

## PRODUCT SPECIFICATION

### Description

EcovaPep™ PPP is a patented formulation of phosvitin phosphopeptides. Our ahead-of-the-curve EcovaPure™ processing technology produces clean, high-quality egg yolk products efficiently and at lower costs than standard methods. Ecovatec’s processing meets consumer preferences for natural egg proteins and lipids that aren’t contaminated and denatured by harsh solvents. Ecovatec’s Phosvitin Phosphopeptides (PPP) are extracted from 100% pasteurized egg yolk from Canadian egg producers, located near quality grain sources.

### Applications

EcovaPep™ PPP has a broad range of useful applications. Phosvitin is the most highly phosphorylated protein found in nature with unique properties and is being investigated in laboratories worldwide. It’s bioactive phosphopeptides are known for their ability to dramatically increase the absorption of calcium and iron in the intestines and their antioxidant, anti-bacterial, anti-viral, anti-carcinogenic, and anti-inflammatory properties. PPP has proven nutraceutical and cosmetic applications, and its uses in pharmaceutical drugs is being researched.

### Shipping Information

Source: 100% Pasteurized Canadian Egg Yolk

Appearance: Pale Yellow Powder

CAS No. 9008-96-2

HS Code: 2106.10.00

### Specifications

Protein > 75 %

Test Items	Specifications	Analytical Values	Method
Appearance/Color	Off-white	Passed	Visual
Appearance/Form	Fine Powder	Passed	Visual
Solubility (Color)	Colorless to very faint yellow	Passed	Visual
Solubility in water (50 mg/ml to 200 mg/ml)	Clear to very slightly hazy	Passed	Visual
Total Protein	> 75 %	82%	AOAC 990.03
Phosphorous	> 3000 ppm	3371 ppm	ICPMS
Moisture	< 5 %	1.48 %	AOAC 935.29
Ash	< 10 %	1.02 %	AOAC 942.05, 923.03
Heavy Metals* - As, Hg, Pb, Cd	NMT 10 ppm	NMT 10 ppm	ICPMS
Aerobic Plate Counts	NMT 10,000 cfu/g	NMT 3,000 cfu/g	MFHPB-18
Coliform	Not Detected	Not Detected	MFHPB-34
Salmonella	Not Detected	Not Detected	MFHPB-20

\* Tests are not conducted per lot.

### Packaging and Storage

Packaging: 500g or 1 kg bags, boxed together if order exceeds 1 kg.

Storage: Cool – Dry (no higher than 10° C)

Expiry: 2 years\*

\* (from manufacturing date – unopened and stored at recommended specs).