



# Bakigen®

bakery ingredients

egg replacers  
and alternatives

**Bakigen®** egg alternatives are functionally designed to improve batter stability, texture, and crumb strength. Utilizing egg alternatives combats egg market fluctuation, removes an allergen from your label, often results in cost-savings, and reduces cholesterol in many applications.

## WHOLE EGG ALTERNATIVES

### BAKIGEN 1060

- Applications: cookies, brownies
- Can replace up to 50% whole eggs
- Liquid eggs replacement: 1% eggs = 0.3% Bakigen, 1% water, remove 0.3% sugar
- Dry whole egg replacement- 1:1
- Ingredients: WPC, modified cellulose, psyllium, sunflower lecithin

### BAKIGEN 1760

- Applications: cakes, muffins, cookies, brownies, pastries, one size fits all egg replacer
- Liquid whole egg replacement: 32% Bakigen, 65% water, increase flour by 3%
- Dry whole egg replacement: 1:1
- Ingredients: WPC, modified cellulose, psyllium, sunflower lecithin

### BAKIGEN 1751

- Applications: cakes, muffins, cookies, Danish, pastries, etc.
- Liquid whole egg replacement: 10% Bakigen, 75% water, 15% flour (bakers %)
- Dry whole egg replacement: 1:1
- Ingredients: WPC

## EGG WHITE ALTERNATIVES

### BAKIGEN 1065

- Applications: brownies, muffins, cakes, cookies, etc.
- 25-50% egg white replacement
- Ingredients: MPI, modified cellulose



Agropur Ingredients offers state-of-the-art ingredient technologies to assure product integrity and quality while containing costs and assuring optimized profitability. All our blends are customizable and can be tailored to your specific needs and applications.

**Bakigen®** bakery ingredients also help food processors minimize the high cost of key ingredients such as dairy, soy, and eggs.