



USE LESS EGGS, EFFORTLESSLY

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

AN INNOVATION BY



EGG 'N EASY

For sponge, cakes and muffins

Egg prices are on the rise, putting pressure on the production of baked goods. Traditional sponge cakes use about 40% liquid eggs, while muffins and cakes around 20%. Using Egg 'n Easy, you can cut costs without compromising on quality and taste. Additionally, this powdered solution is fully customizable to meet your specific needs.

Discover
more and
get in touch.



SIMILAR TASTE & QUALITY

maintain batter viscosity, aeration and emulsion

SMOOTH TEXTURE

soft mouthfeel, very close 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 FLOUR

Enhances viscosity
Helps contain oil

WHEAT PROTEIN

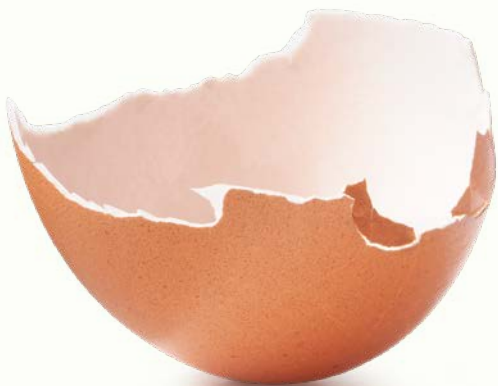
Supports and maintains
crumb structure

VEGETABLE FIBER

Increases carrying capacity
Adds moisture

SORBITOL

Reduces mouth
balling



CUT 50% OF EGGS, CUT 35% OF EGG COSTS*

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

Replace **50% of eggs** in the original recipe with
25% Egg 'n Easy and **75% water**.