

Ballas Egg Products Corp.

40 North Second Street

P.O. Box 2217

Zanesville, Ohio 43701

(740) 453-0386 FAX (740) 453-0491

Dried Egg - Specification Sheets

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(740) 453-0386 FAX (740) 453-0491

Dried Egg Yolks

Ingredients: Spray dried, pasteurized egg yolks.

Specifications:

Moisture	5.0% max.
Fat	56.0% min.
Protein (N x 6.25)	30.0% min.
pH	6.5 +/- 0.5
Standard Plate Count	10,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.
Granulation	100% through USSS #16

The standard package is a 50-pound (22.67kg) corrugated carton. Product is packaged in a knotted polyethylene bag – no tie or closer is used unless specifically requested. Special packaging or product characteristics may be provided when required by the customer.

This product is Certified Kosher by the Union of Orthodox Jewish Congregations of America (O.U.). All production comes under continuous inspection by USDA Resident Inspectors.

Applications:

Doughnut mixes, doughnuts, sweet dough, pie fillings, egg noodles, ice cream, eggnog, mayonnaise, salad dressings; in fact in most any product requiring egg yolks.

Storage:

No refrigeration is required if kept at room temperature for a period of less than 60 days. For storage in excess of 60 days, refrigerate at 40° to 50°F, keeping cartons in a clean, dry place away from any source of moisture or high humidity. It is recommended that the egg be permitted to warm up to room temperature before using. Under these storage conditions, the recommended shelf life is one year from the date of manufacture.

Product code #1010

Issue Date: 9/17/09, Last Revision: 9/17/09

Ballas Egg Products Corp.

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(740) 453-0386 FAX (740) 453-0491

Free-Flowing Dried Egg Yolks

Ingredients: Spray dried, pasteurized egg yolks with less than 2% Sodium Silicoaluminate added as an anti-caking agent.

Specifications:

Moisture	3.0% max.
Fat	56.0% min.
Protein (N x 6.25)	30.0% min.
pH	6.5 +/- 0.5
Standard Plate Count	10,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.
Granulation	100% through USSS #16
Free Flowing Agent	Less than 2% Sodium Silicoaluminate

The standard package is a 50-pound (22.67kg) corrugated carton. Product is packaged in a knotted polyethylene bag – no tie or closer is used unless specifically requested. Special packaging or product characteristics may be provided when required by the customer.

This product is Certified Kosher by the Union of Orthodox Jewish Congregations of America (O.U.). All production comes under continuous inspection by USDA Resident Inspectors.

Applications:

Some advantages of Ballas Free-Flowing Dried Egg Yolks are that they are readily soluble in water, disperse quickly in blending of dry ingredients, and they work well with automatic proportioning equipment. Uses include doughnut mixes, doughnuts, sweet dough, pie fillings, egg noodles, ice cream, eggnog, mayonnaise, salad dressings; in fact in most any product requiring egg yolks.

Storage:

No refrigeration is required if kept at room temperature for a period of less than 60 days. For storage in excess of 60 days, refrigerate at 40° to 50°F, keeping cartons in a clean, dry place away from any source of moisture or high humidity. It is recommended that the egg be permitted to warm up to room temperature before using. Under these storage conditions, the recommended shelf life is one year from the date of manufacture.

Product code #1110

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(740) 453-0386 FAX (740) 453-0491

Dried Whole Eggs

Ingredients: Spray dried, pasteurized whole eggs.

Specifications:

Moisture	5.0% max.
Fat	40.0% min.
Protein (N x 6.25)	45.0% min.
pH	8.5 +/- 0.5
Standard Plate Count	10,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.
Granulation	100% through USSS #16

The standard package is a 50-pound (22.67kg) corrugated carton. Product is packaged in a knotted polyethylene bag – no tie or closer is used unless specifically requested. Special packaging or product characteristics may be provided when required by the customer.

This product is Certified Kosher by the Union of Orthodox Jewish Congregations of America (O.U.). All production comes under continuous inspection by USDA Resident Inspectors.

Applications:

This quality product can be used in practically all recipes calling for liquid whole eggs. It may be used in pies, layer cakes, pound cakes, cookies, noodles, mayonnaise, and salad dressings.

Storage:

No refrigeration is required if kept at room temperature for a period of less than 60 days. For storage in excess of 60 days, refrigerate at 40° to 50°F, keeping cartons in a clean, dry place away from any source of moisture or high humidity. It is recommended that the egg be permitted to warm up to room temperature before using. Under these storage conditions, the recommended shelf life is one year from the date of manufacture.

Product code #3010

Issue Date: 9/17/09, Last Revision: 9/17/09

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Free-Flowing Dried Whole Eggs

Ingredients: Spray dried, pasteurized whole eggs with less than 2% Sodium Silicoaluminate added as an anti-caking agent.

Specifications:

Moisture	3.0% max.
Fat	40.0% min.
Protein (N x 6.25)	42.0% min.
pH	8.5 +/- 0.5
Standard Plate Count	10,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.
Granulation	100% through USSS #16
Free Flowing Agent	Less than 2% Sodium Silicoaluminate

The standard package is a 50-pound (22.67kg) corrugated carton. Product is packaged in a knotted polyethylene bag – no tie or closer is used unless specifically requested. Special packaging or product characteristics may be provided when required by the customer.

This product is Certified Kosher by the Union of Orthodox Jewish Congregations of America (O.U.). All production comes under continuous inspection by USDA Resident Inspectors.

Applications:

Easy to handle and easy to scale, this product works well with automatic proportioning equipment. It can be used in practically all recipes calling for liquid whole egg such as pies, layer cakes, pound cakes, cookies, noodles, mayonnaise, and salad dressings.

Storage:

No refrigeration is required if kept at room temperature for a period of less than 60 days. For storage in excess of 60 days, refrigerate at 40° to 50°F, keeping cartons in a clean, dry place away from any source of moisture or high humidity. It is recommended that the egg be permitted to warm up to room temperature before using. Under these storage conditions, the recommended shelf life is one year from the date of manufacture.

Product code #3110

Issue Date: 9/17/09, Last Revision: 9/17/09

Ballas Egg Products Corp.

40 North Second Street

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(740) 453-0386 FAX (740) 453-0491

Dried Egg Whites: Type H-40

Ingredients: Spray dried, pasteurized egg whites.

Specifications:

Moisture	8.0% max.
Protein (N x 6.25)	80.0% min.
Reducing Sugar	0.1% max.
pH	7.0 +/- 0.3
Standard Plate Count	5,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.
Granulation	100% through USSS #80
Color	White to light cream

The standard package is a 50-pound (22.67kg) corrugated carton. Product is packaged in a knotted polyethylene bag – no tie or closer is used unless specifically requested. Special packaging or product characteristics may be provided when required by the customer.

This product is Certified Kosher by the Union of Orthodox Jewish Congregations of America (O.U.). All production comes under continuous inspection by USDA Resident Inspectors.

Applications:

Ballas Egg spray-dried albumen contains **no** whipping aid yet exhibits excellent whip – high and rapid foaming. Sugar carrying capacity and water retention are also both excellent. This product dissolves easily and can be used without imparting any off flavor. Uses include cakes, pies, meringues, surimi, low cholesterol products, and other high-protein diet foods.

Storage:

No refrigeration is required. However, dried egg whites must be stored in a clean, dry location away from any source of moisture or high humidity. Under these storage conditions, the recommended shelf life is 24-months from the date of manufacture.

Product code #2110

Issue Date: 9/17/09, Last Revision: 9/17/09

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(740) 453-0386 FAX (740) 453-0491

Dried Egg Whites: Type Angel

Ingredients: Spray dried, pasteurized egg whites with less than 0.1% Sodium Lauryl Sulfate added as a whipping aid.

Specifications:

Moisture	8.0% max.
Protein (N x 6.25)	80.0% min.
Reducing Sugar	0.1% max.
pH	6.8 +/- 0.3
Standard Plate Count	5,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.
Granulation	100% through USSS #80
Color	White to light cream

The standard package is a 50-pound (22.67kg) corrugated carton. Product is packaged in a knotted polyethylene bag – no tie or closer is used unless specifically requested. Special packaging or product characteristics may be provided when required by the customer.

This product is Certified Kosher by the Union of Orthodox Jewish Congregations of America (O.U.). All production comes under continuous inspection by USDA Resident Inspectors.

Applications:

This is an **excellent** product for use anywhere that a fast and high whip is essential. Uses include angel food cakes, cake mixes, chiffon pies, frostings, meringues, and candies.

Storage:

No refrigeration is required. However, dried egg whites must be stored in a clean, dry location away from any source of moisture or high humidity. Under these storage conditions, the recommended shelf life is 24-months from the date of manufacture.

Product code #2010

Issue Date: 9/17/09, Last Revision: 9/17/09

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(740) 453-0386 FAX (740) 453-0491

Dried Egg Whites: Type C-30

Ingredients: Spray dried, pasteurized egg whites with less than 0.3% each of monosodium phosphate, sodium acid pyrophosphate, and sodium lauryl sulfate.

Specifications:

Moisture	8.0% max.
Protein (N x 6.25)	80.0% min.
Reducing Sugar	0.1% max.
pH	6.3 +/- 0.5
Standard Plate Count	5,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.
Granulation	100% through USSS #80
Color	White to light cream

The standard package is a 50-pound (22.67kg) corrugated carton. Product is packaged in a knotted polyethylene bag – no tie or closer is used unless specifically requested. Special packaging or product characteristics may be provided when required by the customer.

This product is Certified Kosher by the Union of Orthodox Jewish Congregations of America (O.U.). All production comes under continuous inspection by USDA Resident Inspectors.

Applications:

Ballas Type C-30 may be used anywhere that a high whip and high sugar carrying capacity is desired. It is a **superior** albumen product made to produce a strong, firm, stable foam for marshmallow toppings, cream fillings, and other candy products.

Storage:

No refrigeration is required. However, dried egg whites must be stored in a clean, dry location away from any source of moisture or high humidity. Under these storage conditions, the recommended shelf life is 24-months from the date of manufacture.

Product code #2210

Issue Date: 9/17/09, Last Revision: 9/17/09

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(740) 453-0386 FAX (740) 453-0491

Fortex 26

Ingredients: Whole egg solids, corn syrup solids, and salt.

Specifications:

Moisture	3.0% +/- 0.5%
Fat	27.0% +/- 1.0%
Protein (N x 6.25)	29.0% +/- 1.0%
pH	8.0 +/- 0.5
Standard Plate Count	10,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.
Granulation	100% through USSS #16
Salt	1.5% +/- 0.5%

The standard package is a 50-pound (22.67kg) corrugated carton. Product is packaged in a knotted polyethylene bag – no tie or closer is used unless specifically requested. Special packaging or product characteristics may be provided when required by the customer.

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Applications:

This blend replaces liquid or frozen whole eggs or egg blends and retains the whipping and foaming action to produce a fine bakery product. It may be used in cookies, sweet-goods, and cakes that require whole eggs.

Storage:

No refrigeration is required if kept at room temperature for a period of less than 60 days. For storage in excess of 60 days, refrigerate at 40° to 50°F, keeping cartons in a clean, dry place away from any source of moisture or high humidity. It is recommended that the egg be permitted to warm up to room temperature before using. Under these storage conditions, the recommended shelf life is one year from the date of manufacture.

Product code #4020

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(740) 453-0386 FAX (740) 453-0491

Fortex 231

Ingredients: Whole egg solids, yolk solids, corn syrup solids, and salt.

Specifications:

Moisture	3.0% +/- 0.5%
Fat	32.0% +/- 1.0%
Protein (N x 6.25)	26.0% +/- 1.0%
pH	7.5 +/- 0.5
Standard Plate Count	10,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.
Granulation	100% through USSS #16
Salt	1.5% +/- 0.5%

The standard package is a 50-pound (22.67kg) corrugated carton. Product is packaged in a knotted polyethylene bag – no tie or closer is used unless specifically requested. Special packaging or product characteristics may be provided when required by the customer.

This product is Certified Kosher by the Union of Orthodox Jewish Congregations of America (O.U.). All production comes under continuous inspection by USDA Resident Inspectors.

Applications:

This is a top quality dried egg product to replace liquid and frozen whole eggs and egg blends. This blend retains the functional properties of liquid egg. It is a **superior** product for all types of cakes, sweet-goods, Danish pastry, specialty items, and yeast-raised products.

Storage:

No refrigeration is required if kept at room temperature for a period of less than 60 days. For storage in excess of 60 days, refrigerate at 40° to 50°F, keeping cartons in a clean, dry place away from any source of moisture or high humidity. It is recommended that the egg be permitted to warm up to room temperature before using. Under these storage conditions, the recommended shelf life is one year from the date of manufacture.

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Fortex 500

Ingredients: Egg yolk solids, corn syrup solids, and salt.

Specifications:

Moisture	3.0% +/- 0.5%
Fat	43.5% +/- 1.0%
Protein (N x 6.25)	23.5% +/- 1.0%
pH	7.0 +/- 0.5
Standard Plate Count	10,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.
Granulation	100% through USSS #16
Salt	1.0% +/- 0.25%

The standard package is a 50-pound (22.67kg) corrugated carton. Product is packaged in a knotted polyethylene bag – no tie or closer is used unless specifically requested. Special packaging or product characteristics may be provided when required by the customer.

This product is Certified Kosher by the Union of Orthodox Jewish Congregations of America (O.U.). All production comes under continuous inspection by USDA Resident Inspectors.

Applications:

This is a richer egg yolk blend to replace sugared egg yolk and blends. It retains to a high degree all the functional qualities of sugared egg yolk. It may be used in doughnuts, sweet dough, Danish pastry, ice cream, eggnog, and yeast-raised products.

Storage:

No refrigeration is required if kept at room temperature for a period of less than 60 days. For storage in excess of 60 days, refrigerate at 40° to 50°F, keeping cartons in a clean, dry place away from any source of moisture or high humidity. It is recommended that the egg be permitted to warm up to room temperature before using. Under these storage conditions, the recommended shelf life is one year from the date of manufacture.

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(740) 453-0386 FAX (740) 453-0491

Dried Egg Whites: Type Angel EU

Ingredients: Spray dried, pasteurized egg whites with less than 0.25% Triethyl Citrate added as a whipping aid.

Specifications:

Moisture	8.0% max.
Protein (N x 6.25)	80.0% min.
Reducing Sugar	0.1% max.
pH	7.0 +/- 0.3
Standard Plate Count	5,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.
Granulation	100% through USSS #80
Color	White to light cream

The standard package is a 50-pound (22.67kg) corrugated carton. Product is packaged in a knotted polyethylene bag – no tie or closer is used unless specifically requested. Special packaging or product characteristics may be provided when required by the customer.

This product is Certified Kosher by the Union of Orthodox Jewish Congregations of America (O.U.). All production comes under continuous inspection by USDA Resident Inspectors.

Applications:

This is an **excellent** product for use anywhere that a fast and high whip is essential. Uses include angel food cakes, cake mixes, chiffon pies, frostings, meringues, and candies.

Storage:

No refrigeration is required. However, dried egg whites must be stored in a clean, dry location away from any source of moisture or high humidity. Under these storage conditions, the recommended shelf life is 24-months from the date of manufacture.

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(740) 453-0386 FAX (740) 453-0491

Dried Egg Whites: Type C-30 (EU)

Ingredients: Spray dried, pasteurized egg whites with less than 0.3% each of monosodium phosphate, sodium acid pyrophosphate, and triethyl citrate.

Specifications:

Moisture	8.0% max.
Protein (N x 6.25)	80.0% min.
Reducing Sugar	0.1% max.
pH	6.3 +/- 0.5
Standard Plate Count	5,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.
Granulation	100% through USSS #80
Color	White to light cream

The standard package is a 50-pound (22.67kg) corrugated carton. Product is packaged in a knotted polyethylene bag – no tie or closer is used unless specifically requested. Special packaging or product characteristics may be provided when required by the customer.

This product is Certified Kosher by the Union of Orthodox Jewish Congregations of America (O.U.). All production comes under continuous inspection by USDA Resident Inspectors.

Applications:

Ballas Type C-30 (EU) may be used anywhere that a high whip and high sugar carrying capacity is desired. It is a **superior** albumen product made to produce a strong, firm, stable foam for marshmallow toppings, cream fillings, and other candy products.

Storage:

No refrigeration is required. However, dried egg whites must be stored in a clean, dry location away from any source of moisture or high humidity. Under these storage conditions, the recommended shelf life is 24-months from the date of manufacture.

Product code #2210A

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