INSTITUT EUROPEEN DES ANTIOXYDANTS
(IEA)

NUTRITIONAL EVALUATION OF EGGS POWDER

STUDY N°: ST_NUTRIPREVENT_NUT_11_2020

INSTITUT EUROPEEN DES ANTIOXYDANTS (IEA)

1B Rue Victor de Lespinats, 54230 Neuves Maisons
02 avenue de la foret de haye,54500, Vandoeuvre les Nancy
N° Siret 81802901900010 - N° TVA IC : FR67818029019
Tel : 03 72 74 40 83 - 03 83 53 46 30
www.ie-antioxydants.com

Summary

Figures list

Tables list

Abbreviations

INTRODUCTION

Company : **NutriPrivent**

Contact : **Basit IGET**

Reception date: **October, 2020**

Sample number : **1**

Sample nature : P**roductt (powder egg)**

Quotation reference: **DEV_NUTRIPREVENT_12_2019**

Analysis date : **November, 2019**

Report dispatch date : **Thursday, November 12, 2020**

Table 1: list of analyzed products.

NUTRITION FACT (INCO)

1. The analytical methods for the determination of nutrients in Eggs.

The following table includes the list of nutrients and their methods of analysis.

Table 2 : The list of nutrients and their analytical methods

Nutrient	Unit	Analytical method / method of determination
Edible portion	ratio	Calculated as the edible portion of the total food as purchased (Pod 10 ml)
Énergy	kJ, kcal	The metabolizeable energy values of all foods are given in both kilojoules (kJ) and kilocalories (kcal). The energy values have been calculated based on protein, fat, available carbohydrates, fibre and alcohol values and by applying the energy conversion factors
Water	g	Drying
Protein, total	g	The protein content was calculated by multiplying the nitrogen values with the nitrogen conversion factors of Jones. If no specific factor is given, the general nitrogen conversion factor of 6.25 was used.
Fat, total	g	Mixed solvent extraction or [Soxhlet extraction for cereals]
Dont Acide gras	g	Gas chromatography (GC)
Carbohydrate available by difference	g	100 - 100 - (Water + Protein + Fat + Ash + Fibre + Alcohol)
Sugar	g	High performence liquid chromatography (HPLC)
Dietary Fiber, total	g	AOAC Prosky method or [Weende method]
Salt (calculated from the determination of sodium)	g	Ion Chromatography / flux

NUTRITIONAL MEAN VALUES EGGS

The table below shows the average nutritional values Eggs

Table 3 : Carbohydrates and sugars profil mean values Eggs

Analysis	Results	Units
Carbohydrates	2,82	(g/100g)
Sugars	0,27	(g/100g)
Fructose	0,00	(g/100g)
Galactose	0,00	(g/100g)
Glucose	0,23	(g/100g)
Lactose	0,00	(g/100g)
Maltose	0,00	(g/100g)
Sucrose	0,03	(g/100g)
Starch	0,00	(g/100g)
Dietary fiber	0,00	(g/100g)

Table 4 : Protein and Amino acid profil mean values Eggs

Analysis	Results	Units
Protein	33,7	(g/100g)
Taurine	<0,009	(g/100g)
Aspartic acid	0,047	(g/100g)
Threonine	0,042	(g/100g)
Serine	0,048	(g/100g)
Glutamic acid	0,104	(g/100g)
Proline	0,04	(g/100g)
Wisteria	0,017	(g/100g)
Alanine	0,029	(g/100g)
Valine	0,039	(g/100g)
Cystine	<0,007	(g/100g)
Methionine	0,015	(g/100g)
Isoleucine	0,035	(g/100g)
Leucine	0,065	(g/100g)
Tyrosine	0,057	(g/100g)
Phenylalanine	0,039	(g/100g)
Ornitine	<0,01	(g/100g)
Lysine	0,062	(g/100g)
Histidine	<0,018	(g/100g)
Tryptophan	0,012	(g/100g)
Arginine	0,061	(g/100g)

Table 5 : Lipids and fattyacid profil mean values Eggs

CPG by internal method ARZ / PRO / 032 according to NF EN ISO 5508 of June 1995 (repealed) and NF EN ISO 5509 of June 200 (repealed) Extraction according to internal method ARZ / INS / 064; Trans-esterification and GC by Internal Method ARZ / PRO / 032).

Analysis	Results	Units
Lipids (g/100 g)	55,81	(g/100g)
Fatty Acids saturated	17,46	Fatty Acid (g/100g)
Fatty Acids mono	21,32	Fatty Acid (g/100g)
Fatty Acids poly	8,70	Fatty Acid (g/100g)
C4: 0 Butyric acid (*)	0,00	Fatty Acid (g/100g)
C6: 0 Caproic acid (*)	0,00	Fatty Acid (g/100g)
C8: 0 Caprylic acid (*)	0,00	Fatty Acid (g/100g)
C10: 0 Capric acid (*)	0,00	Fatty Acid (g/100g)
C12: 0 Lauric acid (*)	0,00	Fatty Acid (g/100g)
C14: 0 Myristic acid (*)	0,19	Fatty Acid (g/100g)
C16: 0 Palmitic acid (*)	12,70	Fatty Acid (g/100g)
C18: 0 Stearic acid (*)	4,56	Fatty Acid (g/100g)
C18: 2 (n-6t, n-9t) Linolelaic acid (*)	18,77	Fatty Acid (g/100g)
C18: 2 (n-6c, n-9t) Octadecadienoic acid (*)	6,18	Fatty Acid (g/100g)
C18: 3 (n-3) ALA Alpha linolenic acid (*)	0,15	Fatty Acid (g/100g)
C20: 3 (n-6) Dihomo Gamma-linolenic acid (*)	0,77	Fatty Acid (g/100g)
C20: 3 (n-3) Dihomo Alpha-linolenic Acid (*)	0,38	Fatty Acid (g/100g)
C22: 4 (n-6) Docosatetraenoic acid (*)	0,00	Fatty Acid (g/100g)

*Monounsaturated fatty acids (internal methods MIC02 / 01 and according to NF EN ISO5509 (June 2000); NF EN ISO 5508 *) Polyunsaturated fatty acids (internal methods MIC02 / 01 and according to NF EN ISO5509 (June 2000); NF EN ISO 5508 *) Saturated fatty acids (internal methods MIC02 / 01 and according to NF EN ISO5509 (June 2000); NF EN ISO 5508 *)

Nancy, Thursday, November 12, 2020

Analysis Responsible
Dr. Mouna KACI

Institut Européen des Antioxydants
IEA
2, Avenue de la Foret de Haye
TSA 40602 54518-Vandoeuvre Cedex
Tel: +33 383596177 - Fax : +33 383596772
www.ie-antioxydants.com