EcovaPure™ YPP



PRODUCT SPECIFICATION

Description

EcovaPep™ YPP is a patented formulation of egg yolk protein peptides, including phosvitin. 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 Yolk Protein Peptides (YPP) are extracted from 100% pasteurized egg yolk from Canadian egg producers, located near quality grain sources.

Applications

EcovaPep™ YPP has a broad range of useful applications. Not only are egg yolk protein peptides a great source of protein to enrich food products, but the phosvitin phosphopeptides in the YPP are known for their ability to dramatically increase the absorption of calcium and iron in the intestines and its antioxidant, anti-bacterial, anti-viral, anti-carcinogenic, and anti-inflammatory properties.

YPP can be used as a nutraceutical additive, infant formula ingredient, functional food, and beverage fortifier. It is also beneficial in sports nutrition, oral, care, and bone health products.

Shipping Information

Specifications

Source: 100% Pasteurized Canadian

Protein 82%

Egg Yolk

Phosphorous 10%

Appearance: Pale Yellow Powder

CAS No. 9008-96-2 HS Code: 2106.10.00

Test Items	Specifications	Analytical Values	Method
Appearance/Color	Off white – light yellow	Passed	Visual
Appearance/Form	Fine Powder	Passed	Visual
Total Protein	> 75 %	82%	AOAC 990.03
Phosphorous	> 300 ppm	458 ppm	ICPMS
Moisture	< 5 %	1.48 %	AOAC 935.29
Ash	< 10 %	8.1 %	AOAC 942.05, 923.03
Heavy Metals* - As, Hg, Pb, Cd	NMT 10 ppm	NMT 10 ppm	ICPMS
Aerobic Plate Counts	NMT 30,000 cfu/g	NMT 13,000 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).