

		EGG WHITES				SPECIALTY EGG WHITES						
APPLICATION		P-110	P-18-G P-18-J	P-19	P-20	P-21	P-39	K-200	ELS	EP-2	HENTEX 33	
EGG PRODUCTS	Omelets					●					●	
	Egg Custards					●					●	
	Quiche					●					●	
	Scrambled Eggs					●					●	
	Egg Nog											
BAKERY APPLICATIONS	Layer Cakes	●		●							●	
	Sponge Cakes				●							
	Cookies	●		●							●	
	Muffins	●									●	
	Doughnuts											
	Angel Food Cakes				●							
	Chiffon Cakes				●							
	Pies	●									●	
	Meringues		●		●							
	Breads and Bagels	●									●	
	Yeast Dough	●							●		●	
	SPECIALTY FOOD PRODUCTS	Baby Food	●				●					
		Nutritional Beverages	●				●				●	
Pasta		●										
Mayonnaise		●									●	
Salad Dressings		●									●	
Confectionary - Whipping			●	●	●							
Confectionary - Aerated			●	●	●							
Confection Non-whipping		●							●	●		
Frozen Drinks		●			●	●				●		
Ice Cream												
Meat & Seafood Binding		●					●	●	●		●	
Fat Replacer		●	●	●	●	●	●	●	●	●		
Low Cholesterol		●	●	●	●	●	●	●	●	●	●	
Instant Rehydration								●	●			

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		INSTANTIZED EGG WHITES		WHOLE EGGS		WHOLE EGG BLENDS			EGG YOLKS		EGG YOLK BLENDS	
APPLICATION		P-200	P-1100	W-1 W-1-FF	W-2 W-2-FF	HENTEX 10	HENTEX 20 & 20A	HENTEX 76	Y-1 Y-1-FF	Y-2 Y-2-FF	HENTEX 30 & 30A	HENTEX LX
EGG PRODUCTS	Omelets									●		
	Egg Custards				●					●		
	Quiche				●					●		
	Scrambled Eggs				●					●		
	Egg Nog				●				●	●		
BAKERY APPLICATIONS	Layer Cakes	●	●	●	●	●	●	●				
	Sponge Cakes			●	●		●	●				
	Cookies	●	●	●	●	●	●	●			●	
	Muffins	●		●	●	●	●	●				
	Doughnuts			●	●		●		●		●	●
	Angel Food Cakes											
	Chiffon Cakes			●	●							
	Pies	●	●	●	●	●	●	●	●		●	●
	Meringues											
	Breads and Bagels	●	●	●	●	●	●		●		●	
	Yeast Dough			●	●	●		●	●	●		●
	Baby Food			●	●				●	●		●
	Nutritional Beverages	●	●									
	SPECIALTY FOOD PRODUCTS	Pasta			●	●				●	●	
Mayonnaise				●	●				●			
Salad Dressings				●	●				●	●	●	●
Confectionary - Whipping												
Confectionary - Aerated			●									
Confection Non-whipping		●	●									
Frozen Drinks		●	●									
Ice Cream									●	●	●	●
Meat & Seafood Binding		●	●	●	●							
Fat Replacer		●	●									
Low Cholesterol		●	●									
Instant Rehydration		●	●									

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MAJOR MARKETS

Food

- Breakfast Items
- Bakery Goods
- Baby Foods
- Pasta Products
- Mayonnaise
- Salad Dressings
- Confectionery
- Fat Replacers
- Frozen Beverages
- Ice Cream
- Meat & Meat Substitutes
- Poultry
- Seafood
- Dry Mixes
- Sauces & Gravies
- Batters & Breadings

Pharmaceutical

- Sport/Nutritional Beverages
- Tablet Coatings
- Dietary Control and Supplementary Feeding Products

Cosmetic

- Facial Creams
- Shampoos
- Bath Oils

TYPICAL PRODUCT APPLICATIONS

Egg products are utilized in a multitude of food products as functional, nutritional and flavor contributors.

Listed below are the core products and typical applications:

- Egg yolks used for enriching and coloring in pasta and baked goods; emulsifying mayonnaise, sauces and dressings; flavor in custards, ice creams and pound cakes.
- Whole eggs including Hentex blends used for structure building and water binding in baked goods; emulsifying mayonnaise, sauces and dressings; enriching pastas.
- Egg whites act as fat replacers in lowfat formulations; foaming and structure building in confections and baked goods; binding of pastas, breadings and meat products; nutritional fortification of foods and beverages.

www.henningsenfoods.com

HENNINGSEN FOODS SALES OFFICE & TECHNICAL CENTER

14334 INDUSTRIAL ROAD, OMAHA, NE 68144
PHONE · 402-330-2500 FAX · 402-330-0875