



大连绿雪蛋品发展有限公司

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GREENSNOW

- Since 1995 -

創一流品牌
振興民族
食品工業
姜春雲
執筆





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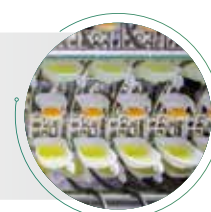
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大连绿雪蛋品发展有限公司是集蛋鸡养殖、饲料生产、蛋制品深加工为一体的大型现代化生产企业，公司引进了国际先进的蛋粉生产设备和工艺、同时从加拿大引进了先进的溶菌酶生产设备和技术。近几年公司先后新增了蛋黄球蛋白粉、蛋壳深加工、鸡蛋粉复合汤料和各种形式包装的鸡蛋液生产线。可生产“绿雪”牌鸡全蛋粉、鸡蛋白粉、鸡蛋黄粉、溶菌酶、蛋黄球蛋白粉、蛋壳粉、鸡蛋粉复合汤料，同时还可以根据用户的要求生产各种类型的鸡蛋粉、各种冷冻、保鲜蛋液制品。

公司技术力量雄厚、专业人员齐备，已通过 ISO9001 质量管理体系、HACCP 食品管理体系及 FSSC22000 食品安全管理体系认证。产品检测严格，生产的鸡蛋粉、溶菌酶及各种蛋制品的各项指标均达到国际标准。经过加工后的蛋制品，具有保质期长、不易变质、易运输、使用方便等特点，是食品、冷饮、医药、日化等行业理想原料，也是高档饲料的优良原料。

公司以科学的态度、精益求精的质量、安全可靠的产品服务于社会，并本着“以人为本，体系保证，不断发展蛋制品，争创一流品牌”的方针，用先进的设备、科学的管理为广大的国内外用户提供高质量的产品。

Dalian Greensnow Egg Products Development Co.,Ltd. is a major professional egg products manufacturer with advanced egg processing equipment and technology from Europe as well as modern Lysozyme processing equipment and technology from Canada. The company can produce egg powder and lysozyme under the GREENSNOW brand name. It can produce Greensnow brand "whole egg" powder, egg white powder, egg yolk powder, lysozyme, egg yolk globulin powder, egg shell powder, egg powder soup seasoning. At the same time, it can also produce various types of egg powders, various frozen and fresh egg liquid products according to the requirements of users. The company is accredited with ISO9001, HACCP and FSSC22000 etc. Our commitment to extensive testing program and meticulous quality control system make our quality egg products the industry standard for dependability. With the benefit of long shelf life, low transport costs, minimal storage space, safe and ease of use, and less wastage, our products are ideal ingredients for food industry, pharmaceutical industry, household chemical industry, cosmetic industry etc. The products can also be used as feed material. Our fundamental core values of integrity, quality and mutual benefit reflect our character as a company and establish expectations together with advanced equipment and effective management, we offer our domestic and overseas customers excellent products consistently.

02 蛋品生产 >>

EGG PRODUCTION



03 产品目录 >>

PRODUCT CATALOGUE



▶ ① OPTIBREAKER PLUS 12 打蛋机
OPTIBREAKER PLUS 12 EGG BREAKER



▶ ② 巴氏杀菌系统
PASTEURIZING SYSTEM



▶ ③ 喷雾干燥系统
COMPACT SPRAY DRYING SYSTEM



▶ ④ 鸡蛋粉复合汤料生产线
EGG POWDER SOUP SEASONING PRODUCTION LINE



▶ ⑤ 溶菌酶活力检测
LYSOZYME ACTIVITY INSPECTION



▶ ⑥ 兽药残留检测
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▶ ① 鸡全蛋粉
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▶ ② 鸡蛋黄粉
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▶ ③ 鸡蛋白粉 (高胶、高泡)
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▶ ④ 热稳定性鸡蛋黄粉
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▶ ⑤ 鸡蛋白片
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▶ ⑥ 鸡蛋粉复合汤料 (粒、片)
EGG POWDER SOUP SEASONING (GRANULES, SLICES)

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▶ ⑧ 蛋黄球蛋白粉
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▶ ⑨ 保鲜鸡蛋液 (蛋白、蛋黄、全蛋液)
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▶ ⑩ 保鲜加盐 / 糖鸡蛋液 (蛋黄、全蛋液)
FRESH EGG LIQUID WITH SALT / SUGAR (EGG YOLK, WHOLE EGG LIQUID)

▶ ⑪ 冷冻鸡蛋液 (蛋白、蛋黄、全蛋液)
FROZEN EGG LIQUID (EGG WHITE, EGG YOLK, WHOLE EGG LIQUID)

▶ ⑫ 冷冻加盐 / 加糖鸡蛋液 (蛋黄、全蛋液)
SALTED / SUGARED FROZEN EGG LIQUID (EGG YOLK, WHOLE EGG LIQUID)

▶ ⑬ 热稳定性冷冻鸡蛋液 (蛋黄、全蛋液)
HEAT STABLE FROZEN EGG LIQUID (EGG YOLK, WHOLE EGG LIQUID)

▶ ⑭ 定制蛋制品
CUSTOMIZED EGG PRODUCTS

认证证书
CERTIFICATES



04 产品标准 >>

PRODUCT STANDARDS

鸡蛋粉复合汤料质量标准

STANDARD OF EGG POWDER SOUP SEASONING (执行标准：Q/DLX 0004S)

感官指标 Appearance	水份 Moisture	氯化物 (以氯化钠计) NaCl	总灰份 Ash	总氮 (以 N 计) Total Nitrogen	菌落总数 Total Plate Count	大肠菌群 Coliforms Group	沙门氏菌 Salmonella	金黄色葡萄球菌 Staphylococcus aureus
本产品 固有色泽 Natural Color	≤ 8.0%	≤ 8.0%	≤ 10.0 (g/100g)	≥ 2.0%	n:5,c:2, m:10 ⁴ ,M:10 ⁵ (CFU/g)	n:5,c:2, m:10,M:100 (CFU/g)	n:5,c:0, m:0,M:- (/25g)	n:5,c:2, m:100,M:10000 (CFU/g)

蛋黄球蛋白粉质量标准

STANDARD OF EGG YOLK GLOBULIN (执行标准：Q/DLX 0002S)

来源 Source	感官指标 Appearance	水份 Moisture	pH 值	蛋白质 Protein	蛋黄球蛋白 IgG Egg Yolk Immunoglobulin IgG	菌落总数 Total Plate Count	大肠菌群 Coliforms Group	沙门氏菌 Salmonella
鸡蛋黄 Egg Yolk	白色或略粉红色 粉末状 White or Slightly Pink Powder	≤ 8.0%	6.0-8.0	≥ 80.0%	≥ 40.0%	n:5,c:2, m:5×10 ⁴ ,M:10 ⁶ (CFU/g)	n:5,c:2, m:10,M:100 (CFU/g)	n:5,c:0, m:0,M:- (/25g)

鸡全蛋粉质量标准

STANDARD OF WHOLE EGG POWDER (执行标准：Q/DLX 0001S)

感官指标 Appearance	水份 Moisture	pH 值	蛋白质 Protein	脂肪 (氯仿法) Fat(Chloroform Method)	游离脂肪酸 Free Fatty Acid	菌落总数 Total Plate Count	大肠菌群 Coliforms Group	沙门氏菌 Salmonella
淡黄色粉末 Light Yellow Powder	≤ 4.5%	7.0-9.5	≥ 44.0%	≥ 42.0%	≤ 4.5%	n:5,c:2, m: 5×10 ⁴ ,M:10 ⁶ (CFU/g)	n:5,c:2, m:10,M:100 (CFU/g)	n:5,c:0, m:0,M:- (/25g)

鸡蛋黄粉质量标准

STANDARD OF EGG YOLK POWDER(执行标准：Q/DLX 0001S)

感官指标 Appearance	水份 Moisture	pH 值	蛋白质 Protein	脂肪 (氯仿法) Fat(Chloroform Method)	游离脂肪酸 Free Fatty Acid	菌落总数 Total Plate Count	大肠菌群 Coliforms Group	沙门氏菌 Salmonella
黄色粉末 Yellow Powder	≤ 4.0%	6.0-7.0	≥ 30.0%	≥ 60.0%	≤ 4.5%	n:5,c:2, m: 5x10 ⁴ ,M:10 ⁶ (CFU/g)	n:5,c:2, m:10,M:100 (CFU/g)	n:5,c:0, m:0,M:- (/25g)

鸡蛋白粉质量标准

STANDARD OF EGG WHITE POWDER(执行标准：Q/DLX 0001S)

感官指标 Appearance	水份 Moisture	pH 值	蛋白质 Protein	脂肪 (氯仿法) Fat(Chloroform Method)	菌落总数 Total Plate Count	大肠菌群 Coliforms Group	沙门氏菌 Salmonella	金黄色葡萄球菌 Staphylococcus aureus
乳白色粉末 Creamy White Powder	≤ 8.0%	5.0-8.0	≥ 78.0%	≤ 2.0%	n:5,c:2, m: 5x10 ⁴ ,M:10 ⁶ (CFU/g)	n:5,c:2, m:10,M:100 (CFU/g)	n:5,c:0, m:0,M:- (/25g)	n:5,c:0, m:0,M:- (/25g)

溶菌酶质量标准

STANDARD OF LYSOZYME(EC3.2.1.17)(执行标准GB 1886.257)

来源 Source	感官指标 Appearance	水份 Moisture	pH 值	灰份 Ash	菌落总数 Total Plate Count	酵母 / 霉菌 Yeast/Mold	大肠埃希氏菌 Escherichia coli	沙门氏菌 Salmonella	金黄色葡萄球菌 Staphylococcus aureus	酶活力 Enzyme Activity
鸡蛋白 Egg White	无定形 白色粉末 Amorphous White Powder	≤ 6.0%	3.0-7.0	≤ 1.5%	≤ 50000 (CFU/g)	≤ 100 (CFU/g)	< 3.0 (MPN/g)	不得检出 Negative (/25g)	不得检出 Negative (/25g)	≥ 18000 (U/mg)

鸡蛋白片质量标准

STANDARD OF EGG WHITE FLAKE (执行标准：Q/DLX 0001S)

来源 Source	感官指标 Appearance	水份 Moisture	pH 值	菌落总数 Total Plate Count	大肠菌群 Coliforms Group	蛋白质 Protein	酸度 Acidity	沙门氏菌 Salmonella
鸡蛋白 Egg White	均匀浅黄色晶片状 Light Yellow Crystal	≤ 16.0%	6.0-8.0	n:5,c:2, m: 5x10 ⁴ ,M:10 ⁶ (CFU/g)	n:5,c:2, m:10 ,M:100 (CFU/g)	≥ 70.0%	≤ 1.2%	n:5,c:0, m:0,M:- (/25g)





05 产品应用 ▼ APPLICATION



鸡蛋粉是鲜鸡蛋经过打蛋、分离、过滤、巴氏杀菌 / 发酵、喷雾干燥制成的蛋制品。鸡蛋粉保持了鲜鸡蛋的营养成分，并且经过特殊加工工艺，赋予了产品显著的功能性。鸡蛋粉作为鲜鸡蛋的替代产品，凡是使用鲜鸡蛋的产品，几乎都可以用鸡蛋粉来代替鲜鸡蛋。鸡蛋粉与鲜鸡蛋相比，具有使用方便卫生、易于储存和运输等特点。

Egg powders are dried egg products processed via washing, breaking, separation, pasteurization, fermentation and spray drying from fresh eggs. With rich nutrition and many function benefits such as emulsification, foaming, gel ability etc. Egg powder can significantly improve end-product quality. GREENSNOW egg products can be used in almost any products where fresh eggs are used, and offer much more advantages. Egg powders are safe and easy to use, require minimal storage space, have longer shelf life and lower transport cost.

鸡蛋白粉 ▼

EGG WHITE POWDER

性质及应用:具有良好的功能性，如凝胶性，起泡性，乳化性，黏着性，可改善品质。

典型的应用:火腿，鱼糜制品，面条，方便面，糖果，裹粉，汤料，冰激凌。

复原成蛋清液:1份蛋白粉+8份水=9份蛋清液，建议使用前将蛋白粉与其它粉充分混合，再加水化开。

建议添加量:0.2%-1.0%根据产品有所不同。

保质期:阴凉，干燥，密闭条件下 24 个月。

Property: With improved function such as emulsification, heat stability, high whipping volume, foam stability and high gel strength, egg white powder can improve significantly quality.

Application: Ham, sausage, surimi, pasta, instant noodles, candies, bread crumbs, soup seasoning, sauces, ice cream etc.

Reconstitution: 1 portion of egg white powder dissolved in 8 portion of water corresponds to approximately 9 portions of fresh liquid egg white. It is recommended to reconstitute egg white powder with water after it is fully blended with other dry ingredients.

Recommended ratio: 0.2%- 1.0% depends on different products.

Shelf life: 24 months kept sealed in cool dry place at room temperature.



鸡蛋黄粉 ▼

EGG YOLK POWDER

性质及应用:具有丰富的营养和优良的乳化性，并可以改善产品的风味及颜色等感官指标。

典型的应用:调味酱，冰激凌，糖果，干调品，特种饲料，膨化食品，活性成分的提取; 油面糖（焙烤）食品; 蛋糕，面包，饼干。

复原成蛋黄液:1份蛋黄粉+1.25份水=2.25份蛋黄液

建议添加量:依据不同产品而变化。

保质期:阴凉,干燥,密闭条件下12个月。

Property: With improved emulsification and rich nutrition content, improve the end-product's sensory quality.

Application: salad dressing, egg emulsified sauces, ice cream, bakery, candies, puffed food, spice, feed additives etc.

Reconstitution: 1 portion of egg yolk powder dissolved in 1.25 portion of water corresponds to approximately 2.25 portions of fresh liquid egg yolk.

Recommended ratio: Depends on different products.

Shelf life: 12 months kept sealed in cool dry place at room temperature.

鸡全蛋粉 ▼

WHOLE EGG POWDER

性质及应用:与蛋黄粉相同，脂肪含量低，蛋白含量高。

复原成全蛋液:1份全蛋粉+3.25份水=4.25份全蛋液

建议添加量:依据产品不同而异，一般 0.5-2.0%。

保质期:阴凉，干燥，密闭条件下 12 个月。

Property: similar to egg yolk powder but less fat and more protein.

Reconstitution: 1 portion of whole egg powder dissolved in 3.25 portion of water corresponds to approximately 4.25 portions of fresh liquid whole egg.

Recommended ratio: 0.5%- 2.0%, depends on different products.

Shelf life: 12 months kept sealed in cool dry place at room temperature.



鸡蛋白片 ▼

EGG WHITE FLAKE

性质及应用:发泡力强，蛋白含量高。

典型的应用:糖果，皮革，印染，造纸，印刷制版。

建议添加量:依据产品不同而异。

保质期:阴凉，干燥，密闭条件下 24 个月。

Property: Improved whipping volume and high protein content.

Application: Confectionary, leather, printing and dyeing, papermaking etc.

Recommended ratio: Depends on different products.

Shelf life: 24 months kept sealed in cool dry place at room temperature.



溶菌酶 ▼

LYSOZYME

性质及应用:从鸡蛋清中提取，可以溶解细胞壁，对革兰氏阳性菌具有普遍杀菌作用。

典型的应用:用于卫生用品，牙膏，漱口水，口洁剂，口香糖/药品:滴眼液，润喉液，口含片，肠溶片/保鲜剂:鲜肉，水产品中应用，可显著延长常温及冷藏条件下的保质期;葡萄酒等低度酒防腐保鲜;奶酪生产中防止发酵时产生的异味及气泡；营养强化，母乳化奶粉，特种奶及饮料。

建议添加量:依据产品不同而异，一般50-500ppm。

保质期:阴凉,干燥，密闭条件下18个月;冷冻条件下36个月。

Property: Lysozyme extracted from the egg white is an enzyme which breaks down the cell walls of bacteria, especially Gram-positive bacteria.

Application: Food preservative (seafood, meats etc.), processing aid(wine-making, cheesemaking etc.), oral hygiene products (toothpaste, mouthwash, chewing gum), pharmaceutical industry (gastrointestinal treatments, skin care, optical and oral care).

Recommended ratio: 50-500 PPM, depends on different products.

Shelf life: 18 months kept sealed in cool dry place at room temperature; 36 months in frozen storage.



冰(鲜)鸡蛋液 ▼

(冰鸡蛋黄、冰鸡蛋白、冰鸡全蛋、加盐加糖蛋液)

FROZEN (FRESH) EGG LIQUID

(Frozen Egg Yolk Liquid, Frozen Egg White Liquid、Frozen Whole Egg Liquid, Sugared/Salted Frozen Egg Liquid)

性质及应用:色拉酱、糕点、冰激淋、水产品、火腿肠、面条、方便面等。

建议添加量:依据产品不同而异。

保质期: -18℃ 以下24个月。

Application: salad dressing, cake, ice cream, ham sausage, noodles, instant noodles etc.

Recommended ratio: depends on different products.

Shelf life: 24 months -18℃.



蛋黄球蛋白粉 ▼

EGG YOLK GLOBULIN

性质及应用:鸡蛋黄中提取，鸡蛋中特有的高生物活性蛋白，具有较高的抗菌免疫活性，可抑制肠道致病菌的生长，具有增强抗感染能力，促进生长，增强肌体防病抗病能力。

典型的应用:免疫调节功能食品（广泛适用于免疫水平低下人群）、婴幼儿食品添加剂（提高防病抗病能力，促进婴儿生长）、作为功效因子用于功能食品、作为生物医药产品（治疗因肠道致病菌或病毒引起的腹泻症状）作为活性添加剂用于饲料中（防止动物腹泻，促进其生长）。

建议添加量:根据产品不同而异。

保质期:阴凉、干燥、通风条件下24个月。

Property : Globulin extracted from egg yolk is unique in its high level of bioactivity, which renders its relatively high antimicrobial activity. Hence, the egg yolk globulin has the ability to suppress the growth of intestinal bacteria and enhance the immune system.

Application: The Egg Yolk Globulin can be used as an active component in functional foods for the purpose of Immunomodulation (widely used in immuno-compromised population), an additive in infant foods (assist in the growth of infant by enhancing immune system and preventing bacterial infections), an additive in animal feeds (promote the growth of animals and prevent the occurrence of diarrhea), and an effective ingredient in biopharmaceutical products(help to reduce the risk of bacteria-related diarrhea).

Recommended ratio: depends on different products.

Shelf life: 24 months kept sealed in cool dry place at room temperature.



鸡蛋粉复合汤料 ▼

EGG POWDER SOUP SEASONING

性质及应用:复水性好、膨胀率大、蛋香浓郁、口感饱满纯正，热水中3分钟内复原，体积扩大3-5倍。

典型的应用:方便面类制品配料包、方便汤配料、方便粥配料及冷冻食品馅料的理想材料。

建议添加量:根据产品不同而异。

保质期:阴凉、干燥、通风条件下12个月。

Property: Egg Powder Soup Seasoning has high capability of rehydration and expansion to 3-5 times of its original size within 3 minutes in hot water.

Application: Flavoring ingredient for instant noodles, soups, congees, and fillings of frozen foods.

Recommended ratio: depends on different products.

Shelf life: 12 months kept sealed in cool dry place at room temperature.





06 蛋源基地

EGG BASE



大连绿雪蛋品发展有限公司目前拥有两个养殖基地，分别为：大连绿雪蛋品发展有限公司养殖基地，位于辽宁省大连市普兰店区；东港市绿雪蛋鸡养殖场，位于辽宁省丹东市东港合隆镇。养殖基地远离村庄，当地植被繁盛、空气新鲜、气候宜人，具有优异的养殖环境。

养殖基地是公司投资建设的大型现代化蛋鸡养殖场，拥有现代化养鸡舍，内设机械供料、自动饮水、机械刮粪、温度调控系统、通风系统、水帘、喷雾消毒等设施，育雏舍、蛋库、饲料库、清洗消毒设施、人员更衣消毒室、兽医室、死淘鸡处理设施等一应俱全。同时，建造了自动化的饲料加工厂，给自有鸡场提供优质安全的饲料。

2023年，公司启动了非笼养蛋鸡养殖项目，旨在提升蛋鸡的养殖条件，确保鸡蛋的高品质与动物福利。公司按计划完成了第一期非笼养蛋鸡养殖项目，项目通过了Intertek天祥的审核，符合《非笼养鸡蛋生产评价要求T/CCFAGS 025-2023》的标准，并获得了非笼养鸡蛋动物福利认证证书。目前，公司正在规划第二期非笼养蛋鸡养殖项目，届时公司的大型现代化蛋鸡养殖基地将基本成型，为大连绿雪蛋品发展有限公司提供稳定、优质的蛋源，进一步满足生产加工需求，为市场提供更高品质的鸡蛋制品。

Dalian Greensnow Egg Products Development Co., Ltd. currently has two chicken farms: one is Dalian Greensnow Egg Products Development Co., Ltd. Chicken Farm, located in Pulandian District, Dalian City, Liaoning Province. The other is Donggang Greensnow Chicken Farm, located in Helong Town, Donggang Dandong City, Liaoning Province. The two chicken farms are far away from villages, with abundant vegetation, fresh air, pleasant climate and excellent breeding environment.

The chicken farms are large-scale modern layer farms invested and constructed by Dalian Greensnow. It has modern chicken houses, equipped with mechanical feeding, automatic drinking water, mechanical fecal scraping, temperature control system, ventilation system, water curtain, spray disinfection and other facilities, brood houses, egg warehouses, feed warehouses, cleaning and disinfection facilities, personnel dressing and disinfection rooms, veterinary rooms, dead or eliminated chicken treatment facilities etc. At the same time, an automated feed processing plant has been built to provide high-quality and safe feed for its own chicken farms.

In 2023, Dalian Greensnow initiated the Cage Free laying hens breeding project, aiming to improve the breeding conditions of laying hens, ensure the high quality of fresh eggs and animal welfare. Dalian Greensnow fulfilled the first stage of Cage Free laying hens breeding project as planned. The project passed the audit of Intertek, met the requirements of <Evaluation Requirements of Cage Free Egg Production T/CCFAGS 025-2023>, and was awarded the Cage Free Egg Animal Welfare Certificate of Registration. Dalian Greensnow is planning the second stage of Cage Free laying hens breeding project. When fulfilled Dalian Greensnow modern large-scale laying hens breeding farms will be realized. This will offer stable-supply and high-quality fresh egg material for Dalian Greensnow Egg Products Development Co., Ltd, satisfy the further processing need, and offer higher quality egg products for the market.

① 笼养鸡舍

CAGE CHICKEN FARM



② 非笼养鸡舍

CAGE FREE CHICKEN FARM



③ 大连绿雪蛋品发展有限公司养殖基地

DALIAN GREENSNOW EGG PRODUCTS DEVELOPMENT CO., LTD. CHICKEN FARM



④ 东港市绿雪蛋鸡养殖场

DONGGANG GREENSNOW CHICKEN FARM

