

CEAMFIBRE®
Citrus fibre



- Bakery -

EGG REPLACEMENT

CEAMFIBRE® 90-472F

for 25% egg
replacement in cake

CEAMFIBRE 90-472F acts as an egg replacer in cake reducing formula costs, improving nutrition quality and freshness throughout shelf life.



Citrus Fibre

Ceamfibre 90-472F

BENEFITS



- ⦿ 25% egg replacement.
- ⦿ Improved nutritional quality.
- ⦿ Improved freshness of end product.
- ⦿ Improved sensory quality.
- ⦿ 15% costs savings on egg.



BASIC RECIPE FOR EGG REPLACEMENT IN CAKE

INGREDIENTS	%
Ceamfibre 90-472F	0.80
Wheat flour	28.70
Egg	17.00
Sugar	23.80
Butter	23.80
Baking powder	1.00
Water	Up to 100%

NUTRITIONAL VALUES

COMPONENTS	VALUES
Fat	21.76%
Proteins	5.22%
Carbohydrates	46.50%
Dry matter	73.50%
Total Kcal / KJ	403/1685

REDUCE EGG CAKE WITH CEAMFIBRE

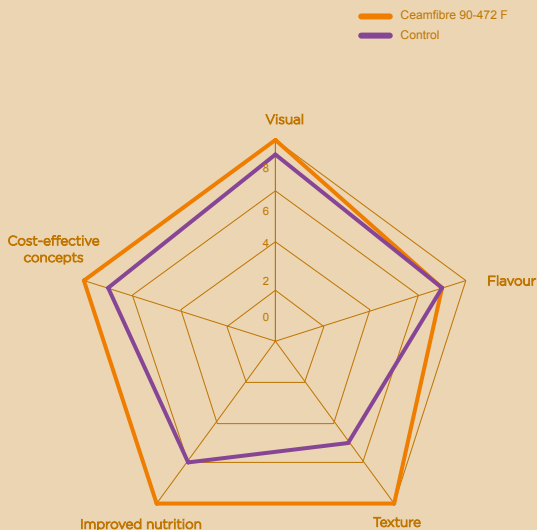
COMPARATIVE ANALYSIS



Control full egg without Ceamfibre

25% Egg replacement with Ceamfibre 90-472F

COMPARATIVE ANALYSIS



CEAMSA - Application Guidelines

AGL n° 5003 Egg replacement in Cake with Ceamfibre 90-472F