



# Product Specification

## Egg White Powder High Foam Stability

Code: EWPHW5

Revision: 14

Date: 29.01.2026

Issued by: RAQ

Approved by: DIR

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### GENERAL INFORMATIONS

<b>Description</b>	Egg white obtained by shell eggs breaking, sugar removing, drying and pasteurizing
<b>How to use</b>	Dissolve 125 g of egg white powder in 875 g of water to obtain approximately 1 kg of liquid egg white (approximately 29 eggs)
<b>Application</b>	Suitable in every food preparation where is needed a very good foaming ability and foam stability, for example bakery and confectionery industries
<b>Ingredient</b>	Hen's egg white, foaming agent: triethyl citrate, thickener: xanthan gum
<b>Packaging</b>	Maximum 20 kg cardboard box with blue PE plastic bag
<b>Transport</b>	Ambient temperature
<b>Storage</b>	Dry place and room temperature
<b>Shelf-life</b>	48 months after production date under right storage condition Once opened it is recommended to use within 1 month

### ORGANOLEPTIC PROPERTIES

<b>Parameter</b>	<b>Accept</b>	<b>Refuse</b>
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

<b>Parameter</b>	<b>Value</b>	<b>Tolerance</b>	<b>Frequency</b>	<b>Method</b>
pH	7	± 1,5	Each batch	(MA13) Potentiometric
Moisture	8,0 %	Maximum value	Each batch	(MA09) Oven
Proteins (N x 6,25)	82,0 %	Minimum value	Yearly	External laboratory
Whipping	160 mm	± 20	Each batch	(MA24) Hobart mixer
Stability 1 <sup>st</sup> drop	15 minutes	± 5	Each batch	(MA26) Funnel
Stability 70'	40 ml	Maximum value	Each batch	(MA26) Cylinder
Foaming	115%	Minimum value	Each batch	(Cylinder) Russian method
Stability 15'	95%	Minimum value	Each batch	(Cylinder) Russian method
Stability 60'	90%	Minimum value	Each batch	(Cylinder) Russian method
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
Coliforms	<10 cfu/g	Each batch	ISO 4832
Bacillus cereus	<100 cfu/g	Each batch	ISO 7932
Yeast and moulds	<10 cfu/g	Each batch	ISO 21527-2

### 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

Parameter	Value	Analysis frequency	Method
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

Characteristic	Yes	No
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.