

ÄGGIN

Item number	449011																
Product type	The product is used for preparation of glazing agent for glazing of sweet dough, puff pastry, croissants, cookies etc. It replaces egg wash and gives a shining, egg-like glaze. The glazing agent can be sprayed or brushed onto the pastry.																
Usage	65 g/l water.																
Method	65 g EGGIN dissolved in 1000 g water (Approx 40°C). Stir well and let the mixture stand for a few hours before use. Stir and brush or spray the pastry before baking. The mixture should be used within 2 - 3 days and must be kept cold.																
Composition	MILK protein (contain LACTOSE), acidity regulator E500(i). May contain traces of egg.																
Nutritional information per 100 g	<table> <tr> <td>Energy value</td><td>1400kJ, 330kcal</td></tr> <tr> <td>Fat</td><td>1,0 g</td></tr> <tr> <td>of which saturated</td><td><0,5 g</td></tr> <tr> <td>Carbohydrate</td><td><0,5 g</td></tr> <tr> <td>of which saccharides</td><td><0,5 g</td></tr> <tr> <td>Protein</td><td>81 g</td></tr> <tr> <td>Sodium</td><td>4,0 g</td></tr> <tr> <td>correspondens to approx</td><td>9,38 g salt</td></tr> </table>	Energy value	1400kJ, 330kcal	Fat	1,0 g	of which saturated	<0,5 g	Carbohydrate	<0,5 g	of which saccharides	<0,5 g	Protein	81 g	Sodium	4,0 g	correspondens to approx	9,38 g salt
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Chemical/physical data	Dry substance [%] > 90 105°C, 3 h pH [10 % solution] 10,1 ± 0,2 Ash content [%] < 17 600°C																
Allergens	Milk protein (contains lactose). May contain traces of egg, according to regulation 1169/2011/EG.																
GMO Status	The raw materials of this product are not genetically modified organisms (GMO) and they are not produced from GMO. According to regulations 1829/2003/EC and 1830/2003/EC.																
Microbiology Typical values	<table> <tr> <td>Total count aerobic</td><td>< 10 000 cfu/g</td></tr> <tr> <td>Enterobacteriaceae</td><td>< 10 cfu/g</td></tr> <tr> <td>Yeast</td><td>< 100 cfu/g</td></tr> <tr> <td>Mould</td><td>< 100 cfu/g</td></tr> </table>	Total count aerobic	< 10 000 cfu/g	Enterobacteriaceae	< 10 cfu/g	Yeast	< 100 cfu/g	Mould	< 100 cfu/g								
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Pesticides/Heavy Metals Typical	According to regulation 1881/2006/EC and 396/2005/EC.																
Storage	Recommendation dry and cool.																

All information and recommendations are based on tests and research believed to be reliable. No guaranty of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence. All ingredients and GMO or other ingredient statements for this product comply with Swedish food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.

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ÄGGIN

Other information	Appearance: Powder Colour: White Flavour/Odour: Slightly sweetish
Shelf life, months	12
Packaging	10 kg, Paper bag.
Recommended declaration to end user	MILK protein (contain LACTOSE) May contain traces of egg.

Last modified:	2022-10-17
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