

EGG ALBUMEN POWDER SPORT PLUS

(EAP-SPORT PLUS)



INGREDIENTS

Hen egg albumen powder: 99 %
Acidity regulator: citric acid (E330) 1 %

PROPERTIES

It is an agglomerated powder, which rehydrates easily in a shaker. It produces no lumps and no dust. Excellent alternative for milk proteins (WPC/WPI or casein) when lactose intolerance or cow milk allergy is an issue. It is free of fat and cholesterol. It has similar high biological protein quality as whey proteins. Egg albumen contains interesting levels of amino acids. All 9 essential amino acids are present. All 3 BCCA's (Branched Chain Amino Acids), which are essential for intensive activity, are naturally present.

APPLICATIONS

EAP-Sport PLUS is mainly used to reinforce the protein content of powder mixes in functional food for athletes, endurance sport and also for protein enrichment of food for elderly people.

STORAGE AND SHELF LIFE

Recommended humidity conditions: 40-70% RH
Recommended storage temperature: 5-25°C
Shelf life from production date: 5 years

PACKAGING

- Blue High Density Polyethylene (HDPE) knotted bag
- 20 kg per bag
- 600 kg (3 layers of 10 boxes) on a pallet (100 cm x 120 cm)

PHYSICO-CHEMICAL PROPERTIES

Parameter	Specification
Moisture	Max 8 %
Protein (on dry matter)	Min 86 %
pH	8,5 - 9,5

MICROBIOLOGY

Parameter	Specification
Total viable count	≤ 2000 cfu/g
Enterobacteriaceae	< 10 cfu/g
Salmonella	Not detectable in 25 g

RECONSTITUTION

- 1 part of powder + 7 parts of water = 8 parts of liquid egg white with 11,5 % dry matter
- Higher ratios of powder/water are possible to increase the protein content of the blend.

AVAILABLE IN

Enriched cage, barn

CERTIFICATES

BRC, Halal & Kosher