



EGG WHITE PEPTIDES EP-1

Hydrolyzed Egg White

Q.P. CORPORATION

Q.P. EGG WHITE PEPTIDES EP-1 is enzymatically hydrolyzed chicken egg white powder and is carefully produced with retaining good amino acids balance similar to that found in egg white.

EGG WHITE PEPTIDES EP-1 is heat-stable and therefore does not coagulate when re-hydrated and heated.

Our EGG WHITE PEPTIDES EP-1 can be applied in the food, beverage, and so on.

CHARACTERISTICS

Hydrolyzed chicken egg white. The average molecular weight is approximately 1,100 daltons. When rehydrated, the solution is a milky color.

THE AMINO ACID SCORE FOR EGG WHITE PEPTIDES

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	score
		amino acid composition	
Histidine	120 mg/g N	162 mg/g N	135
Isoleucine	180	353	196
Leucine	410	545	133
Lysine	360	469	130
Methionine Cystine	160	457	286
Phenylalanine Tyrosine	390	671	172
Threonine	210	303	144
Tryptophan	70	85	121
Valine	220	488	222
Amino acid score		100	

The contents of nitrogens are calculated as N = 12.3 %

SPECIFICATIONS AND RESULTS (representative sample)

	SPECIFICATIONS	RESULTS
pH	6.5 - 8.5	6.9
MOISTURE	NMT 8 %	4 %
CRUDE PROTEIN	NLT 70 %	83 %
CRUDE FAT	NMT 0.3 %	NMT 0.1 %
ASH	NMT 10 %	4 %
HEAVY METALS	NMT 10 ppm	NMT 10 ppm
ARSENIC	NMT 1 ppm	NMT 1 ppm
AEROBIC PLATE COUNTS	NMT 5,000/g	90/g
COLIFORMS	Negative/0.1g	Negative/0.1g
MOLD AND YEAST	NMT 300/g	NMT 10/g

STORAGE AND EXPIRATION PERIOD

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

Expiration period : 2 years from manufacturing date.
(unopened, at ordinary temperature)

PACKING

5kg × 2



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