

EGG REPLACER



Low Protein Egg Substitute
400 g

THE EASY WAY TO REPLACE EGG. FOR THE PREPARATION OF SWEET AND SALTY FOOD. GIVES DOUGH A SOFT TEXTURE AND AN APPEALING COLOUR.

Ingredients: potato starch, tapioca starch, thickener: hydroxypropyl

methylcellulose, red beet, safflower extract, colour: beta-carotene.

Dosage to substitute 1 egg:

add 1 tablespoon Egg Replacer (10 g) to 40 ml water and stir well.

0.02g Protein per Portion (Approximate)

| Typical values per | 1 portion | |
|------------------------|---------------------|-------------------|
| | 100 g | 10 g |
| Energy | 1443 kJ 340 kcal | 144 kJ 34 kcal |
| Fat | 0 g | 0 g |
| of which saturates | 0 g | 0 g |
| Carbohydrates | 84 g | 8.4 g |
| of which sugars | 0 g | 0 g |
| Fibre | 1.5 g | 0.15 g |
| Protein | 0.2 g | 0.02 g |
| of which Phenylalanine | 5 mg | 0.5 mg |
| of which Tyrosine | 5 mg | 0.5 mg |
| of which Leucine | 5 mg | 0.5 mg |
| Salt | 0.07 g | 0.01 g |
| Sodium | 0.03 g | 0.01 g |
| Potassium | 15 mg | 1.5 mg |
| Phosphorus | 30 mg | 3 mg |