

ELEGGANCE™

ELEGGANCE is a unique blend of ingredients designed for use in bakery products to replace eggs and egg-based products. ELEGGANCE can replace whole eggs, egg yolks, and egg-whites in both liquid and powder form.

Physical Properties:

Color	Cream to Yellow
Form	Powder
Moisture	Approximately 8%
pH	Approximately 6

Features and Benefits:

With ELEGGANCE, a reduced egg or egg-free product will exhibit superior textural and organoleptic properties typical of a high quality baked good containing eggs.

ELEGGANCE egg replacement system is a dry powder which should be blended with other dry ingredients for easy dispersion in liquids. Moderate agitation is also recommended during addition to ensure complete dispersion.

Egg Replacement Usage Levels (by weight):

For liquid whole eggs, yolks, and egg-whites (fresh or frozen), replace 100% egg with:

25% **ELEGGANCE**
75% Water or liquid

For dried whole eggs, yolks, and egg-whites, replace 100% egg with:

100% **ELEGGANCE**

Applications*:

ELEGGANCE is recommended for use in baked goods where a high degree of binding, structuring, and heat induced gelling is required. This egg replacement product also provides superior emulsification, moisture retention, and batter viscosifying properties in baked goods. Recommended bakery applications include cakes, muffins, dessert bars,

fillings, cookies, reduced carbohydrate baked goods, and bakery mixes.

Cakes, Muffins, Snack Cakes: ELEGGANCE can be used to replace 100% of the whole eggs in cakes, muffins, and snack cakes while providing excellent batter viscosity, volume, fine cell structure, and a moist, soft final texture.

Dessert Bars, Fillings: Reduced egg and egg-free dessert bars and fillings can be made successfully using ELEGGANCE. Its excellent hot gelling and binding properties helps create cuttable, firm fillings in both neutral and acid systems. The clean flavor profile of ELEGGANCE allows more delicate flavors to come through and the possibility of flavor reduction.

Cookies: ELEGGANCE can be used to replace 100% eggs in cookies. Cookies made with ELEGGANCE have a moist, chewy texture, clean flavor, and reduced spread. Dough handling properties are also improved with ELEGGANCE.

Bakery Mixes: ELEGGANCE can also be used to replace eggs and egg-whites in bakery dry mixes. ELEGGANCE exhibits heat induced structuring properties, which is necessary to replace when egg is removed from the product.

Label Declaration:

"Whey Protein Concentrate, Potato Starch, Sodium Stearoyl Lactylate"

***Note:** ELEGGANCE contains Sodium Stearoyl Lactylate (SSL), a food additive which has application and usage level limitations by the FDA. Please refer to 21CFR172.846 to ensure this product is used in accordance with the prescribed conditions.