
ISO 9001 certified	<input checked="" type="checkbox"/>	<input type="checkbox"/>
BRC certified	<input checked="" type="checkbox"/>	<input type="checkbox"/>

This data sheet is issued for technical purpose, is valid without signature and is revised every 3 years, subject to substantial modifications of the product.