

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

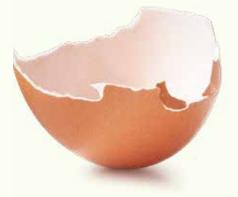
These components can be further combined with:

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.

CSM INGREDIENTSMainzer Straße 152-160 · 55411 Bingen, Germany



