

Break free of caged eggs

- with Nutrilac®



Using cage-free eggs in baked goods is challenging profitability and production supply for baked goods manufacturers. Nutrilac® is an affordable, whey protein egg substitution that lets you retain your product's taste and mouthfeel, but offers longer ingredients shelf life, stable supply and improved food safety.

In sensory evaluation tests, cakes made with Nutrilac® keep a moister, fresher feel during shelf life. The crumb is less fragile and more resilient. And there are processing advantages too. Now baking high-quality cakes with less egg is not only possible, it's a business opportunity that consumers will enjoy, too.

Benefits

- ✓ Less egg dependency, supporting cage-free
- ✓ Better, pathogen-free food safety
- ✓ Produced from high-quality whey protein
- ✓ Longer shelf life
- ✓ Lower pricing and supply risks

Cost savings

- ✓ Ambient transportation
- ✓ No refrigeration
- ✓ Less storage space

Sensory evaluation results

A quantitative, descriptive analysis conducted by an external panel compared a pound cake full-egg reference with a 50% Nutrilac® replacement. The Nutrilac® recipe shows strong similarity even after 10 weeks of shelf life.



Replace 50% or more of eggs in existing recipes.

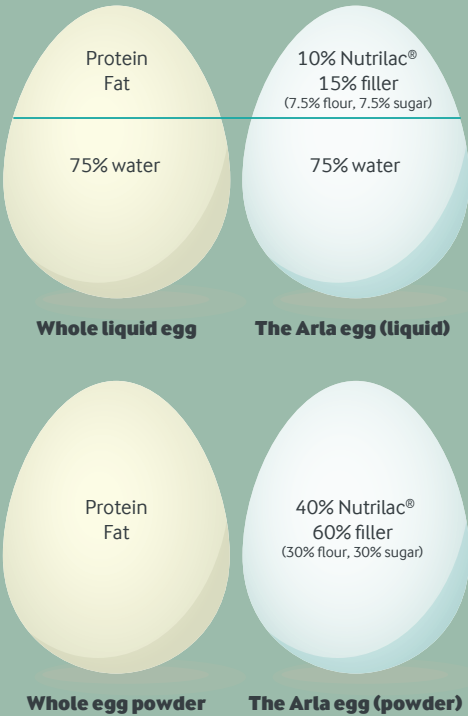
Or go entirely egg-free!

Our egg replacement key

Industrial bakeries use liquid or powdered eggs. In traditional cake systems, Nutrilac® requires just 10% dosage compared with liquid eggs and 40% for powdered eggs. We use the guideline to the right for egg replacement with Nutrilac® in traditional cake systems.

Embrace a future that's less dependent on eggs

Arla Foods Ingredients has a 25-year track record in egg replacement research, application development and stable supply to meet your production needs.



All information is proprietary to Arla Foods Ingredients Group P/S. The information is not intended for end consumers. The information contained in this marketing material is reliable to the best of our knowledge and serves as a source of information only. Statements included do not constitute permission to use any patent or license rights. Recipient(s) must evaluate products for their own specific purpose, including freedom to operate, compliance with the applicable regulatory authority and relevant food legislation. No warranties, expressed or implied, are made.

For more information, please visit www.arlafoodsingredients.com or contact us at bakery@arlafoods.com

