

TARGET BAITS

Egg Albumen



Key Points:

- ✓ Increase the hardness on the outer skin
- ✓ Very good gelling properties
- ✓ Good digestibility



Product Description

Egg Albumen increase the hardness of the outer skin & will leave the centers soft thanks to less cooking time. With a high protein content of 78% and a high digestibility, this Egg Albumen is a very high quality human food grade. Egg Albumen can be used alongside Whey Gel in a 50: 50 formula.

Recommend inclusion level is 200g per kg

Country of Origin: Italy

Physical Properties

Colour: White/yellow

Flavour & Odour: Strong egg

Analysis

Protein	80 %
Moisture	8%
Ash	4-5%



targetfeeds



targetbaits