



ALBUMINA D'UOVO

Composition: dried very pure egg albumin

Data Sheet

Revision 25.10
Date 30/06/2025

TECHNICAL SPECIFICATION

	TECHNIQUES or ANALYTICAL METHOD (*)	LIMIT VALUES (legal or internal)	MEDIUM VALUES (by Quality Control)
Physical state	DC 1.01	powder	powder
Colour	DC 1.02	pale yellow	pale yellow
Smell	DC 1.03	typical	typical
Proteins	DC 2.04	min 77%	80 - 85 %
Moisture	DC 1.06	Max 10%	7 - 9 %
Ash	DC 1.07	Max 6.5%	4 - 5 %
pH susp. 5%	DC 1.05	6.5 - 8.5	6.5 - 7.5
Nitrogen	DC 2.04	min 12%	13%
Lead	ICP	Max 5 ppm	compliant
Arsenic	ICP	Max 3 ppm	compliant
Total aerobic bacteria	plate count	Max 10000 / gram	compliant
Enterobacter	plate count	Max 10 / gram	compliant
Staphylococcus aureus	plate count	absent in 1 gram	compliant
Salmonella	plate count	absent in 25 grams	compliant

(*) Methods available on request

CLASSIFICATIONS AND DECLARATIONS

Compliance with regulations	EU Reg. 2019/934 - Codex OIV (oenology) Product not certified as organic, but allowed for organic wine production if the organic version isn't available (annex V-D EU Reg. 2021/1165)
Limitations of use	=
Minimum term of conservation	=
Safety Classification (CLP)	Not classified
ADR classification	Not classified
GMOs	It does not contain GMOs; it does not come from GMOs
Allergens	Contains egg derivatives
Products of animal origin	present
Kosher certification	Not available
Other statements	This product does not contain nanoparticles and has not been subjected to ionizing radiation. Quality Management System Dal Cin Gildo Spa certified according to ISO9001: 2015 (No. 1713 Certiqual)

PACKAGING AND STORAGE

Bottle of 0.5 kg (code 1724)
Bags of 10 kg (code 1721)
Keep the product in its whole package in a cool place, away from moisture.