

Heat-stable Salted Egg Yolk

Perfect for heat-resistant sauces
Improved emulsifying capacity
and stability

PRODUCT ADVANTAGES

- Very fresh - short chain between laying and packaging.
- Consistent quality.
- Pasteurised: free of salmonella.
- Long shelf life.
- The added phospholipase enzyme is both KOSHER & HALAL.



PRODUCT USE

- No curdling! Ideal for use in mayonnaise, dressings and sauces that are pasteurised or that will be reheated during their final stage of preparation.
- Thicker mayonnaise and dressings. The emulsion is firmer when prepared using heat stable egg yolk than with standard egg yolk.
- Ready to use.
- Provides sauces with the perfect texture and/or colour

Ø AVERAGE NUTRITIONAL VALUE PER 100G

	EGG YOLK 10% Sodium	EGG YOLK 11% Sodium
Energy kj	1194	1181
Energy kcal	285	282
Protein	14.3 g	14.1 g
Carbohydrates	3.2 g	3.2 g
Fats	23.85 g	23.6 g
Sodium	10 g	11 g

STORAGE

Shelf life	90 days
Storage	0°C - 4°C

PACKAGING

CONTAINER 1,000 kg

Dimension HxWxL	155cmx100cmx100cm
Tare	130-150 kg
Outlet valve	DIN 50
Gross weight	max 1,150kg

BUCKET 10 kg

Dimensions	Ø 27 cm and H 30 cm
Tare	0.38 kg
Euro-pallet	4 layers of 13 buckets
Gross weight	+/- 545 kg / pallet

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