



Eggs

Eggs by Carioba

2026



Brand-Based Shipping Guidelines

To ensure packaging standardization, origin traceability, and smooth customs processes, each container is shipped exclusively with products from a single origin.

Every shipment is managed for maximum efficiency, ensuring:

- Quality certification by batch.
- Clear documentation with no rework.
- Faster clearance with minimized risk of inconsistencies.

This way, each shipment can include the product selection best suited to your needs, while our team handles the complete logistics coordination, from cargo preparation to final dispatch monitoring.

More safety, more predictability, and much greater effectiveness for your imports.

Products are subject to availability. Images are for illustration purposes only, and information is provided by the manufacturers.



Agglomerated Egg white powder

Agglomerated Egg White Powder is a functional egg ingredient processed into larger, more stable particles than standard egg white powder, improving handling, reducing dust, and increasing solubility. This “instant” powder disperses and rehydrates quickly and evenly, delivering excellent whipping and stable foaming properties, ideal for highly aerated products.

Easier to store and use than fresh eggs, it offers a long shelf life and is widely used in bakery and confectionery (meringues, marshmallows, nougat, macarons), desserts and sauces, processed meat and fish products (as a binder and coating), and vegetarian foods to enhance binding, coating, and texture.

In addition to our unique agglomerated egg white, we also supply traditional egg yolk and egg white in both powdered and liquid forms, always shipped in dry or refrigerated container loads.



