

## PRODUCT SPECIFICATION

### Description

Emulsova™ is an egg yolk isolate emulsifier that can be used in foods for nutritional value alongside its unique rheological properties. It contains 20% phospholipids, 25% hydrolyzed proteins, and 55% triglycerides with a significant amount of healthy omega 6 and 9 fatty acids alongside omega 3s. The proteins in the product help it outperform commercial emulsifiers in food.

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.

### Applications

Emulsova™ has a broad range of useful applications. As it is not extracted through solvents, it is a fully natural product. It is isolated through mechanical means and can be used as a food ingredient to not only boost nutritional value but to serve as an emulsifier and binder. It is used in many baked goods, ice cream, and chocolate. It has been approved by Health Canada for use as a food ingredient. Its dry powder form makes it easy to use and store.

### Shipping Information

Source: 100% Pasteurized Canadian Egg Yolk  
 Appearance: Pale-Yellow Powder  
 CAS No. 93685-90-6  
 HS Code: 2923.20.00.00  
 INCI No: 4649

### Specifications

Phospholipids 20%  
 Phosphatidylcholine 16.8%  
 Phosphatidylethanolamine 2.45%  
 Others 0.75%  
 Hydrolyzed Proteins >20%

Test Items	Specifications	Analytical Values	Method
Appearance/Color	Light orange-yellow	Passed	Visual
Appearance/Form	Fine Powder	Passed	Visual
Total PL	> 20 %	20.1%	ICPMS
Moisture	< 5 %	1.6 %	AOAC 935.29
Ash	NMT 10 %	4.8 %	AOAC 942.05
Heavy Metals* - As, Pb, Hg, Cd	NMT 10 ppm	NMT 0.2 ppm	ICPMS
Aerobic Plate Counts	NMT 5,000 cfu/g	NTM 20 cfu/g	MFHPB-18
Coliform	Not Detected	Not Detected	MFHPB-34
Salmonella	Negative	Negative	MFHPB-20
E. coli	Not Detected	Not Detected	MFHPB-34

\* Tests are not conducted per lot.

### Packaging and Storage

Packaging: 20 kg bag

Storage: Dry, room temperature

Expiry: 2 years\*

\* from manufacturing date – unopened and stored at recommended specs, subject to change as shelf life testing is ongoing