Egg Powder Manufacturing

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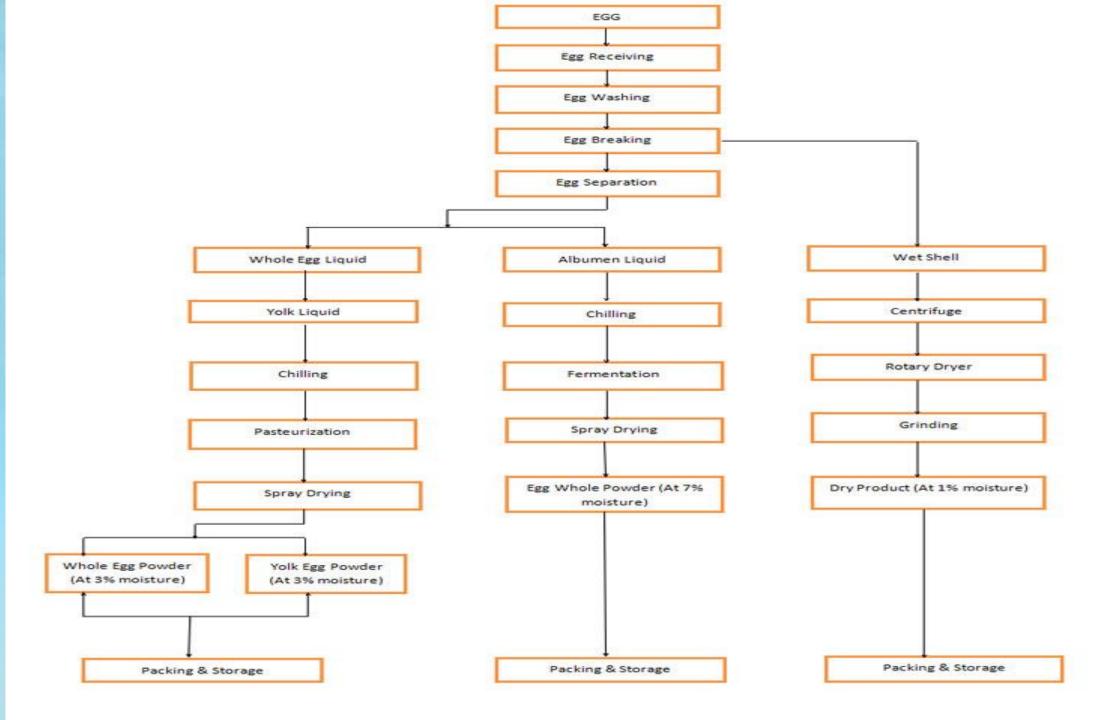
About Egg

- Egg is considered as a protein rich food. The egg is the most nutritious natural product enriched with protein, vitamins, and minerals
- One large egg contains only 70 calories and an incredible amount of nutrition.
- An egg consists of a yolk at the center, surrounded by albumen (white), both of which are enclosed within the shell.
- The yolk consists of fats, vitamins and minerals, together with about half of the egg's total protein content.
- Egg albumen is rich in protein and vitamins and it contains substances which protect the egg from micro-organisms which may have entered through the shell.

About Egg Powder



- Powdered eggs are fully dehydrated eggs.
- Egg powder is made in a spray dryer
- Egg powder is rich in protein, amino acids, vitamins and most mineral substances, the yolk and white components are all of the high biological value and are readily digested
- Egg powder is comparatively easier to transport and there is no question of any breakage during the transit.
- Well stored, egg powders can have a shelf life of 18 months, and if properly sealed 5 to 10 years.



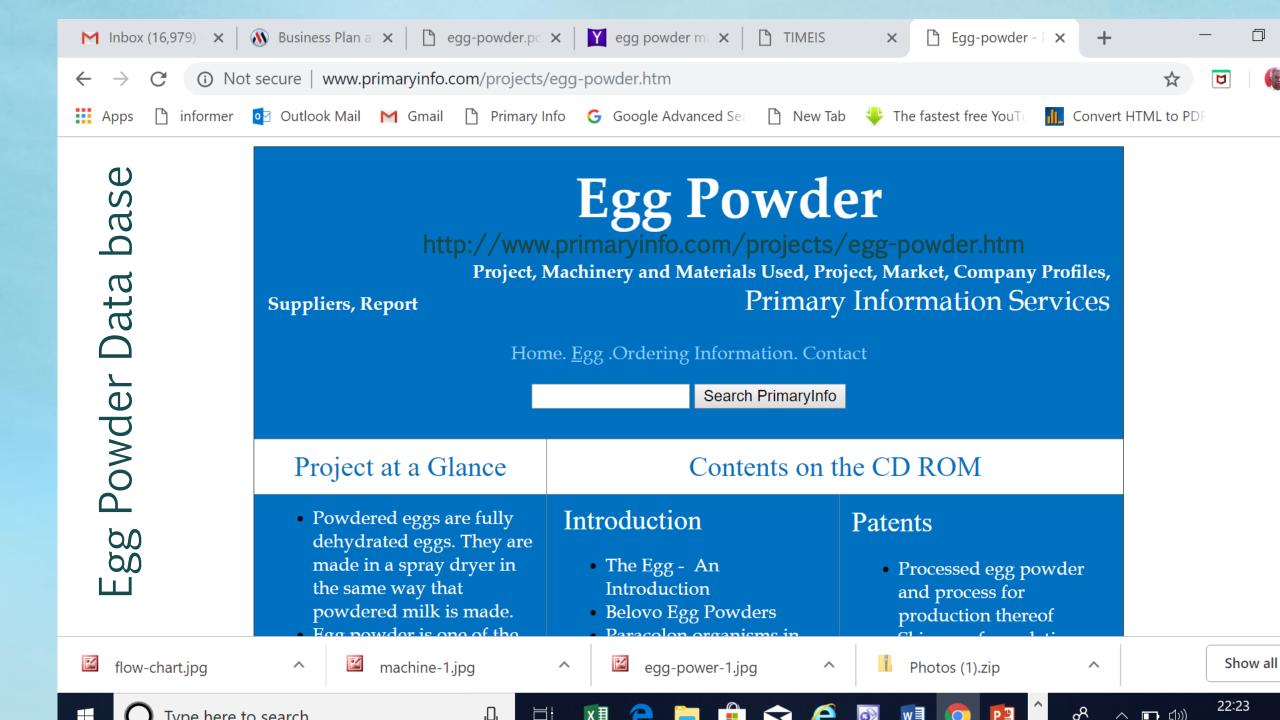
Egg Powder making Plants are available



There is good domestic market as there are many International fast food joints opened up in the country

Equally promising is the International Market





Questions?

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