

PENNOVO® OO bakery enhancer



PENNOVO oo is a highly soluble enzyme-treated starch that can **increase volume, replace egg whites and/or egg wash** in bakery products while maintaining **superior quality**.

Functional benefits:

- Increases volume up to 25% in gluten-free baked goods
- Egg white replacer
 - Moisture retention
- Egg wash replacer
 - Glaze
 - Smooth & shiny appearance
 - Gloss

Regulatory status:

- Non-GMO
- Non-allergenic
- Kosher

Food labeling:

- Modified food starch
- Modified potato starch

Applications

- Breads
- Muffins
- Bagels
- Pancakes
- Waffles
- Cookies
- Cakes
- Gluten-free bakery products

Recommended usage level

Egg white: 1.5 parts PENNOVO : 1 part egg white

Gluten-free: 1 part PENNOVO : 1 part rice flour

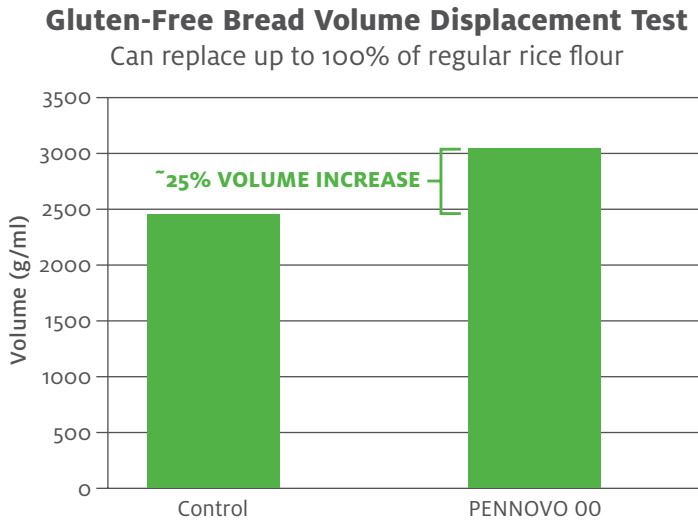
Egg wash: 1 part 20% PENNOVO solution: 1 part egg wash



Ingredion™

PENNOVO 00 bakery enhancer

Performance facts



Other egg replacements:

- PENTECH® NG – whole egg and egg yolk



Find out more

Discover our portfolio of ingredient solutions. Visit us online or call:

1-866-961-6285 | ingrediention.us



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