



American Egg Board

# TYPICAL SPECIFICATIONS

SPECIFICATION	DRIED							LIQUID OR FROZEN		
	WHOLE			YOLKS		WHITES		WHOLE	YOLKS	WHITES
	PLAIN	FREE <sup>1</sup> FLOWING	SCRAMBLED EGG	PLAIN	FREE <sup>1</sup> FLOWING	SPRAY DRIED	PAN DRIED			
<b>MOISTURE - %</b>	5.0 max.	3.0 max.	2.5 max.	5.0 max.	3.0 max.	8.0 max.	8.0 max.	-	-	-
<b>TOTAL SOLIDS - %</b>	95	97	N/A	95	95	92	87 - 92	24 +/- 0.5	43.0 - 45.0	12 +/-1.0
<b>CRUDE PROTEIN - %</b>	41-47	40.5-46.5	N/A	30-32	30-34.5	80-83	80	11.9-13.0	15.3-16.0	9.6-10.5
<b>TOTAL LIPIDS - %</b>	39-41.5	39-41.0	N/A	55-57.5	52-57	0.0-0.5	0.3	9.8-10.2	23.8-26.6	0.075-0.25
<b>pH</b>	7.3-9.3	7.5-9.0	N/A	5.6-7.0	6.0-7.0	6.0-8.8	5.0-7.5	6.8-7.9	5.8-7.0	8.0-9.5
<b>CARBOHYDRATES<sup>2</sup> - %</b>	SOP	SOP	17	SOP	SOP	glucose free	glucose free	1.05	1.15	1.05
<b>ASH - %</b>	3.5-3.65	3.65-5.13	N/A	3.3-3.4	3.4-6.92	4.55-5.3	N/A	0.63-1.0	1.55-1.75	0.6-0.65
<b>TOTAL MICROBIAL COUNT cfu/g</b>	<10,000	<10,000	<10,000	<10,000	<10,000	<10,000	<10,000	<5,000	<5,000	<5,000
<b>YEAST cfu/g</b>	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.
<b>MOLD cfu/g</b>	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.
<b>COLIFORM cfu/g</b>	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.	10 max.
<b>SALMONELLA - 100g<sup>3</sup></b>	Neg.	Neg.	Neg.	Neg.	Neg.	Neg.	Neg.	Neg.	Neg.	Neg.
<b>GRANULATION</b>	100% USBS-16	100% USBS-16	N/A	100% USBS-16	100% USBS-16	100% USBS-60 <sup>4</sup>	SOP	N/A	N/A	N/A
<b>OTHERS<sup>5</sup></b>	-	-	-	-	-	-	-	-	-	SOP

<sup>1</sup> Free-flowing products contain less than 2% sodium silicoaluminate.

<sup>2</sup> Most dried egg whites are desugared. Whole egg and yolk products are desugared if specified on purchase (SOP).

<sup>3</sup> Negative by USDA approved testing procedures.

<sup>4</sup> U.S. Bureau of Standards.

<sup>5</sup> Additives and performance specifications may be specified on purchase.

