



SUPRO[®] SYSTEMS 1100 EGG REPLACEMENT IN BAKERY APPLICATIONS

Your Daily Challenge

Decreasing egg supply

High cost of egg products

Expensive chilled egg storage

Consumer demand for egg-free products

Food safety related to egg handling

Equivalent functionality replacement

Optimize your Strategy for Egg Replacement in selected Bakery Applications

The current outbreak of avian influenza in the U.S. is having a harsh impact on food manufacturers who use eggs in their products. Volatility in the price of eggs as well as reduced availability for whole eggs & egg whites have caused margins to be squeezed for many food companies that depend on the functionality that eggs provide in many bakery products.

Beyond the current environmental situation, routine use of eggs, especially liquid eggs, in bakery applications requires special food handling and storage considerations that can add cost and complexity. Add to that a growing concern by consumers around food safety in general.

In response to these influences, manufacturers of snack cakes, waffles, pancakes, frozen snacks, cookies and similar products, need an effective egg alternative that will help them optimize costs while continuing to meet consumer expectations for taste and texture.

To meet the needs of the bakery industry, DuPont™ Danisco® has introduced SUPRO® SYSTEMS 1100, an economic and functional alternative to egg products.

SUPRO® SYSTEMS 1100 can be used to replace 50-75% of eggs in a wide variety of chemically leavened baked goods to reduce formula cost while maintaining product quality.

Unlike other products in the market, SUPRO® SYSTEMS 1100 works well in replacing both liquid and powdered whole eggs as well as egg white, generating significant cost savings for bakery companies.

Applications and Benefits

Application	DuPont™ Danisco® Solution	Egg Product	Replacement Ratio	Benefits
Layer Cakes, Pancakes & Waffles	SUPRO® 1100	Whole Egg Powder	1 part WEP to 1 part SUPRO® and 0.25 part water	Similar texture, volume, eating quality, and process resilience
		Liquid Whole Egg	1 part LWE to 0.25 part SUPRO® and 1 part water	Cost reduction with 50-75% egg reduction
Cookies	SUPRO® 1100	Whole Egg Powder	1 part WEP to 1 part SUPRO® 0.1 part SOLEC®	Equal texture, binding, spread, and eating quality
	SOLEC® F		Likely increase in water	100% egg replacement

Usage

100 lbs. of liquid whole eggs is equivalent to:

- 25 lbs. of SUPRO® SYSTEMS 1100
- 100 lbs. of water
- Typical cost savings compared to liquid whole eggs is in the range of x%

100 lbs. of powdered whole eggs are equivalent to:

- 100 lbs. of SUPRO® SYSTEMS 1100
- 20 lbs. of water
- Typical cost savings compared to powdered whole eggs are in the range of x%

Due to the higher water content of egg whites, replacing powdered egg whites will require additional water to reach optimum viscosity.

SUPRO® SYSTEMS 1100 meets your needs by:

- Providing Resilient Structure
- Promoting fine and uniform crumb grain
- Helping volume and moisture retention
- Browning similar to milk proteins
- Free flowing powder that can easily be incorporated into formulas along with other dry ingredients
- Offering ease of use by not needing to pre-hydrate

Support

DuPont's industry-leading bakery specialists are available to work with you to determine how you can apply the benefits of SUPRO® SYSTEMS 1100 to reduce your ingredient costs, maintain product quality and provide a sustainable and reliable alternative to egg products.

ASK US FOR

Product information - Free samples
Formulations - Application support

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