



Sutori
Global Trade



Egg Ingredients for Bakery & Industrial food
Manufacturing

About Us

Sutori Global Trade is an India-based export company working closely with certified egg processing manufacturers to supply hen egg powders to international buyers.

We focus on:

- Reliable sourcing
- Export documentation
- Consistent specifications

Our role is to simplify procurement for buyers while ensuring compliance and continuity of supply.

Key Products:

- Whole Egg Powder
- Egg Yolk Powder
- Egg Albumen Powder



SPECIFICATION OF HEN EGG YOLK POWDER

A. Physical

Test Parameter	Standard
Colour	Normal
Taste & Odour	Normal
Granulation (100% through)	30 Mesh

B. Chemical

Test Parameter	Limit
Moisture (%)	Max 5.00
Solubility (%)	Min 70.00
pH (10% solution)	6.0 - 7.0
Fat (%)	Min 57.00
Protein (%)	Min 30.00
Total Ash (%)	Max 4.00

C. Microbiological

Test Parameter	Limit
Standard Plate Count / g	Max 5,000
Coliform Count / g	Max 10
E. coli / g	Absent
Salmonella spp. / 25 g	Absent
Staph.Aureus / g	Absent
Yeast & Mould Count / g	Max 100
L.Monocytogens / 1g	Max 100
Enterobacteriaceae / 1g	<10

D. Heavy Metals

Parameter	Unit	Limit
Mercury (Hg)	PPM	0.01
Lead (Pb)	PPM	1.00
Arsenic (As)	PPM	0.01
Cadmium (Cd)	PPM	0.01
Copper (Cu)	PPM	3.00

E. Others

Parameter	Unit	Limit
Total Aflatoxins	µg/kg	Max 15
Lead (Pb)	µg/kg	Max 0.5
Arsenic (As)	µg/kg	Max 5

SPECIFICATION OF HEN EGG YOLK POWDER

Product Description & Application : This product is developed for developed for sterilized noodles ready meals, mayonnaise, preserves, sauces, desserts and creams

Raw Material : Hen Shell Egg

Reconstitution: To obtain 1kg add 430 g of powder and 570 of water

Ingredients : 100% egg Yolk

Packaging : The product is packed in 25 kg HMHDPE bag in corrugated box

Storage Temperature : Stored under cool (< 25oC) and dry conditions

Shelf life : 18 Months when stored unopened at the recommended temperature

Allergen : Egg



SPECIFICATION OF WHOLE EGG POWDER

A. Physical

Test Parameter	Standard
Colour	Normal
Taste & Odour	Normal
Granulation (100% through)	30 Mesh

B. Chemical

Test Parameter	Limit
Moisture (%)	Max 5.00
Solubility (%)	Min 80.00
pH (10% solution)	6.5 - 7.5
Fat (%)	Min 40.00
Protein (%)	Min 45.00
Total Ash (%)	Max 4.00

C. Microbiological

Test Parameter	Limit
Standard Plate Count / g	Max 5,000
Coliform Count / g	Max 10
E. coli / g	Absent
Salmonella spp. / 25 g	Absent

D. Heavy Metals

Parameter	Unit	Limit
Mercury (Hg)	PPM	0.01
Lead (Pb)	PPM	1.00
Arsenic (As)	PPM	0.01
Cadmium (Cd)	PPM	0.01
Copper (Cu)	PPM	3.00

E. Others

Parameter	Unit	Limit
Total Aflatoxins	µg/kg	Max 15
Lead (Pb)	µg/kg	Max 0.5
Arsenic (As)	µg/kg	Max 5

SPECIFICATION OF WHOLE EGG POWDER

Product Description & Application : This product is developed for use in bakery products, biscuits, cakes, noodles, ready meals, sauces, mayonnaise, dressings, desserts, ice cream, confectionery, and food processing applications where whole egg functionality is required.

Raw Material : Hen Shell Egg

Reconstitution: To obtain 1 kg of liquid whole egg, add 250 g of whole egg powder to 750 g of potable water and mix thoroughly.

Ingredients : 100% Whole Egg

Packaging : The product is packed in 25 kg HMHDPE bag in corrugated box

Storage Temperature : Stored under cool (< 25oC) and dry conditions

Shelf life : 18 Months when stored unopened at the recommended temperature

Allergen : Egg



SPECIFICATION OF DESUGARED SPRAY DRIED HEN EGG ALBUMEN POWDER

A. Physical

Test Parameter	Standard
Colour	Normal
Taste & Odour	Normal
Granulation (100% through)	60 Mesh

B. Chemical

Test Parameter	Limit
Moisture (%)	Max 8.00
Solubility (%)	Min 95.00
pH (10% solution)	6.0 - 8.5
Protein (%)	Min 80.00
Total Ash (%)	Max 6.00

C. Microbiological

Test Parameter	Limit
Standard Plate Count / g	Max 2,000
Coliform Count / g	Max 10
E. coli / g	Absent
Salmonella spp. / 25 g	Absent
Staph.Aureus / g	Absent
Yeast & Mould Count / g	Max 10
L.Monocytogens / 1g	Max 100
Enterobacteriaceae / 1g	<10

D. Heavy Metals

Parameter	Unit	Limit
Mercury (Hg)	PPM	0.01
Lead (Pb)	PPM	1.00
Arsenic (As)	PPM	0.01
Cadmium (Cd)	PPM	0.01
Copper (Cu)	PPM	3.00

E. Others

Parameter	Unit	Limit
Total Aflatoxins	µg/kg	Max 15
Lead (Pb)	µg/kg	Max 0.5
Arsenic (As)	µg/kg	Max 5

SPECIFICATION OF DESUGARED SPRAY DRIED HEN EGG ALBUMEN POWDER

Product Description & Application :

This product is developed for curing, delicatessen, preserves, pasta, batter mixes, fish products (surimi), ham and sausage industries...

Raw Material : Hen Shell Egg

Reconstitution: To obtain 1kg add 125 g of powder and 875 of water

Ingredients : 100% Egg Albumen

Packaging : The product is packed in 25 kg HMHDPE bag in corrugated box.

Storage Temperature : Stored under cool and dry conditions

Shelf life : 24 Months when stored unopened at the recommended temperature

Allergen : Egg



SPECIFICATION OF PASTEURISED FROZEN WHOLE EGG

A. Physical

Test Parameter	Standard
Colour	Normal
Taste & Odour	Normal

B. Chemical

Test Parameter	Limit
pH (10% solution)	7.0 - 8.0
Fat (%)	9.00
Protein (%)	10.00
Total Ash (%)	1.2
Total Solids	Min 23

C. Microbiological

Test Parameter	Limit
Standard Plate Count / g	Max 5,000
Coliform Count / g	Max 10
E. coli / g	Absent
Salmonella spp. / 25 g	Negative 
Staph.Aureus / g	Absent
Yeast & Mould Count / g	Max 100
L.Monocytogens / 1g	Max 100
Enterobacteriaceae / 1g	<10

SPECIFICATION OF PASTEURISED FROZEN WHOLE EGG

Product Description & Application :

This product is developed for bakery, biscuits and pastry making products, desserts, ready-meals, baby food and ice-cream , Egg noodles , Omelette, scrambled egg , or any formulation where liquid whole eggs are required

Raw Material : Hen Shell Egg

Ingredients : 100% Egg Albumen

Packaging : The product is packed in 0.5/1 kg in bottles (primary packing) packed in corrugated box(secondary pack)

Storage Temperature : -18oC

Shelf life : 24 Months when stored unopened at the recommended temperature @-18oC

Allergen : Egg



SPECIFICATION OF PASTEURISED WHOLE EGG LIQUID

A. Physical

Test Parameter	Standard
Colour	Normal
Taste & Odour	Normal

B. Chemical

Test Parameter	Limit
pH (10% solution)	7.0 - 8.0
Fat (%)	9.00
Protein (%)	10.00
Total Ash (%)	1.2
Total Solids	Min 22 <input type="button" value="v"/>

C. Microbiological

Test Parameter	Limit
Standard Plate Count / g	Max 5,000
Coliform Count / g	Max 10
E. coli / g	Absent
Salmonella spp. / 25 g	Negative
Staph.Aureus / g	Absent
Yeast & Mould Count / g	Max 100
L.Monocytogens / 1g	Max 100
Enterobacteriaceae / 1g	<10

SPECIFICATION OF PASTEURISED WHOLE EGG LIQUID

Product Description & Application :

This product is developed for bakery, biscuits and pastry making products, desserts, ready-meals, baby food and ice-cream , Egg noodles , Omelette, scrambled egg , or any formulation

where liquid whole eggs are required

Raw Material : Hen Shell Egg

Ingredients : 100% Egg Albumen

Packaging : The product is packed in 5/10/20 kg bucket or aseptic bag in box or carton with inner poly bag or as per the customer requirement

Storage Temperature : <4oC

Shelf life : 30 days when stored unopened at the recommended temperature @<4oC

Allergen : Egg



SPECIFICATION OF PASTEURIZED FROZEN EGG YOLK LIQUID

A. Physical

Test Parameter	Standard
Colour	Normal
Taste & Odour	Normal

B. Chemical

Test Parameter	Limit
pH (10% solution)	7.0 - 8.0
Fat (%)	9.00
Protein (%)	10.00
Total Ash (%)	1.2
Total Solids	Min 22 <input type="text"/>

C. Microbiological

Test Parameter	Limit
Standard Plate Count / g	Max 5,000
Coliform Count / g	Max 10
E. coli / g	Absent
Salmonella spp. / 25 g	Negative
Staph.Aureus / g	Absent
Yeast & Mould Count / g	Max 100
L.Monocytogens / 1g	Max 100
Enterobacteriaceae / 1g	<10

SPECIFICATION OF PASTEURIZED FROZEN EGG YOLK LIQUID

Product Description & Application :

Egg Yolk is a pasteurized product and is specially developed for applications as Mayonnaise, Sauces, Pasta, Noodles Preserves, Convenience food, delicatessen where liquid whole eggs are required

Raw Material : Hen Shell Egg

Ingredients : Egg Yolk Liquid - 100%

Packaging : The product is packed in 5/10/20 kg bucket or aseptic bag in box or carton with inner poly bag or as per the customer requirement

Storage Temperature : -18°C

Shelf life : 12 Months when stored unopened at the recommended temperature.

Allergen : Egg



SPECIFICATION OF PASTEURISED FROZEN EGG ALBUMEN

A. Physical

Test Parameter	Standard
Appearance	Viscous Liquid
Colour	Normal
Taste & Odour	Normal

B. Chemical

Test Parameter	Limit
pH (10% solution)	6.7±0.2
Protein (%)	Min 10.00
Total Solids	Min 11

C. Microbiological

Test Parameter	Limit
Standard Plate Count / g	Max 5,000
Coliform Count / g	Max 10
E. coli / g	Absent
Salmonella spp. / 25 g	Absent
Staph.Aureus / g	Absent
Yeast & Mould Count / g	Max 100
L.Monocytogens / 1g	Max 100
Enterobacteriaceae / 1g	<10

SPECIFICATION OF PASTEURISED FROZEN EGG ALBUMEN

Product Description & Application :

This product is developed for bakery, delicatessen, fish products (surimi), nougat and confectionery products, ham and sausage industries

Raw Material : Egg Albumen liquid

Ingredients : Egg Albumen liquid

Packaging : The product is packed in 5/10/20 kg bucket or aseptic bag in box or carton with inner poly bag or as per the customer requirement

Storage Temperature : -18°C

Shelf life : 24 Months when stored unopened at the recommended temperature.

Allergen : Egg



SPECIFICATION OF PASTEURISED EGG ALBUMEN LIQUID

A. Physical

Test Parameter	Standard
Appearance	Viscous Liquid
Colour	Normal
Taste & Odour	Normal

B. Chemical

Test Parameter	Limit
pH (10% solution)	8.0 - 9.0
Protein (%)	Min 10.00
Total Solids	Min 11

C. Microbiological

Test Parameter	Limit
Standard Plate Count / g	Max 2,000 
Coliform Count / g	Max 10
E. coli / g	Absent
Salmonella spp. / 25 g	Absent
Staph.Aureus / g	Absent
Yeast & Mould Count / g	Max 100
L.Monocytogens / 1g	Max 100
Enterobacteriaceae / 1g	<10

SPECIFICATION OF PASTEURISED EGG ALBUMEN LIQUID

Product Description & Application :

This product is developed for bakery, delicatessen, fish products (surimi), nougat and confectionery products, ham and sausage industries

Raw Material : Hen Shell Egg

Ingredients : Egg Albumen liquid

Packaging : The product is packed in 5/10/20 kg bucket or aseptic bag in box or carton with inner poly bag or as per the customer requirement

Storage Temperature : <4°C

Shelf life : 4 weeks when stored unopened at the recommended temperature.

Allergen : Egg



Why Egg Powders Over Shell Eggs



Long shelf life (12-18months)



Easy storage & transport



No Salmonella risk



Consistent performance



Reduced wastage



Cost-effective for bulk production

Ideal For

- Industrial bakeries
- Confectionery manufacturers
- QSR chains
- Food processors
- HoReCa suppliers



Specifications and Packaging for Powders

Typical Specifications (example – final specs shared on request)

- Moisture: < 4%
- Protein: As per product grade
- Microbiology: As per importing country norms
- Shelf life: 12-24 months (product dependent)

Packaging

- 25 kg HDPE bag + 5-ply corrugated box
- Palletized for export



PAYMENT AND SHIPPING

- Standard terms: TT, LC, DP
- Incoterms Supported: EXW / FOB /CIF
- Shipment from major Indian ports
- Global delivery to USA, Middle East, Europe & Asia

For us, every shipment is more than a transaction – it's a commitment to quality, clarity, and long-term partnership.

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