



Cas 25513-46-6 Bodybuilding Supplement Unflavored Egg White Albumen Protein Powder

Our Product Introduction

for more products please visit us on bodybuild-supplement.com

Basic Information

- Minimum Order Quantity: 100Grams
- Price: USD
- Packaging Details: 1kg/Foil Bag
- Delivery Time: 3-7days after received payment
- Payment Terms: T/T, Western Union, PayPal
- Supply Ability: 5000KG Per Year



Product Specification

- Product Name: Egg-White Protein
- Cas: 25513-46-6
- Appearance: White Powder
- Purity: 99%
- Usage: Bodybuilding Supplement
- Highlight: **Cas 25513-46-6 Bodybuilding Supplement, Unflavored Bodybuilding Supplement, Egg White Albumen Protein Powder**



Product Description

High Quality Bodybuilding Supplement Egg-White Protein Egg-White Albumen Powder

Basic Info.

Model NO.	egg white powder
Color	White Powder
Grade	Food
Particle Size	100% Pass 80 Mesh
Package	1kg/Aluminum Foil Bag, 25kg/Drum.or Small Package
Function	Nutrition Enhancers
Certificate	ISO, Fssc, GMP, Halal
Name	Egg Albumin Powder
Self Life	24 Months
Extract Trademark	Sheerherb
Application	Food
Transport Package	50g/Bag, 10bags/Jar
Specification	99% egg white powder
Trademark	Sheerherb
Origin	China
HS Code	2932999099
Production Capacity	10000 Kg Per Month

Product Description

Egg-white albumen powder unflavored egg white protein powder egg white powder



What's Egg White Powder?

Egg White Powder is the high-quality food with balanced nutrition and the good food additive. It has the properties of emulsification, gelatination, foamability and water retention etc. It is applicable to all food products involved eggs as raw material, such as the pastry, biscuit, chicken essence, instant noodle, ice cream, salad sauce, noodle, drinks and pet food etc.

Item	Specification	Result
Protein	NLT46%	46.5%

Loss on drying	NMT6.5%	4.0%
Residue on ignition	NMT6%	1.5%
Appearance	Loose powder or vulnerable to massive, milky white, with the normal egg white powder smell, no odor, no impurity	Conform
PH	6.0~8.5	7.1
Total plate count	NMT5000cfu/g	40cfu/g
Yeast and mold	NMT10cfu/g	<10cfu/g
E.Coli	Negative	Conform
Salmonella	Negative	Conform
Storage	Perverse in tight, light-resistant containers	
Shelf Life	6 months if sealed and stored properly	

Application Field

1. Egg White Powder can add into cakes, biscuits, and bread then improve nutritional value of the products, and increase the volume and softness, improve food flavor.
2. Egg White Powder after mixing with the dough, it can make the dough has higher ability of gas containing.
3. Egg White Powder add into the baked goods, and make the food surface colorful and beautiful.
4. Egg White Powder as a kind of natural emulsifier for the cold food, it can increase the cohesiveness of fat, and improve the conformity of the cold food.
5. Egg White Powder can as the ingredients of flavoring.



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