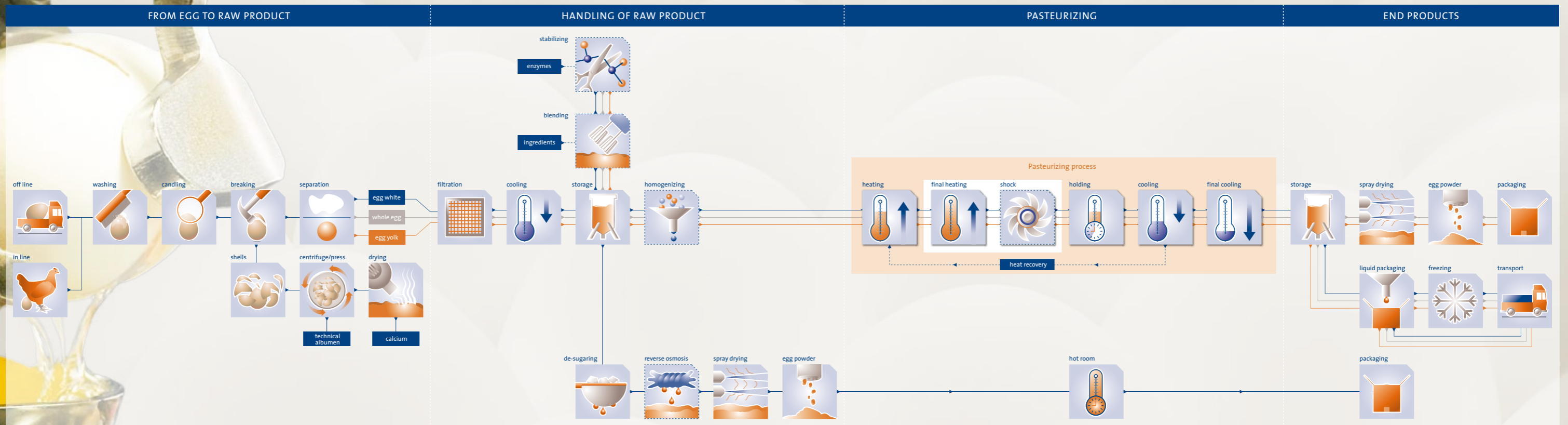


OvoPro

THE PROCESS



FROM EGG TO RAW PRODUCT

- Inline supply
- Offline supply
- Egg washing and sanitizing
- Detection systems
- UV sanitation
- Egg breaking
- Separation
- Shell handling



HANDLING OF RAW PRODUCT

- Filtration
- Cooling
- Blending
- Stabilization
- De-sugaring
- Storage
- Homogenizing
- Reverse osmosis
- Spray drying albumen



PASTEURIZING

- Heat exchanging
- Heat recovery; regenerated heating and cooling
- Final heating
- Shock
- Holding
- Final cooling
- Hot room



END PRODUCTS

- Storage
- Packaging
- Freezing
- Spray drying whole egg or yolk



KEYS TO SUCCESS

- Installation and infrastructure
- Cleaning and sanitizing
- Utilities: refrigeration
- Utilities: heating
- Important elements: pumps
- Important elements: valves
- Important elements: thermometers
- Important elements: gaskets

