

EGG REPLACER

Date 26-03-2019

Eggs are available in various sizes Eggs sold in four different sizes:
Small, Medium, Large : 40–45 grams 45–50 grams 50–55 grams

Hard Boiled Egg

✓ Low-Sodium ✓ Gluten-Free

Low-carb source of healthy fats and protein

78
calories

6g
protein

(per one large egg)

5g
fat

0.6g
carbs

0g
fiber

The infographic features a central image of a hard-boiled egg, partially cracked open to show the yolk and white. The background is a light, textured surface. Nutritional facts are presented in white circles with black text. Two orange buttons with white checkmarks and text are positioned below the title. A descriptive phrase is written in a light grey, italicized font.

Nutrition Facts

Fresh Egg Serving Size: 1 medium size

Average Weight of Egg is 50gms

Amount Per Serving Calories from Fat 39 Calories 65
% Daily Values*

| | | |
|---------------------|--------|-----|
| Protein | 5.54g | |
| Total Fat | 4.37g | 7% |
| Saturated Fat | 1.364g | 7% |
| Polyunsaturated Fat | 0.6g | |
| Monounsaturated Fat | 1.676g | |
| Sugars | 0.34g | |
| Total Carbohydrate | 0.34g | 0% |
| Dietary Fiber | 0g | 0% |
| Cholesterol | 186mg | 62% |
| Sodium | 62mg | 3% |
| Potassium | 59mg | |



Vitamin A 4% Vitamin C 0% Calcium 2% Iron 4%

* Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Egg Replacer working principle

Prepared with below ingredient

Whey protein concentrate (WPC 80%), Soya Protein Isolate Skimmed Milk Powder,
Thickening Agent E466, E541,(Acid Regulator SALP) Emulsifier E477, with Enzymes E1100.
Calcium Carbonate

Whey protein concentrate is a white to light cream-colored product with a bland, clean flavour of pasteurized whey The two main concentrations are whey protein 80% and 90%. Its . Halal and Kosher product.

Soy protein isolate is a dry powder food ingredient that has been separated or isolated from the other components of the soybean, making it 90 to 95 percent protein and nearly carbohydrate and fat-free.

Egg Replacer working principle

Skimmed Milk Powder is light cream colour, lump free milk powder has a pleasant flavour and is clean in taste

Enzymes E1100 Halal Certified

For enhancing cake quality.

- ❖ Improve batter mixing tolerance, machinability,
- ❖ Improves Quality baked cake, baking volume, crumb structure and softness, over longer periods of time.
- ❖ Helps in gas retention capacity of the batter.
- ❖ Enables baked goods to have a long shelf life.

Nutrition Facts Egg Replacer

| | |
|---------------------|---------------------------|
| Serving Size: 1 Egg | Weight of Egg is 50-55gms |
| Medium size | Calories 358 |
| Protein | 5.700g |
| Total Fat | 4.360g |
| Saturated Fat | 0.280g |
| Sugars | 0.000g |
| Total Carbohydrate | 1.593g |
| Dietary Fibre | 0.000g |

Actual calculation the values mentioned are approximate based on formulation

Egg replacer :

Nutritional Content WPC 80% & Soya Protein Isolate

| Nutrient | WPC80 (100g) | Soya Protein Isolate (100)g |
|--------------------------|--------------|-----------------------------|
| Water (g) | 4.11 | |
| Energy (kcal) | 412.00 | 335 |
| Protein (g) | 80.00 | 88g |
| Total Lipid (fat) (g) | 6.60 | 3.4g |
| Saturated Fat | | 0.4g |
| Carbohydrate | 5.31 | 0.0g |
| Fiber, Total dietary (g) | 0.0 | 0.0 |
| Sugars, total (g) | 0.0 | 0.0g |
| Sodium mg | | 1005 |

Trial with Egg Replacer





Egg replacer Working principle

Egg replacer powder dosage 160 to 175 gms of is equivalent to replacing 1 kg egg Liquid

| Ingredients | Tentative Recipe | | | | | |
|------------------------------|------------------|----|-------|----|----------|----|
| | 100% | | 50% | | 100% | |
| | Replacement Egg | | | | With Egg | |
| 1Wheat Flour | 1.000 | Kg | 1.000 | Kg | 1.000 | Kg |
| 2Eggs Liquid | NIL | gm | 0.500 | gm | 1.000 | gm |
| 3Egg Replacer | 0.160 | gm | 0.080 | gm | NIL | |
| 4Sugar | 0.850 | gm | 0.850 | gm | 0.850 | gm |
| 5Water | 0.850 | gm | 0.450 | gm | NIL | |
| 6Cake Gel [As required] | 0.025 | gm | 0.025 | gm | 0.025 | gm |
| 7Baking Powder [As required] | 0.015 | gm | 0.015 | gm | 0.015 | gm |
| 8Salt | 0.010 | gm | 0.010 | gm | 0.010 | gm |
| 9Oil | 0.600 | gm | 0.600 | gm | 0.600 | gm |
| 10Milk Powder | 0.100 | gm | 0.100 | gm | 0.100 | gm |

Egg Replacer Safety & Handling Precautions:

Proteins, Enzymes are. Inhalation of dust or aerosols may induce sensitization and may cause allergic reactions in sensitized individuals.

Some may irritate the skin, eyes, and mucous membranes upon prolonged contact.

Avoid unnecessary contact with the product and inhalation of any aerosols or dust particles.

In case of spillage or contact with the eyes or skin, rinse the affected area promptly with plenty of water.

Seek medical attention if irritation persists.

All spills, however minor, should be removed immediately. Use respiratory protection. Major spills should be carefully shovelled into plastic-lined containers.

Minor spills and remains of major spills should be removed by vacuum cleaning or flushing with water (avoid splashing). Remove contaminated clothing.

Wash with soap and copious amounts of water. Swallowing Not expected to be hazardous to human health

Flavour/Taste: Very clean taste odour with no off flavours

Storage : Should be stored in a cool, dry place. helps to maintain maximum activity if stored over long periods

Shelf Life from Date of Manufacture: 9 to 12 Months from date of manufacture when stored below 25°C and below 65% relative humidity.

Packaging:

Egg Replacer is typically available in 25 kg and 50 Kg HDPE drums.

The background features abstract, overlapping geometric shapes in various shades of green, ranging from light lime to dark forest green. These shapes are primarily located on the left and right sides of the frame, leaving a large white central area. The shapes are layered, creating a sense of depth and movement.

Thank you