

NEW

AN EGG-CELLENT ALTERNATIVE



Reduce the impact of fluctuating egg prices. Our new technology protects bakers from the volatility of the egg market and maintains the quality of finished products by replacing up to 50 percent of liquid whole eggs in premium crème cakes and muffins. For customized and traditional baking process solutions and collaborative customer service, you can count on AB Mauri.

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5204 Egg Replacer CC 1000



Product Overview

Egg Replacer CC 1000 is an egg replacement system designed to replace up to 50% of liquid whole eggs in premium crème cakes, muffins, loaf cakes and ring cakes.

- Protects bakers from volatility within the egg market
- Replaces up to 50 percent of liquid whole eggs in premium crème cakes and muffins
- Provides equivalent volume and shape
- Maintains strong batter viscosity to ensure inclusions are properly suspended
- Ensures a moist, cohesive texture with no dryness
- Neutral flavor
- Clean mouthfeel
- Equivalent crumb grain
- Scores better than 100% egg formulas – try it for yourself
- Approved for use in the U.S.; Canada still under review
- Available in 40 lb. (18.14 kg) poly-lined bags
- Shelf life of 9 months when stored in cool, dry conditions.
Storage conditions above 80°F will significantly lessen shelf life
- Certified Kosher

Application & Usage

Egg Replacer CC 1000 is recommended to replace powdered or liquid egg.

- Used at 25% to replace whole liquid egg and the remaining 75% is replaced with water
- 1:1 replacement for powdered egg

Ingredients

Bleached wheat flour, whey protein from fermentation, soy lecithin, xanthan gum, contains 2% or less of: wheat protein isolate, chickpea isolate, and enzymes. Contains bioengineered food ingredients.

Keeps cakes moist and soft over time better than 100% egg formulas

