

Ballas Egg Products Corp.

40 North Second Street

P.O. Box 2217

Zanesville, Ohio 43701

(740) 453-0386 FAX (740) 453-0491

How to use BALLAS Dried Egg Products

Dried egg may be reconstituted with water before or after it is mixed with other ingredients. Dried egg is easier to work with when the powder is at room temperature or above 65°F. It is often easier to reconstitute dried egg after it is blended with other dry ingredients. After the dried egg and ingredients are mixed together, the water required for reconstitution can be added. Dried egg products may be reconstituted prior to mixing with other ingredients if so desired. The quantities of water necessary to reconstitute Ballas Dried Egg Products are shown below.

Type of Dried Egg	Lbs. of Egg	Lbs. of Water	Equivalent number of shell eggs
Dried Whole Egg or Free-Flowing Dried Whole Egg	0.25	0.75	9
Dried Egg Yolk or Free-Flowing Dried Egg Yolk	0.45	0.55	22
All types of Dried Egg Whites	0.12	0.88	14
All "FORTEX" Dried Egg Blends	0.30	0.70	N/A

Type of Dried Egg	Weight of Dried Egg	Weight of Water	Equivalent to
Dried Whole Egg or Free-Flowing Dried Whole Egg	12.6g	37.8g	1 whole egg
Dried Egg Yolk or Free-Flowing Dried Egg Yolk	9.3g	11.4g	1 egg yolk
All types of Dried Egg Whites	3.9g	28.5g	1 egg white