Yolk Oil HF

Egg Yolk Oil

Kewpie Corporation

"Yolk Oil HF" is a high quality egg yolk oil produced from egg yolk by our original extraction technology.

Yolk Oil HF gives final products rich body as well as good egg flavor.

Main component of Yolk Oil HF is a lipid so that Yolk Oil HF is suitable for cooked foods.

EXCELLENT FEATURES OF Yolk Oil HF

Yolk Oil HF will give final products desired body and good egg flavor.

Yolk Oil HF is also suitable for cooked foods because its main ingredients is a lipid, while fresh egg yolk will produce curds with its protein being denatured by heat.

USAGE

Suggested usage of Yolk Oil HF is 0.1~2.0% to the final product.

With 0.1~0.5% addition it already gives the final product rich body.

When $0.5\sim2.0\%$ of Yolk Oil HF is added it gives the final product full body and egg flavor will be enhanced.

Recommended use: flour paste, ice cream, pudding, custard yoghurt, white chocolate, margarine, shortening, custard whipped cream, pasta, sweets, breads, salad.

[An example of recipe (flour paste)]

	(g)
Whipping cream**	100
Sugar	60
Whole milk powder	30
Maltose syrup	80
Starch	15
Wheat	10
Yolk Oil HF*	0 - 4.5
Water	150
Total	445 - 449.5

^{* 4.5}g of Yolk Oil HF is about 1% of the total ingredients in this case.

* * whipping cream :

vegetable oil 45%

non-fat milk solid 3.5%

[Results]

Yolk Oil HF added:	Results	
0 %	riangle plain taste	
0.5 %	○ improved body	
0.75 %	\bigcirc $ \bigcirc$ rich body	
1.0 %	⊚ full body	

SPECIFICATIONS AND A TYPICAL ANALYSIS

	Specifications	Analysis
Description	Orange-yellow viscous liquid, having a slight, characteristic odor.	Passed
Acid Value	NMT 8.0	4.5
Peroxide Value	NMT 5.0 meq/kg	0 meq/kg
Water	NMT 3.0 %	0.2 %
Heavy Metals	NMT 10µg/g	NMT 10µg/g
Arsenic	NMT 1.5µg/g	NMT 1.5µg/g
Aerobic plate counts	NMT 300/g	NMT 10/g

STORAGE AND EXPIRY

Storage: Store below 10°C

During the storage some oil separation may be seen but it does not mean any deterioration in quality. In such case please use after stirring it well to make the contents even.

Expiry: 12 months from the manufacturing date. (unopened, below 10°C)

%1 months = 30 days

PACKING

1kg (in poly bottle/inner carton) \times 10 = 1 carton 15kg (in poly bag) \times 1 = 1 can

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