

# XYZ Food Ingredients, Inc.

## PRODUCT SPECIFICATION

PRODUCT **Liquid Egg Whites**  
PRODUCT No. 1234

Date revised: 9/1/09  
Date issued: 6/30/09

**DESCRIPTION** Liquid Egg Whites (1234) is a pasteurized liquid egg white product.

**USAGE** Used in angel food cakes, candies, meringues, and other bakery items.

**INGREDIENTS** Egg Whites, Sodium Citrate, Triethyl Citrate, Guar Gum

**ALLERGENS** Egg

### NUTRITION INFORMATION Per 100g

### PHYSICAL/CHEMICAL SPECIFICATIONS

Solids	11.0-12.0%
pH	6.5 - 6.9
Visual inspection	No foreign matter
Color	Typical of egg whites
Odor	Characteristic

Calories	47	cal
Protein	9.8	g
Total Fat	0	g
Saturated Fat	0	g
Trans Fat	0	g
Cholesterol	0	mg
Carbohydrates	1.05	g
Sugars	0.5	g
Dietary Fiber	0.1	g
Vitamin A	0	I.U.
Vitamin C	0	mg
Thiamin	0.01	mg
Niacin	0.1	mg
Riboflavin	0.4	mg
Folic Acid	3	mcg
Iron	0.05	mg
Calcium	7	mg
Sodium	158	mg
Potassium	136	mg

### MICROBIOLOGICAL SPECIFICATIONS

Standard Plate Count	< 10,000 cfu/g
Coliform	< 10 cfu/g
Salmonella	Negative / 100g
E. Coli	< 10 cfu/g
Yeast and Mold	< 10 cfu/g
Coagulase + Staph	< 10 cfu/g

**PACKAGING** 30 lb containers

**STORAGE** Store in a refrigerated environment at a temperature of 33°F to 38°F. Do not freeze this product.

**SHELF LIFE** 12 weeks from date of manufacture, provided the product is unopened and stored as above. After opening, it may be held for use for 3 days if handled properly.

**KOSHER STATEMENT** This product is kosher (OU) and is produced under OU supervision.

**REGULATORY STATEMENT** This product has been prepared and packaged under supervision of the U.S. Department of Agriculture.