

Vegetarian Egg-Replacer for Baked Products

SINEGGBAKE™



ND Pharma & Biotech

Food & Nutrition Division



SINEGGBAKE™

**Egg-Free
Gluten-Free
Preservatives-Free
Cholesterol-Free
Lactose-Free**

- Emulsifier Formula for Egg-Free Baked Products
- Economic and Excellent Performance
- Unique functional properties.
- Better hygiene as Salmonella and other egg-borne bacteria can be avoided.
- Cholesterol-free.
- Easy-in-use as it is mixed easily with oil and water.
- Impressive texture and mouthfeel analogue to egg-baked products
- No E-number
- Supplier Stability form Certified Manufacturer (ND Pharma)

As food allergies and intolerance to Egg and Egg-derived products, we are more and deep concerned on consumer's health and wellness. Egg and egg powder replacers based on plant origin fibers are increasingly important for the production of baked goods. Now there is a solution that make to those presenting egg-rejection whatever reason why, do not renounce to baked goods and top class taste diet products.

SINEGGBAKE™ is a vegetarian-grade, cholesterol-free and non-allergenic alternative to reduce or replace up to 100% whole egg or egg powder in a variety of baked goods, developed by ND Pharma & Biotech Co. – Food & Nutrition Division, based on dextrin.

Using SINEGGBAKE™ instead of whole egg in pound-cake-type bakery applications results in a good cake and crumb structure, a healthier nutritional profile (no cholesterol, additional fiber) and no taste impact.

It's indicated also for layer cakes, muffins, waffles, pancakes and gluten-free bread.

SINEGGBAKE™ is a naturally occurring, soluble dietary fiber, enzymatically derived from starch. It is able to form stable oil-in-water emulsions by interaction with fatty acids from triglycerides.

The triglyceride structure of SINNEGGBAKE™ thus formed efficiently stabilizes oil-in-water emulsions at low dosages in different food matrixes, i.e.: *in cake conformation batter made with vegetable oil or margarine. Thus far it is able to replace egg or egg powder in almost all baked goods.*

Key Benefits:

- **Emulsifying dietary fiber**
- **100% vegetarian-grade**
- **Cholesterol-free**
- **Free of all main allergens**
- **No E - number**
- **Easy handling · High Performance**
- **Stable costs for easier long-term budgeting**



Our Technology

SINEGGBAKE™ is made under proprietary technology to serve the most demanding needs within the industry.

Excellence Commitment

Our compromise is with you and the quality of our products and developments. We are in a constant innovation and improvement process both in product manufacturing and applications. Ask us about our capacity to develop solutions for you and the eventual needs your industry/project may have. Let us talk. Satisfaction guaranteed.

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Advantages

- Replacement of whole eggs and egg powder
- Egg replacement of up to 100% possible*
- Good texture even after more than one week of storage
- Even crumb structure (muffins and cakes)
- Light-colored
- No taste impact
- Dosage from 0.5 - 2 % (depending on application)
- Healthier nutritional profile (no-cholesterol, less fat and additional fiber)
- Long-lasting freshness of the baked goods
- Also applicable to pound cakes, layer cakes, muffins, waffles, pancakes and gluten-free bread

* Legal requirements must be considered (e.g. minimum quantity of whole egg, etc.)

Ingredients

Alpha cyclo-dextrin (FG), Digestion Resistant Dextrin (FG).

Storage

12 months on sealed package at room temperature.

Packaging

25 Kg Bag for Industrial use.

Manufacturing

HACP and GMP (EU) Standards.

Typical Test:

Loss on Drying	≤11%
Assay	≥98%
Heavy Metals	≤5 mg/kg
Coliform Group	≤40 MPN/100 g
Residue on ignition	≤0.1%
Reducing Sugars	≤0.2%
Total Bacteria Count	≤1000 CFU/g
Moulds	≤25 CFU/g
Yeast	≤25 CFU/g
Specific Rotation	+145° - +151°
Appearance	white and odourless



Legal note:

The data presented in this medium are in accordance with the present state of our knowledge but do not absolve the user from carefully checking all supplies immediately on receipt. We reserve the right to alter product parameters and characteristics within the scope of technical progress or new developments without any previous notification to users. The recommendations made in this medium should be checked by preliminary trials because of conditions during processing over which we have no control, especially where other companies and suppliers' raw materials are also being used. The information provided by us does not avoid the user from the obligation of investigating the possibility of infringement of third parties' rights and, if necessary, clarifying the position. Recommendations for use do not constitute a warranty, either express or implied, of the fitness or suitability of the product for a particular purpose and or manufacture pretensions. ©2017 ND Pharma & Biotech Company and/or its subsidiaries.

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For further information about us, our catalogue of products and services and the fields we operate offering solutions, please write us to:

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We have been an independent, family-owned and financially stable private company serving as provider for the Pharmaceutical, Research, Biotechnological, Agricultural and Chemical Industry since our incorporation.

We have established a series of strong partnerships and alliances worldwide to serve more efficiently to our clients and customers worldwide.

Our exclusive business model is part of our uniqueness in the creation of added value and strategic advanced solutions for you.

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