

# SINEGGBAKE - The Smart Egg-Free Emulsifier

## What is SINEGGBAKE?

SINEGGBAKE is a 100% plant-based, allergen-free emulsifier developed to replace whole eggs or egg powder in bakery products. It offers great emulsification, structure, and shelf stability - with zero cholesterol or additives.

## Key Product Benefits

- Plant-based, gluten-free, lactose-free
- Replaces eggs 1:1 in various baked goods
- Emulsifies oil-in-water systems effectively
- Cholesterol-free and no preservatives
- Non-allergenic and E-number-free
- Clean label and consumer friendly

## Science Behind SINEGGBAKE

Made with alpha-cyclodextrin and digestion-resistant dextrin from enzymatically modified starch, it mimics the functional behavior of eggs in emulsifying and stabilizing bakery systems.

## Applications

- Muffins, cakes, waffles, and pancakes
- Gluten-free baking
- Industrial bakery lines
- Vegan and allergen-sensitive products

## Business Value

- Stable cost and long shelf life (12 months)
- 25 kg bags for industrial scale
- HACCP & GMP compliant
- Reliable supply and consistent quality

## Contact INTABIOTECH

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