



Refreshing World

LET'S PUT SMILES  
BACK WHERE  
THEY BELONG



Refreshing World

Year 2019-2020

*Our 2030 Ambition Is To Help  
15 Million People Lead  
Healthier Lives.*



**BE PREPARED** for your next health visit - Go online  
[WWW.TAJAGROPRODUCTS.COM](http://WWW.TAJAGROPRODUCTS.COM)

For individuals and families



For our communities



For the planet



Year 2019-2020 Product List & Marketing Brochure





Sometimes by just asking the simple question

## “Who we are”

*Every day, 2 million people use Taj Agro products to feel good & healthy, look good and get more out of life. With more than 20 brands bought in 37 countries, we have a unique opportunity to work with consumers to make sustainable living commonplace.*



Improving health and well-being  
Nutrition  
Health and hygiene  
Enhancing livelihoods

Fairness in the workplace  
Opportunities for women  
Inclusive business  
Reducing environmental impact

Greenhouses gases  
Water  
Waste  
Sustainable sourcing

We hope this brochure provides some support and answers some of the questions we know you may have.

**TURN YOU AND YOUR  
WORLD UPSIDE DOWN**



**BE PREPARED** for your next health visit - Go online  
[WWW.TAJAGROPRODUCTS.COM](http://WWW.TAJAGROPRODUCTS.COM)

THE EGG - FUNCTIONAL PROPERTIES  
Foaming, Coagulation, Emulsification, Crystallization Control, Flavor Enhancing, Imparting Pleasing Colour.

# BETTER PRODUCTS, BETTER DIETS,

## TABLE OF CONTENTS BY PRODUCT CATEGORY

### I. PRODUCT RANGES

#### A. Egg Powder

1. Pasturized Spray Dried hen Whole egg powder
2. Pasturized Spray Dried hen Whole yolk powder
3. Heat Stable Hen Egg Yolk Powder
4. Desugared Spray Dried Hen Egg Albumen Powder

#### I. GENERAL INFORMATION

- Expiration Dates
- Storage



#### Undernutrition:

Millions of people around the world, particularly in developing and emerging countries, have diets that lack in essential micronutrients. In developing and emerging markets our aim is to offer fortified foods at an affordable price to bring them within the reach of as many people as possible. Our challenge is to reach more people, in more places, in a way that is economically viable.

**I. Taj Agro India raw material comes from farms with strict quality control standards.**

**Our dedicated farm supervisors constantly monitor the hygiene of the poultry farms.**

**Taj Agro India's veterinarians ensure that the chicken feed is totally free from pesticides and antibiotics.**

**Taj Agro India's quality control manager ensures the traceability right from the chicken-feed to the final product.**

**Taj Agro India maintains the highest international standards within the food industry, to ensure you get only the best output.**

Our business model begins with consumer insight that informs brand innovation, often with partners in our supply chain, to create products we take to market supported by marketing and advertising across a range of distribution channels.

\*\*\*\*\* The above products can be supplied with sugar or salt as per customer requirement.



I. The egg is the most complete food available in nature. It is the most widely used natural ingredient for food processing. Egg protein is of such high quality that it is used as the standard by which other proteins are compared. Eggs have a biological value (efficacy with which protein is used for growth) of 93.7%. Comparable values are 84.5% for milk, 76% for fish, and 74.3% for beef. Eggs are the best protein money can buy, and they have many other valuable vitamins and minerals too.



### TECHNOLOGY AND INNOVATION

**We use the latest production technologies and equipment which enable us to produce the best natural egg products in the market place.**

**The production of high-end products for the food industry requires specific conditions.**

**To ensure the quality of products, Taj Agro Foods considers top class biological security of the utmost importance.**

#### RE CONSTITUTION OF EGGS FROM EGG POWDERS

Whole Egg Powder: Add 3 parts of water to 1 part of powder by weight and mix to obtain uniform consistency.  
Egg Yolk Powder: Add 1.1 parts of water to 1 part of powder by weight and mix to obtain uniform consistency.  
Egg Albumen Powder: Add 7 parts of water to 1 part of the powder by wt and mix to obtain uniform consistency.



# 1

## I. PRODUCT RANGES

### I. Pasturized Spray Dried hen Whole egg powder



#### I. Pasturized Spray Dried hen Whole egg powder

**Applications :** Cakes, Pastries, Pancakes, Mixes, Pasta, Mayonnaise, Omelettes, Cooked Dishes, Baby Foods, Bakery and Confectionery Products, Ice Creams, Salad Dressings etc

**Directions for use :** Mix one part of Whole Egg powder with three parts of water by weight. Preferably the Whole Egg Powder should be mixed with other dry ingredients before adding water.

**Packing :** In Export worthy 5 ply CFB boxes, each containing 20 Kgs. net in polybags.

• **Storage :** Dry at 20°C Degree Centigrade.

Product Code : TAJ-998AG/-1P1

#### TEST PARAMATER STANDARDS:

##### Physical

Moisture (%) :	4.0 (Max.)
pH :	7.0 – 9.0
Fat (%) :	40.0% (min.)
Protein (%) :	45.0% (min.)
Ash :	4.0 (max.)
Solubility(%) :	86.0% (min.)
Taste & Odor:	Normal
Colour :	Normal
Impurities :	Nil
Granulation :	100% through 18 mesh
Additives :	Nil

##### Microbiological

Standard plate count/g :	5000 count (max.)
Coliform count /g:	< 0.3/g
Enterobacteriaceae Count/g :	10/g (max)
E. Coli	Negative / g
Salmonella sps	Negative / 250 g
Staphylococcus aureus	Negative / g (coagulase positive)
Yeast & mold	10/g (max.)

#### ORDERING INFORMATION

Item #	Product size
TAJ-998AG/-1P1	1KG,2KG,5KG & 25KG
TAJ-999AG/-2P1	20KG & 25KG

\*Any specific packing will be done as per requirements.

# 2

## I. PRODUCT RANGES

### I. Pasturized Spray Dried hen Whole yolk powder



#### I. Pasturized Spray Dried hen Whole yolk powder

**Applications :** Cakes, Cake Mixes, Doughnut Mix, Sweet Doughs, Pastries,Pies, Delicacies, Ice Cream, Mayonnaise, Salad Dressings, Egg Noodles, Pasta and all bakery products, Products of Canning Industry, Cooked Dishes, Cosmetology etc.

**Directions for use :** Mix one part of Egg Yolk powder with 1.25 parts of water by weight. Preferably the Egg Yolk Powder should be mixed with other dry ingredients before adding water.

**Packing :** In Export worthy 5 ply CFB boxes, each containing 20 Kgs. net in polybags.

• **Storage :** Dry at 20°C Degree Centigrade.

Product Code : TAJ-221AG/-1P1

#### TEST PARAMATER STANDARDS:

##### Physical

Moisture :	4.0 (Max.)
pH :	6.0 – 7.0
Fat :	57.0 (min.)
Protein :	30.0% (min.)
Ash :	4.0 (max.)
Solubility :	86.0% (min.)
Taste & Odor	Normal
Colour :	Normal
Impurities :	Nil
Granulation :	100% through No. 18 Mesh
Additives :	Nil

##### Microbiological

Standard plate count 5000 count (max.)
Coliform count /g < 0.3/g
Enterobacteriaceae count/g: 10/g (max)
E. Coli Negative / g
Salmonella sps Negative / 250 g
Staphylococcus aureus Negative / g (coagulase positive)
Yeast & mold 10/g (max.)

#### ORDERING INFORMATION

Item #	Product size
TAJ-221AG/-1P1	1KG,2KG,5KG & 25KG
TAJ-222AG/-2P1	20KG & 25KG

\*Any specific packing will be done as per requirements.



**BE PREPARED** for your next health visit - Go online  
WWW.TAJAGROPRODUCTS.COM

THE EGG : FUNCTIONAL PROPERTIES  
Foaming, Coagulation, Emulsification, Crystallization Control, Flavor Enhancing, Imparting Pleasing Colour.



#### IMPORTANT NOTICE:

The egg is the most complete food available in nature. It is the most widely used natural ingredient for food processing. Egg protein is of such high quality that it is used as the standard by which other proteins are compared. Eggs have a biological value (efficacy with which protein is used for growth) of 93.7%. Comparable values are 84.5% for milk, 76% for fish, and 74.3% for beef. Eggs are the best protein money can buy, and they have many other valuable vitamins and minerals too.



3

## I. PRODUCT RANGES

### I. Heat Stable Hen Egg Yolk Powder



#### I. Egg Yolk Powder Pasteurized Spray Dried Heat Stable Egg Yolk Powder

Product Name: Pasteurized Spray Dried Heat Stable Egg Yolk Powder  
 Ingredients: Egg Yolk liquid, common Salt, Maltodextrin

End Product Characteristics:  
 Physical, Chemical, Biological.

Parameter	Unit	Standard
Protein	%	Min 30
Fat	%	Min 51.0
salt	Range %	7.5 to 8.5
pH	Range	6.0-7.0
Moisture	% Max	4.0
T.P.C	Max	5000/g
Enterobacteriaceae	Max	10/g
Salmonella		Negative/250g

**Functionality:** The advantage of this product is its improved emulsifying abilities compared to standard egg yolk powder and liquid egg yolk. The amount of egg yolk powder in a full fat mayonnaise can be reduced with upto 20% compared to standard egg yolk powder. Further more it provides a more heat stable product. The application for Heat stable egg yolk powder is for Mayonnaise & custard and the difference between using standard egg yolk powder and heat stable egg yolk powder is by using the heat stable you can heat the mayonnaise without the oil start to separate.

**Method of Preservation:** Pasteurization, maintain Low moisture content of the dried powder

**Packaging -Primary:** The product is packed with net weight of 20 kgs in HMHDPE bags placed in a 5 ply corrugated box by maintaining positive pressure in the room

**Packaging-Shipping:** The plastic bags are knotted and placed in corrugated box. The box is sealed with BOPP tape in all directions

## I. PRODUCT RANGES



**Storage conditions:** Stored under dry and dark conditions  
**Distribution method:** As per customer suggestion transported in a closed dry 20/40 feet container( refer/nonrefer).

**Shelf life:** One year under recommended storage conditions  
**Special labeling:** Information available on cartons includes Name of the product, box no., batch No., Expiry date, manufacturers address, EIA approval no. of the plant. Some times tailor made customer labels are used  
**Customer Preparation:** Use directly along with other ingredients for food formulations as per the Recipe.

**Intended Use:** Suitable for Mayonnaise, dressings, sauces and other emulsified systems The food formulations can be consumed by all age group people /General Public. Those who are allergen to egg product can consume or use this product at

*Further more it provides a more heat stable product. The application for Heat stable egg yolk powder is for Mayonnaise & custard and the difference between using standard egg yolk powder and heat stable egg yolk powder is by using the heat stable you can heat the mayonnaise without the oil start to separate.*

Consists of 100% natural pasteurized and spray dried liquid egg yolk. 100 g of powder dissolved in 125 g of water corresponds to approx. 225 g of liquid egg yolk.

Got a question? Call us

1800 222 434 & 1800 222 825

- **Storage :** Keep in a dry, dark and well ventilated area.  
 At 2°C: 24 months in an unopened package.  
 At 20°C: 12 months in an unopened package.  
 Product Code : TAJ-766AG/-1P1

#### ORDERING INFORMATION

Item #	Product size
TAJ-766AG/-1P1	1KG,2KG,5KG & 25KG
TAJ-767AG/-2P1	20KG & 25KG

\*Any specific packing will be done as per requirements.



**BE PREPARED** for your next health visit - Go online  
[WWW.TAJAGROPRODUCTS.COM](http://WWW.TAJAGROPRODUCTS.COM)

THE EGG : FUNCTIONAL PROPERTIES  
 Foaming, Coagulation, Emulsification, Crystallization Control, Flavor Enhancing, Imparting Pleasing Colour.

**TajAgro**  
 Refreshing World



#### IMPORTANT NOTICE:

The egg is the most complete food available in nature. It is the most widely used natural ingredient for food processing. Egg protein is of such high quality that it is used as the standard by which other proteins are compared. Eggs have a biological value (efficacy with which protein is used for growth) of 93.7%. Comparable values are 84.5% for milk, 76% for fish, and 74.3% for beef. Eggs are the best protein money can buy, and they have many other valuable vitamins and minerals too.

**TajAgro**  
 Refreshing World

4

## I. Egg Powder



## I. Egg Powder Range

- Pasteurized Spray Dried Hen Egg Whole egg Powder
- Pasteurized Spray Dried Hen Egg Yolk Powder
- Desugared Spray Dried Hen Egg Albumen Powder
- Liquid
- Frozen Liquid eggs (on order)

In addition to our own standard products, we also produce specific egg products like dark or pale coloured egg yolk, frozen liquid eggs etc. as per order.



**CONSUMER SERVICES** Got a question? Call us  
1800 222 434 & 1800 222 825



**BE PREPARED** for your next health visit - Go online  
WWW.TAJAGROPRODUCTS.COM

THE EGG : FUNCTIONAL PROPERTIES  
Foaming, Coagulation, Emulsification, Crystallization Control, Flavor Enhancing, Imparting Pleasing Colour.

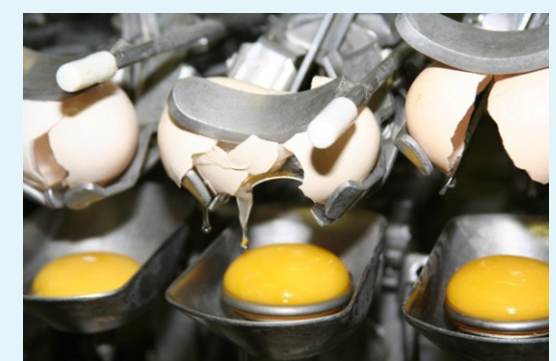
*Our 2030 Ambition Is To Help  
15 Million People Lead  
Healthier Lives.*

## History: Taj Agro India

Taj Agro products are guaranteed to meet the highest quality standards on an international scale.

We are under periodic monitoring of the **Export Inspection Agency, Govt. of India.**

Taj Agro high quality egg powder is a result of a two-pronged effort: High standards of sanitation and hygiene coupled with a stringent quality assurance system. The laboratory is well equipped for routine tests for moisture, protein, fat and micro-biological analysis. For specialized analysis there is easy access to laboratories in the Central Food and Technological Research Institute, **SGS Laboratory and NABL accredited laboratories.** For sensitive analysis, samples are also sent to laboratories in Germany.



Process is under HACCP Guidelines.

Critical parameters are recorded for each batch and history of each batch is stored in the database.

\*Factory systems and procedures are under regular and strict surveillance from Export Inspection Agency (Govt. of India) and SGS, Australia.

\*Products are checked under the residue monitoring plan of Govt. of India for pesticides and drug residues.

\*Raw materials - eggs are sourced from approved farmers under company monitoring for feed formula and good production practices.

100% check on finished products for key parameters.

100% pre-dispatch inspection for labeling and packing errors.

Guaranteed for absence of fine metal particles by use of powerful magnets before filling and metal detector before dispatch.

Efficient CIP (Clean In Place) system for cleaning of tanks.

**IMPORTANT NOTICE:**

The egg is the most complete food available in nature. It is the most widely used natural ingredient for food processing. Egg protein is of such high quality that it is used as the standard by which other proteins are compared. Eggs have a biological value (efficacy with which protein is used for growth) of 93.7%. Comparable values are 84.5% for milk, 76% for fish, and 74.3% for beef. Eggs are the best protein money can buy, and they have many other valuable vitamins and minerals too.

**TajAgro**  
Refreshing World

For individuals and families



For our communities



For the planet



Year 2019-2020 Product List & Marketing Brochure



**BE PREPARED** for your next health visit - Go online  
[WWW.TAJAGROPRODUCTS.COM](http://WWW.TAJAGROPRODUCTS.COM)

[WWW.TAJAGROPRODUCTS.COM](http://WWW.TAJAGROPRODUCTS.COM)

PLEASE DIAL : 1-800- TRY-FIRST Customer Service and Product Inquiries:  
1-800-TRY-FIRST 1800-222-434 or 1800-222-825 (Toll Free)  
E-mail : [tajagroproducts@gmail.com](mailto:tajagroproducts@gmail.com)

© TAJ AGRO PRODUCTS (A TAJ GROUP SUBSIDIARY) 2019