

Reduce egg usage. Maintain quality.

Cost-effective egg replacements with remarkable texture



As egg demand outstrips supply and as prices continue to rise, egg replacement is now at the forefront of food manufacturers' minds—with many scrambling to find alternative ways to meet their formulating needs.

With Ingredion's ingredient solutions, you can reduce eggs anywhere from 25-100% depending on the application without compromising quality. Now you can create irresistible baked goods with reduced eggs and save money.

Solutions for egg replacement

APPLICATION	REPLACEMENT LEVEL	INGREDIENT RECOMMENDS	USAGE LEVEL	LABEL DECLARATION	FUNCTIONALITY
Angel food cake	25-50% egg white	COYOTE BRAND® Stabilizer HXC-0331	.25-.50%	Hydroxypropyl methylcellulose, xanthan gum, microcrystalline cellulose (cellulose gel), sodium carboxymethyl cellulose (cellulose gum)	Structure and set
	25% egg white	PRECISA® Bake 100	1-4%	Potato starch, tapioca dextrin, xanthan Gum	Structure and set
Cakes	20-40% whole egg	GUMplete® SH-ER-276	.35-.75%	Modified tapioca starch, hydroxypropyl methylcellulose	Fine crumb structure and batter viscosity
	25-50% whole egg	PRECISA Bake 100	1-4%	Potato starch, tapioca dextrin, xanthan gum	Fine crumb structure and batter viscosity
Muffins	50% whole egg	PRECISA Bake 100	1-4%	Potato starch, tapioca dextrin, xanthan gum	Volume retention, structure, and batter viscosity
	25-50% whole egg	PENTECH™ NG	1-5%	Potato starch, tapioca starch, calcium lactate, calcium carbonate, citric acid, cellulose gum, xanthan gum	Volume retention, structure, and batter viscosity
Cookies	50% whole egg	PRECISA Bake 100 & HOMECRAFT® Pulse 3101	1-4%	Potato starch, tapioca dextrin, xanthan gum, faba bean flour	Crumb structure, reduces spread, enhanced browning, texture and batter viscosity
		GUMplete SHX-DM-271	.50-.80%	Modified tapioca starch, hydroxypropyl methylcellulose, xanthan gum	Structure and cohesion



Solutions for egg replacement (cont.)

APPLICATION	REPLACEMENT LEVEL	INGREDIENT RECOMMENDS	USAGE LEVEL	LABEL DECLARATION	FUNCTIONALITY
Pastry creams	50% egg yolk	GUMplete SCT-DC-304	.75-1.25%	Tapioca starch, carrageenan, tara gum	Thickening and set
Glazes	100% whole egg or 100% egg white	K 4484	10-15% heated solution	Tapioca dextrin	Clear, non-tacky glaze for baked items such as breads, rolls, or pies
		N-TACK	20-30% heated solution	Corn syrup solids	Provides clear glazes and adhesion
		PENNOVO® oo	20-30% solution	Modified potato starch	Provides sheen and adhesion, can be applied pre or post bake for baked items such as bagels, puff pastry, and tortillas. Solution to be applied pre-baked.
Dry pasta	100% egg white	VITESSENCE™ Pulse 3600	Replace 1 part egg white with 2 parts pulse protein	Faba bean protein	Structure retention. Applies to retorted pasta containing 2% egg white
Fresh pasta	100% whole egg	GUMplete SXCT-PD-237	.40-.75%	Modified potato starch, xanthan gum, citrus fiber (dried orange pulp or citrus fiber), tara gum	Structure retention, improves elasticity, facilitates rolling and sheeting
Meringues	100 % egg white	GUMplete SH-ER-276	1.00-1.50%	Modified tapioca starch, hydroxypropyl methylcellulose	Aeration, improves consistency and stability through baking process
Waffles	100 % egg white	GUMplete SHX-DM-271	1.40-1.80%	Modified tapioca starch, hydroxypropyl methylcellulose, xanthan gum	Uniform cell structure, aeration, and batter viscosity
Pancake mix	25% egg white	PRECISA Bake 100	.25-.50%	Potato starch, tapioca dextrin, xanthan gum	Structure, aeration. For just add water dry pancake mix

Find out more

Join us to get answers to your most challenging egg replacement questions and learn more about a wide range of egg replacement ingredient solutions that are now available to help food manufacturers overcome rising egg costs, improve profitability and reduce their reliance on eggs—across a variety of applications.

Let's bake up innovation together.

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