



Certificate of Analysis

Type of product: High whipping spray dried egg whites

Lot number: 18704

Production date: February 7, 2018

Chemical analysis

Humidity:	7.21%
Protein:	84.90%
pH:	6.30
Whipping:	17.0 cm.
Stability:	1st drop after 22.0 minutes after 30' 3.0 ml
Gel strength:	711 grams
Foam specific gravity ²⁰ :	0.89 g/cm ³
Foam specific gravity ²⁵ :	2.54 g/cm ³

Microbiological analysis

Total plate count:	Less than 1.000 in	1 gram
Coliforms:	Negative in	1 gram
Yeast & mold:	Less than 10 in	1 gram
Salmonella:	Negative in	50 grams

Analysis performed in Asigliano Veneto on February 16, 2018.

GF Ovodry S.p.A.

Francesco Gandolfi

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(Managing Director)

- Dried egg whites 60 grams, water at 25°C. 240 grams, average of 2 tests.
- Dried egg whites 60 grams, water at 25°C. 240 grams, Italian crystal sugar 540 grams, average of 2 tests.

