Egg White Peptides EP-1

Hydrolyzed Egg White

Kewpie Corporation

"Egg White Peptides EP-1" is produced by hydrolyzing chicken egg white with enzyme and has excellent heat resistance (do not coagulate by heat) while maintaining original amino acids balance of egg white.

This is suitable raw material for wide range of cosmetics as well as food products.

EXCELLENT FEATURES OF Egg White Peptides EP-1

It is a substance obtained by hydrolyzing chicken egg white with enzyme.
Its average molecular weight is about 1,100 and its aqueous solution appears milky.
Since it has excellent heat stability it is a good protein source of various foods which need high heat pasteurization.

TYPICAL COMPOSITION OF AMINO ACIDS

The amino acid score of Egg White Peptides EP-1 is 100, that is the maximum, therefore, nutritiously this is well balanced.

Essential amino acids	FAO/WHO/UNU (1985)	EP－1	
		amino acid composition	score
Histidine	120 mg/g N	162 mg/g N	135
Isoleucine	180	343	191
Leucine	410	560	137
Lysine	360	445	124
Methionine Cyctine	160	406	254
Phenylalanine Tyrosine	390	677	174
Threonine	210	287	137
Tryptophan	70	93	133
Valine	220	466	212
Amino acid score		100	

※ The contents of nitrogens are calculated as N = 12.5 %

SPECIFICATIONS AND A TYPICAL ANALYSIS

< for cosmetic >

	Specifications	Analysis
Description	White to pale yellow powder, having a slight, characteristic odor.	Passed
Identification (1)	Heat 5mL of a solution of a sample (1 in 10) in a water bath for 30minutes: the solution does not coagulate.	Positive
(2)	To 2mL of a solution of a sample (1 in 10) add 2mL of a solution of sodium hydroxide (2 in 25) , and add 1 to 2mL of copper(Ⅱ) sulfate solution (1 in 100): a red-purple to blue-purple color develops.	Positive
pH	6.5 ～ 8.5	7.0
Heavy Metals	NMT 10ppm	NMT 10ppm
Arsenic	NMT 2ppm	NMT 2ppm
Loss on Drying	NMT 6.0%	4.6 %
Residue on Ignition	NMT 10.0%	4.6 %
Assay (as Nitrogen)	9.0 ～15.0%	13.4 %
Aerobic plate counts	NMT 5,000/g	220/g
Coliforms	Negative/0.1g	Negative/0.1g
Mold and Yeast	NMT 300/g	NMT 10/g

<for food >

	Specifications	Analysis
Description	White to pale yellow powder, having a slight, characteristic odor.	Passed
pH	6.5 ～ 8.5	7.0
Loss on Drying	NMT 8%	5%
Crude Protein	NLT 70%	84%
Crude Fat	NMT 0.3%	NMT 0.1%
Ash	NMT 10%	5%
Heavy Metals	NMT 10μg/g	NMT 10μg/g
Arsenic	NMT0.8μg/g	NMT 0.8μg/g
Aerobic plate counts	NMT 5,000/g	220/g
Coliforms	Negative/0.1g	Negative/0.1g
Mold and Yeast	NMT 300/g	NMT 10/g

COMPOSITION

Ingredient Name	INCI Name	Composition
Hydrolyzed Egg White	Hydrolyzed Albumen	100 %

STORAGE AND EXPIRY

Storage : Store at ordinary temperature and keep it away from direct sunlight, high temperature and high humidity.

Expiry : 24 months from manufacturing date. (unopened, at ordinary temperature)

※1 months =30days

PACKING

19 kg × 1 = 1 carton

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