

H & A Canada Inc.

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LS

Egg Replacer

Product code: LS N&P 101

Description

LS N&P 101 is designed to replace whole egg in fresh noodle, paste and wrapper of dumpling .

Usage:

50 % to 100% replacement of liquid whole egg in product formula.

Ingredients:

Soy Protein, Wheat gluten, Vegetable Oil (soy bean oil or canola oil), Emulsifier, Hydrocolloids, Starch, Baking Powder, Salt.

Physical form: creamy color powder.

Benefits:

- Provide the same functionality and eating quality as whole egg for noodle and pasta products.
- Increase the strength and process tolerance during manufacturing.
- Improve cooking properties and extend the shelf life after cooking
- Extends shelf life by reducing moisture loss during storage.
- Improves taste, color and nutritional value.
- Cholesterol and trans fat free.

Storage/packaging:

The product should be stored under ambient conditions in a clean, cool, dry place. This product will give full performance for a period of three months from date of manufacture with original sealed package.

Quality of products:

H&A Canada Inc. guarantees premium quality of its products. To do this, our top priority is to maintain high levels of quality control. Our products will meet all health and safety requirements and the contents of the Canadian Food Inspection agency. We will fully comply with the Canadian Food and Drug Act and the Food and Chemical Codex.



Microbiological profiles:

Standard Plate Count	10,000/g maximum
Coliform	100/g maximum
Yeast	100/g maximum
Mold	100/g maximum
Staphylococcus	Negative
Salmonella	Negative
E. Coli	Negative

Allergens:

Ingredients	Present in products
Dairy ingredients	no
Egg products	no
Wheat products	gluten
Peanuts	no
Tree nuts	no
Fish/Shellfish	no
Sesame seeds	no
Soy products	soy protein and oils



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