



**Product:** REMPRO 8090-D Egg White Protein Isolate  
**Product Code:** 7081-552-350-004 50 lb. box  
**Revision:** 2/9/2017 (Preliminary)

**Regulatory Statement:**

This product shall be of food grade and in all respects, including labeling, in compliance with the Federal Food, Drug, and Cosmetic Act of 1938 as amended and all applicable regulations thereunder.  
 This product was produced and packed in a FDA registered facility.

**Country of Origin Statement:**

Produced in the United States of America.

**Kosher Statement:**

Can obtain Kosher certification upon customer request.

**Halal Statement:**

Can obtain Kosher certification upon customer request.

**Ingredient Statement:**

Egg White Protein Isolate

**Lot Code Explanation:**

TBD

**Allergen Statement:**

- Egg
- Milk
- Peanut
- Tree Nuts
- Soy
- Wheat
- Fish
- Shell fish

**Shelf Life Statement:**

From the date of packaging shelf life is 24 months.

**Storage and Handling Requirements:**

To achieve maximum shelf life, store in a cool, dry, sanitary area away from sources of heat and water. Extreme temperature changes or storage in areas of high humidity can jeopardize the integrity of the product.

**Transport Requirements:**

Transport under cool, dry, sanitary conditions to achieve maximum shelf life.

**Packaging Comments:**

Product is packaged into blue poly bags, tightly twisted and tucked to form a seal, placed into corrugated boxes.

Packaging	50.0 lb. Box
Net Wt./Gross Wt.	TBD
Ti/Hi	TBD
Unit Cube	TBD
Unit Length	TBD
Unit Width	TBD
Unit Height	TBD
UPC Code	793799001760

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**Conversion:** Dried to Liquid  
 1 part dried albumen : 6 parts water

**Sensory Requirements:**

<b>Aroma and Flavor</b>	Free of any spoilage or off odors. Fresh, clean and appealing taste.
<b>Color</b>	White to light cream. No off colors-browns or greys.
<b>Solubility</b>	Readily soluble

**Physical/Chemical Requirements:**

Requirement	Minimum	Maximum	Test Method
pH	6.0	8.0	IMF 999-077
Moisture (%)	NA	8.0	AOAC
Protein (% d.b.)	92.0	NA	AOAC
Fat (%)	NA	1%	AOAC
Bulk Density (g/ml)	0.2	0.4	AOAC
Particle size (% through USS#20 mesh)	100	NA	AOAC

**Microbiological Requirements:**

Requirement	Limit	Test Method
<i>Salmonella</i>	Negative/375g	AOAC/BAM
Coliforms	<10 CFU/g	AOAC/BAM
<i>E. coli</i>	<10 CFU/g	AOAC/BAM
Aerobic Plate Count	<10,000 CFU/g	AOAC/BAM
Yeast and Mold	<100 CFU/g	AOAC/BAM