

PRODUCT	DECLARATION	GF	WHAT DOES IT DO?	WHERE SHOULD I USE IT?	SUGGESTED USAGE RATE
ovaprox 5	Faba Bean Protein, Tapioca Starch	✓	Replaces 100% liquid egg in cake applications. Use with Alpha-Cyclodextrin.	Cakes	Typical usage 2.5–3%
			Replaces 100% liquid egg in pancakes.	Pancakes	Typical usage 2–2.5%
ovaprox 10	Tapioca Starch, Pea Protein	✓	Replaces 100% egg in lower oil mayonnaise (50%).	Vegan mayo/salad dressings	Typical usage 4.1–7%
ovaprox 11	Tapioca Starch, Pea Protein	✓	Replaces 100% egg in higher oil mayonnaise (70%).	Vegan mayo/salad dressings	Typical usage 1.9–5%
ovaprox 14	Wheat Protein, Pea Protein		Good foaming capability. Replaces 100% of egg white in meringues.	Plant based meringues	1 part ovaprox : 7 parts water
			Replaces 100% egg in muffins & cake applications.	Muffins and cakes	1 part ovaprox : 2 parts water
			Replaces 100% of egg in baked cheesecakes.	Baked cheesecakes	1 part ovaprox : 2 parts water
ovaprox 18	Wheat Protein		Replaces 100% liquid egg in cake applications.	Cakes	1 part ovaprox : 2 parts water
ovaprox F	Tapioca Starch, Pea Protein	✓	Replaces 100% of liquid egg in waffles, replaces up to 30% of egg in gluten free cakes.	Waffles and gluten free cakes	1 part ovaprox : 1 part water

We have a fully GFSI compliant supply chain



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ovaprox V ovaprox V Fortified	Wheat Flour Fortified Wheat Flour		Replaces up to 50% of liquid egg in brownies.	Brownies and blondies	3 parts ovaprox : 2 parts water
ovaprox W ovaprox W Fortified	Wheat Flour Fortified Wheat Flour		Reduces up to 50% of liquid egg in cakes.	Cakes	1 part ovaprox : 1 part water
			Reduces up to 50% of powdered egg in cakes.	Cakes	Replace egg powder with ovaprox and no additional water
			Reduces 100% of liquid egg in pancakes.	Pancakes	Typical usage 2–2.5%

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