



Certificate of Analysis

Egg powder

S.NO	TEST PARAMETERS		STANDARDS
I	PHYSICAL		
	Colour		NORMAL
	Taste & Odour		NORMAL
	Granulation (100 % Pass Through)		18 MESH
II	CHEMICAL		
	Moisture (%)	MAX.	4.00
	pH		7.0 - 9.0
	Fat (%)	MIN.	40.00
	Protein (%)	MIN.	45.00
	Total Ash (%)	MAX.	4.00
III	MICROBIOLOGICAL		
	Standard Plate Count cfu /g	MAX.	5000
	Enterobacteriaceae Count cfu/g	MAX.	10
	E.Coli /g		NEGATIVE
	Salmonella sps. / 25 g		ABSENT
	Staph.Aureus (Coagulase +ve) / g		NEGATIVE
	Packaging	The product is packed with net weight of 20 kgs in LDPE bags placed in a 5 ply corrugated box.	
	Labeling	Information available on cartons includes Name of the product, box no., batch No., Expire date, manufacturers address, and EIA approval no. of the plant. Some times tailor made customer labels are used	
	Shelf Life	12 Months, storage at 15- 20 °C dry clean place	