



GO EGGLESS, EFFORTLESSLY

Discover **EGG 'N EASY PLUS** for your bakery products.

AN INNOVATION BY



EGG 'N EASY PLUS

For Brioche and other yeast dough application

Discover
more and
get in touch.



Egg prices are on the rise, putting pressure on the production of baked goods. Traditional brioches use about 5 to 15% liquid eggs. Using Egg 'n Easy Plus, the advanced version of our Egg 'n Easy system, you can cut out costs without compromising on quality and taste. Additionally, this powdered solution is fully customizable to meet your specific needs.



SIMILAR TASTE & QUALITY

excellent dough properties, workability

SMOOTH TEXTURE

fluffy texture, soft mouthfeel, similar to the original

SUSTAINABLE SOLUTION

reduce animal protein by replacing it with this plant-based solution

SWAP EGGS FOR SMART INGREDIENTS

Our solution features ingredients that have the same functional properties as eggs, helping to create a product that tastes and seems just like the original.

WHEAT PROTEIN

Supports and maintains crumb structure

VEGETABLE FIBER

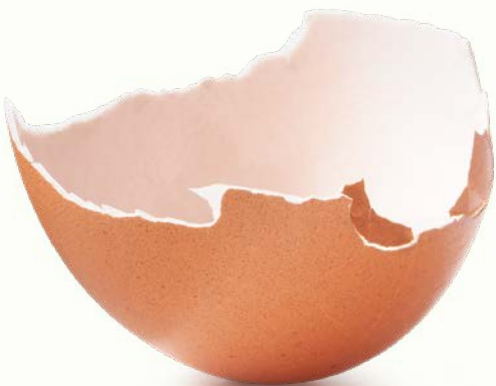
Adds freshness

SORBITOL

Adds moisture

ENZYMES

Provides a finer crumb structure



CUT UP TO 100% OF EGGS CUT 55% OF EGGS COSTS*

*When replacing free range eggs with Egg 'n Easy Plus

Replace up to **100% of eggs** in the original recipe with **25% Egg 'n Easy Plus** and **75% water**.