

Egg powders are an integral part of food preparations today. Pulviver offers instant egg powders that make dispersing, whipping or binding a cinch.

Read on to discover all you need to know about this crucial element of food industry.

The creators of egg powder Pulviver

Pulviver has set standards in Egg Science and Technology with the production of highly functional egg powders. They are pioneers in applying “instant powder” to egg powders, using an unique process for drying and agglomerating egg albumen powder that very few egg powder companies offer.

Our egg yolk, albumen and whole egg powder are internationally renowned and distributed in more than 60 countries worldwide.

Pulviver is conform to several international quality standards. The state-of-the-art Pulviver plant is situated in Bastogne.

The company

Pulviver is a privately owned manufacturer of egg based powder and a European market leader in food service. The success behind Pulviver is constant innovation, product development and sustainability; the basis for growth and development in the future. Pulviver actually rolls out an impressive investment plan in the Bastogne production site, this to meet the future requests of our most demanding clients.

The Pulviver company currently runs a production facility in Belgium (Bastogne) and is part of a multinational commercial network.

