

Egg White Powder



Cat. No. FIP-011

Lot. No. (See product label)

Product Name

Egg White Powder

Form

Powder

Color Appearance

Cream color powder.

Product Applications

Nutritional supplements, cosmetics, functional beverages.

Product Offerings

Egg white powder.

Product Description

Egg white powder is derived from the dehydration of egg whites, resulting in a versatile ingredient with a wide range of culinary applications. Through a process of spray-drying or freeze-drying, liquid egg whites are transformed into a fine powder form, offering convenience, extended shelf life, and ease of storage. Rich in protein and low in fat, egg white powder serves as a nutritious addition to various recipes, including baked goods, protein shakes, and savory dishes. Its ability to provide structure, stability, and aeration makes it particularly valuable in baking, while its long shelf life and portability enhance its practicality in food production and preparation.

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