

# Product specification

## Egg Protein Isolate 90



### 41903

Version 01; date: 27-02-2026

#### Composition

Dried hen egg white 100 %

#### Description

Egg white, obtained by individually breaking and separating fresh hen eggs, fermented, concentrated, spray dried and pasteurized in dry form.

#### Packaging

Cartons with inner polybag, 20 or 25 kg net  
Kraft bags with inner polybag, 5 to 20 kg net  
PE bags, 5 to 12,5 kg net

#### Shelf life

24 Months after production date

#### Storage

Dry

#### Batch coding

Sequential batch nr.

#### Physical characteristics

Taste and odour Typical for egg white powder  
Appearance Powder, white

#### Chemical characteristics

pH 6,0 – 7.5  
Solids ≥ 92,0 %  
Particle size ≤ 250 microns

#### Microbiological characteristics

Standard Plate Count < 5.000 cfu/g  
Enterobacteriaceae < 10 cfu/g  
Salmonella neg. in 25 g  
Staphylococcus aureus neg. in 1 g

#### Nutritional values

Energy value 1670 kJ/100g  
400 kcal/100g  
Protein (on dried basis) ≥93 g/100g  
Carbohydrates 0 g/100g  
Of which sugars 0 g /100g  
Fat 0 g/100g  
Of which saturated 0 g/100g  
Salt ≤1.0 g/100g  
Fibers 0 g/100g

Amino acid Profile*	mg per 100 g powder	mg per 100 g protein
Alanine	5100	5800
Arginine	4780	5400
Aspartic acid	8450	9600
Cystine	2230	2500
Gutamic acid	10850	12300
Glycine	2830	3300
Histidine	1920	2200
Isoleucine	4470	5100
Leucine	7010	8000
Lysine	5270	6000
Methionine	3110	3500
Phenylalanine	4870	5500
Proline	3190	3600
Serine	5660	6400
Threonine	3750	4300
Tryptophan	1360	1500
Tyrosine	3280	3700
Valine	5740	6500
Total Essential Amino Acids (EAA)	40550	42600
Total Branched Chain Amino Acids (BCAA)	18630	19600

Protein utilisation*	
PER	3.9
NPU	94 %
BV	100
PDCAAS	1.0
Protein Absorption Rate	1.3 – 2.8 g/h

\* As per scientific literature

# Product specification

## General information

### Application of our products

#### Gelling



- \* Egg White Powder HG
- \* Egg White Powder HPH
- \* Egg White Powder LG

#### Emulsification



- \* Liquid Egg Yolk, salted
- \* Heat Stable Egg Yolk, Salted
- \* Egg Yolk Powder
- \* Egg Yolk Powder, Heat Stable
- \* Liquid Whole Egg, Salted

#### Foaming



- \* Egg White Crystals
- \* Egg White Powder HWLP
- \* Egg White Powder Eggcellent Whip
- \* Egg White Powder HW
- \* Egg White Powder HWR

#### Baking



- \* Liquid Egg Yolk
- \* Liquid Whole Egg
- \* Liquid Sugared Whole Egg
- \* Whole Egg Powder

#### Protein Enrichment



- \* Egg Protein Concentrate 80
- \* Egg Protein Isolate 90

#### Convenience



- \* Boiled Peeled Eggs

**Legal aspects:** in compliance with Dutch and European Food Laws, especially EU directives 178/2002, 852/2004, 853/2004, 882/2004, 2073/2005 and 2023/915.

**Certificates:** BRC, FSSC 22000. At request: KAT, SKAL, M&S, Halal, Kosher, Beter Leven, VLOG, Agrovet. Available at: [www.bouwhuis-enthoven.com](http://www.bouwhuis-enthoven.com).

**Allergens:** Egg.

**Suitable for:** vegetarians, ovo-vegetarians, ovo-lacto-vegetarians.

**GMO:** The egg products we supply are not being manufactured with genetic modified ingredients. In accordance with Regulation (EC) No. 1829/2003, art. 12, the product is excluded from GM labelling.

To the best of our knowledge, the information presented here is complete and accurate. The information and advice given are without warranty, since the conditions for storage and application are outside our control. Our products are in line with the legislation of many countries, however, we recommend to check the local legislation in relation to the application. This product specification is issued for technical background information and valid without signature.