

REMTEX CS (Enzyme Modified Pasteurized Dried Egg Product)



REMTEX CS is an extension to the Rembrandt Foods REMTEX portfolio. REMTEX CS is a Dried Enzyme Modified Egg Product that offers superior performance and functionality compared to liquid and dried egg yolk product. It is optimized for mayonnaise dressing, salad dressing, and sauce products. Our REMTEX CS product improves the emulsion process, allowing the finished product to have increased stability in both heated and frozen environments

Product Characteristics

- Same reliable functionality as liquid and dried egg yolk
- Potential to reduce egg yolk by 25-35% versus standard liquid or dried egg yolk
- Heat stable finished product
- Kosher Certified

REMTEX CS

SALES REGION	PRODUCT CODE	DESCRIPTION	PACK TYPE	INGREDIENTS	NET WEIGHT
European Union	4041-415-355-058	Pasteurized Dried Egg Product	Bag-in-Box	ALL FOUR PRODUCTS: Egg Yolk, Salt, Corn Syrup Solids, Silicon Dioxide, Phospholipase	55.12 lbs.
United States	4041-415-026-001	Pasteurized Dried Egg Product	Super Sack		900 kg.
Costa Rica	4041-415-026-019	Pasteurized Dried Egg Product	Super Sack		900 kg.
European Union	4041-415-026-058	Pasteurized Dried Egg Product	Super Sack		900 kg.

Suggested Uses

- Mayonnaise Dressings
- Salad Dressing such as Ranch
- Sauces such as Hollandaise
- Bakery Products

Packaging

Product will be available in a 55 lb. Bag-in-Box and 900 kg. Super Sack. Other packaging types will be considered based on volume and plant packaging capabilities.

Storage & Shelf Life

The shelf life is 18 months after the date of manufacture when stored in a cool, dry, sanitary area away from sources of heat and water. Extreme temperature changes or storage in areas of high humidity can jeopardize the integrity of the product.

Rembrandt Foods®



Please reach out to your sales representative for questions on formulation and R&D support.

