



EGG WHITE POWDER

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WHAT IS EGG WHITE POWDER? ADVANTAGES AND AREAS OF USE



Egg white powder is a type of nutrient obtained by breaking the shelled egg and separating the white from the yellow and drying it by applying some preliminary processes. Egg white powder is used in almost every area where eggs are used.

As with eggs, egg white powder is a rich source of protein, vitamins and minerals. Egg white powder is used in many areas, especially in the food industry.

Today, egg white powder is widely used for reasons such as rich nutritional value, ease of transport, long shelf life.

ADVANTAGES

- Since it can be stored at room temperature, it provides the easy storage conditions and cost savings.
- It requires less storage space than other egg products.
- Provides ease of processing and handling.
- It minimizes microbiological risk due to high processing temperature.
- It offers natural and practical ease of use for protein supplementation.
- The shelf life is quite long.
- Binding and gel forming feature contributes positively and naturally to the use in foods with its bulking and embossing effect.
- It provides a variety of products according to their usage areas.

USAGE AREAS

STANDARD

Bodybuilding
Health products
High-protein snacks

HIGH FOAM

Chocolate and confectionery
Chocolate paste
Hazelnut paste
Meringue
Pasta
Bakery products
Cake
Koz halva
Marshmallow

HIGH CONSISTENCY

Meat industry
Surimi
Sausages
Vegetarian products

EGG WHITE POWDER PROPERTIES AND PRODUCTION PROCESS



POWDERED EGG PRODUCTION STAGE



PRODUCT

GÜRES EGG WHITE POWDER

PRODUCTION PROCESS

Yellow-white separation from the eggs is carried out without any contact and under hygienic conditions, then it goes through the filtration process. The white of eggs are subject to fermentation process. The ready-made product is sprayed in spray dryers and pulverized. Pasteurization process is applied in hot environment. While there is approximately 12.5 gr of protein in the boiled (100) gr eggs, whilst 82 gr of the dried egg Protein and 4 Gr. carbohydrates available. 1 Kg Egg White Protein is equivalent to the white of 280 eggs. While 100 grams of table eggs contain 12.5 grams of protein, 100 grams of egg white powder contains approximately 83 grams of protein.

ORIGIN

TURKEY

APPEARANCE / COLOR

Powder / Cream white

SMELL / TASTE:

Natural, egg powder. It does not contain foreign smells and flavors.

STORAGE CONDITIONS

Keep in clean and dry areas between 15 and 25 °C.

SHELF LIFE

2 Years

PACKAGING SPECIFICATIONS

Packed in PE bags in 25 kg cardboard boxes

- From daily fresh eggs in our facilities with ISO 9001 and Food safety management system quality certificates produced.
- Complies with the Turkish Food Codex Communiqué on Eggs
- Egg Products certified with Halal Certificate.



CONTACT

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