



USE LESS EGGS, EFFORTLESSLY

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

AN INNOVATION BY



EGG 'N EASY RANGE

For sponge, cakes, brioche, and so much more

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



GREAT FOR

Sponge cakes • Cakes & muffins • Brioche • Short pastry • Brownies • Waffles & pancakes

SWAP EGGS FOR SMART SOLUTIONS

Egg 'n Easy is a range of ingredient systems based on the combination of three basic building blocks:

WHEAT FLOUR

Enhances viscosity
Helps contain oil

WHEAT PROTEIN

Supports and maintains
crumb structure

VEGETABLE FIBERS

Increase carrying capacity
Add moisture

These components can be further combined with:

ENZYMES

Provide a finer
crumb structure

SORBITOL

Reduces mouth balling



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

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

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

Substitution can be stretched up to 100% depending on applications.