

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.

Today, Ingredion is helping food manufacturers overcome rising egg costs, improve profitability and reduce their reliance on eggs with a wide range of egg replacement ingredient solutions. These ingredient solutions allow food manufacturers to successfully replace and/or reduce egg products in salad dressings and mayonnaise-based dressings without compromising the visual and textural appeal of their food products.

Solutions for egg replacement

SOLUTION TYPE	REPLACEMENT LEVEL (%)	OIL LEVEL (%)	INGREDIENT RECOMMENDATIONS	USAGE LEVEL (%)	FUNCTIONALITY	LABEL DECLARATION
Single	100	75	N-CREAMER® 2000	1.2	Emulsification	Modified waxy corn starch
	25-100	40-75	PENNOVO® 03-52	1-2	Emulsification	Modified tapioca starch
	100	40	VITESSENCE™ Pulse 3600	0.50	Emulsification	Faba bean protein
Texturizing Systems*	100	75	N-CREAMER 2000	0.8	Emulsification	Modified waxy corn starch, faba bean protein
			VITESSENCE Pulse 3600	0.5	Emulsification	
	100	40	N-CREAMER 2000	0.5	Emulsification	Modified waxy corn starch, faba bean protein
			VITESSENCE Pulse 3600	0.5	Emulsification	

*To achieve optimal performance both products must be used for Texturizing Systems.

Find out more

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

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