

Egg Powder

Manufacturer / Brand: SKM Egg Products Export (India) Limited.

Origin: India

Exclusive Distributor: Jim's Group Co.,Ltd.



SKMEGG PRODUCTS
THINKING OUT OF THE SHELL
SKM EGG PRODUCTS EXPORT (INDIA) LIMITED

SKM EGG PRODUCTS is one of the largest egg processing plant in Asia.

The plant is approved as per the Indian Act "Export of Egg Products Quality Control, Inspection, and Monitoring Rules 1997 Act, **based on EU/USDA Guide lines**". **The approval number is 05/2/EP/97**

Whole Egg Powder

▶ Whole Egg Powder :

WEP is used in formulations where the binding and raising properties of the egg are important such as bakery products (biscuits, cakes, bakery mixes), pasta, quiches etc.,

Egg Yolk Powder

▶ Egg Yolk Powder :

EYP can be used in formulations where emulsifying properties, colour, texture and mouth feel characteristics are important such as mayonnaises, dressings, sauces, spanish bread, croissants, pasta and ice-cream.

Egg Albumen Powder

▶ Egg Albumen Powder :

EAP High Gel is used as a binding agent with a much better gel strength than fresh liquid egg white at the same pH. During heat - induced denaturation, EAP - High Gel coagulates in a pseudo- crystalline lattice (as opposed to fresh egg white which coagulates as an amorphous material). This confers to the gel a very good resistance to stretching, bending and shearing. EAP - High Gel is mainly used in meat products (sausage, luncheon meat, hams), fish products (fish cakes, crab sticks, surimi) and potato mixes, where good binding and water retention are necessary. EAP High gel can also be used to produce stable oil based emulsions



Product Highlight

by Jim's Group Co., Ltd.